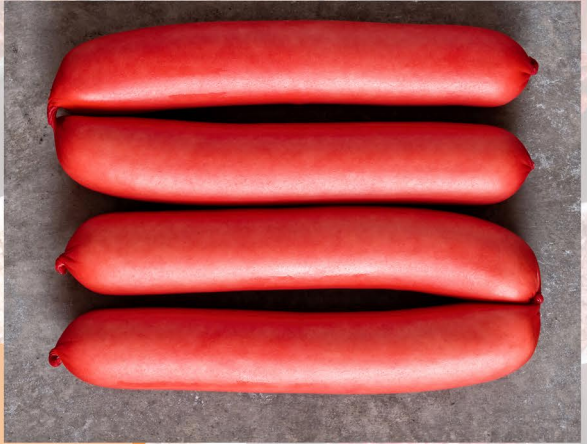


# SAVELOY



## INGREDIENTS

**70CL BEEF OR PORK  
(OR MIXED) TRIM 33.0 KG  
CHILLED WATER 11.0 L  
PACIFIC SAVELOY PREMIX 6.0KG**

**TOTAL 50.0 KG**

## METHOD

**RUN TRIM THROUGH 10MM PLATE.  
ADD MINCED TRIM TO MIXER  
ADD PREMIX.  
MIX FOR 1 OR 2 MINUTES OR  
UNTIL MIXTURE IS UNIFORM.  
ADD WATER THEN MIX AGAIN  
UNTIL THE WATER IS EVENLY DISPERSED.  
RUN THROUGH 3MM PLATE  
FILL INTO HOG CASINGS.  
COOK IN WATER WITH SAVELOY DYE AT  
80 DEGREES CELSIUS TO INTERNAL  
65 DEGREES CELSIUS.**

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## COMMENTS

**FOR VARIETY**

**ADD 100G OF GROUND GINGER FOR EXTRA FLAVOUR.**

**WE SPECIALISE IN CUSTOM BLENDING THIS PREMIX TO INDIVIDUAL CUSTOMER REQUIREMENTS**