Dalesman (Yorkshire) Ltd.



Dalesman (Fine Food Ingredients) Ltd.

Dalesman (Newcastle) Ltd.

Dalesman (Midlands) Ltd.

Dalesman (Lothian) Ltd.

DALESMAN STEAK PIE SEASONING & DALESMAN THICKENER

Ingredients	kg	Lb - oz
Water	1.360	3 - 00
Diced Beef, fat, connective tissue, offal, etc As defined The Food Labelling (Amendment) (England) Regulation 2003	1.820	4 - 00
Diced Kidney	0.680	1 - 08
Dalesman Steak Pie Seasoning	0.115	0 - 04
Water	0.340	0 - 12
Dalesman Thickener	0.225	0 - 08
Total:	4.540	10 - 00

Method of Application

- Put the meats, the Dalesman Steak Pie Seasoning and the first portion of water into a cooking vessel. Bring to the boil and simmer for approximately 1 hour, stirring occasionally, until the meat is tender.
- 2. Replace water lost during cooking.
- 3. Slurry the Dalesman Thickener with the remaining cold water.
- **4.** Add the slurry to the cooked meat, stirring continuously. Bring back to the boil to allow the mixture to thicken.
- 5. Remove from heat and empty into shallow trays to cool.
- **6.** Fill into pastry cases.

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	25	25
and mixtures of species with mammals		
predominating		
Pig	30	25
Birds and Rabbits	15	10

THIS INFORMATION IS GIVEN AS A GUIDE ONLY.



