



Smoked ham 20%

German guideline:
2.3.1.2

Recipe number:
REZ2016000588

Processing sequence:

Processing:

Inject 20% of the brine.

Then tumble the material as usual.

1h continuous run, 14h interval 15 min work, 15 min break.

Place 2 upper shells (inside on inside folded together) in the AVO Strunet Art. 1337000 over a net stretching device and clip tightly.

Requirement according to german guideline:

Raw material:

100.00 kg Upper/lower shel
100.00 kg

Processing:

1st phase reddening + 50 ° C 30 minutes

2nd phase drying + 60 ° C 45 minutes

3rd phase smoke + 60 ° C 20 minutes

4th phase evacuate smoke

5th phase drying + 60 ° C 5 minutes

6th phase cooling

Spices & processing aids:

20.00 kg Cooked ham brine 20% AVO REZ201600055
Gold Art. No. 658100 3

casing:

7. vacuum pack the smoked hams in Avo cooking shrink bags (400 x 600) vacuum pack.

and shrink at + 95 ° C water bath for 3 seconds.

8. cook (cooking cabinet or kettle) at + 75 ° C to a core temperature of

+ 72 ° C core temperature.

Suitable nets

Stocking net white 180 coarse Art. no. 1303600

Sock net white 180 fine Art. no. 1303700

Ingredients:

pork meat, water, salt, glucose syrup, stabilizer: E 450

diphosphate, antioxidant: E 301 sodium ascorbate, preservative:

E 250 sodium nitrite, anti-caking agent: E 535 sodium

ferrocyanide, flavourings

Nutrition declaration:

Calorific value kJ	540KJ
sugar	1,2g
Calorific value kcal	129Kcal
polyols	0,0g
fat	4,9g
protein	19,6g
saturates	2,0g
sodium	0,9g
carbohydrate	1,5g
salt	2,4g

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