

PORK PIE SEASONING

Ingredients	kg	Lb- oz
Pork Meat, fat, connective tissue, offal, etc <i>As defined The Food Labelling (Amendment) (England) Regulation 2003</i>	7.265	16 - 00
Pork Pie Seasoning	0.285	0 - 10
Dalesman Pinhead GRuSK	0.455	1 - 00
Water	1.075	2 - 06
Total:	9.080	20 - 00

Method of Application

1. Mince the meat through 3/8 Plate into a bowl.
2. Add the dry Pork Pie Seasoning and mix well together.
3. Add dry Dalesman Pinhead GRuSK and mix together.
4. Finally add water and mix well together.
5. Fill equal weights into pastry cases.
6. For the BEST results store the pork pie meat in a chiller for 12 hours to let the flavour mature.
7. To give your pies even more taste use Dalesman Flavour Jel.

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.