Dalesman (Yorkshire) Ltd.



Dalesman (Fine Food Ingredients) Ltd.

Dalesman (Newcastle) Ltd.

Dalesman (Midlands) Ltd.

Dalesman (Lothian) Ltd.

## **DALESMAN FESTIVE BAKE MIX**

Ingredients	kg	%
1st Portion of Water	4.00	40.00
Diced Chicken, fat, connective tissue, offal, etc As defined The Food Labelling (Amendment) (England) Regulation 2003	4.00	40.00
2 <sup>nd</sup> Portion of Water	1.00	1.00
Dalesman Festive Bake Sauce Mix	1.00	1.00
Total:	10kg	100%

## Method of Application

- 1. Put the meat and first portion of water into a cooking vessel.
- 2. Bring to the boil and then simmer for approximately 20 minutes, stirring occasionally until the meat is tender.
- 3. Replace water lost during cooking.
- 4. Slurry the Dalesman Festive Bake Sauce Mix with the second portion of cold water.
- 5. Add the slurry to the cooked meat, stirring continuously until the sauce thickens.
- 6. Remove from heat and empty into shallow trays to cool.
- 7. Fill into pastry casings as required.

We recommend you visit Dalesman's website <a href="www.thedalesmangroup.co.uk">www.thedalesmangroup.co.uk</a> 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.



