TDG Systems Ltd.

Dalesman (Yorkshire) Ltd.



Dalesman (Fine Food Ingredients) Ltd.

Dalesman (Newcastle) Ltd.

Dalesman (Midlands) Ltd.

Dalesman (Lothian) Ltd.

## **DALESMAN SUPREME CHICKEN & HAM SAUCE MIX**

Ingredients	kg	Lb - oz
1st Portion of Water	1.420	3 - 02
Diced Chicken Meat, fat, connective tissue, offal, etc	0.905	2 - 00
As defined The Food Labelling (Amendment) (England) Regulation 2003		
Ham	0.905	2 - 00
2 <sup>nd</sup> Portion of Water	0.910	2 - 00
Dalesman Supreme Chicken & Ham Sauce Mix	0.395	0 - 14
Total:	4.540	10 - 00

## **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 15 minutes, stirring occasionally until the meat is tender (some of the meat can be added later if preferred – to prevent excessive shredding due to overcooking).
- 3. Replace water lost during cooking.
- 4. Slurry the Dalesman Supreme Chicken & Ham 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.
- Fill into pastry casings.

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
- 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.



