

DALESMAN FAT REPLACER

Ingredients	kg	%
DMF001 Dalesman Fat Replacer	0.220	11.00
Water	1.780	89.00
Total:	2.00	100.00

CAN BE USED IN MEAT PRODUCTS ADDED AT UP TO 10%.OF TOTAL WEIGHT OF PRODUCT IN ADDITION LEAN MEAT TO OR REPLACING FAT.

DOES NOT COUNT AS MEAT IN QUID CALCULATION.

Method of Application

1. Weigh out required amount of water.
2. Add the required fat replacer.
3. Mix together, preferably using high speed mixer.
4. Leave for minimum 30 minutes before use.
5. Add required amount of rehydrated fat replacer at the beginning of mixing the meat product.
6. The mix can be stored in a refrigerator for a maximum of 24 hours.

We recommend you visit Dalesman's website www.thedalesmangroup.co.uk to access our 'FREE' MEAT CONTENT CALCULATOR Simply click on the QuidCalc cutie cow, enter your recipe and QuidCalc will calculate the meat content of your finished product in accordance with The Meat Product Regulations 2003.

* Important Notes

- The declared meat content is now restricted in the amount of connective tissue and fat that can be included. Where a product contains fat, gristle and skin, in excess of the maximum levels, that part of the ingredients will no longer count as meat.
- On pre-packed products excess fat, gristle and skin (connective tissue) will have to be declared in the ingredients with an indication of the species from which they are obtained.
- Mechanically recovered meat (MRM) cannot be counted as meat and must be declared separately.
- Offal cannot be counted as meat and will have to be declared separately with the name of the species. The term 'offal' cannot be used.

With reference to the above, the maximum levels allowed to be meat are: -

Species	Fat (%)	Connective tissue (%)
Mammals eg cattle, sheep goat and mixtures of species with mammals predominating	25	25
Pig	30	25
Birds and Rabbits	15	10

THIS INFORMATION IS GIVEN AS A GUIDE ONLY.