



Cooked butter ham 25%

German guideline:
2.3.1.2

Recipe number:
ER1811131

Processing sequence:

Inject the brine into the material via the injector. (25%)
Weighing check.
Then tumble the material, depending on the type of tumbler:
1h continuous run, 12h interval (15 minutes work 15 minutes break) or use own standard program as usual.

Requirement according to german guideline:

Raw material:

100.00 kg Upper/lower shell
100.00 kg

Add 2g Art: 789700 butter flavoring per kg of fresh meat to the tumbler.

Place the finished product in the deep-drawer as usual.
Then cook and cool as usual.
Re-smoke if desired.

Spices & processing aids:

25.00 kg	Cooked butter ham brine 25% AVO Gold Special	ER1811130
0.20 kg	Natural flavor type butter	789700

Aids

Art: 990531 Professional cooking foil

casing:

Ingredients:

pork meat, water, salt, dextrose, glucose syrup, stabilizer: (E 451 triphosphates, E 450 diphosphate), antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, flavourings

Nutrition declaration:

Calorific value kJ	573KJ
sugar	2,2g
Calorific value kcal	136Kcal
polyols	0,0g
fat	5,0g
protein	20,0g
saturates	2,0g
sodium	1,3g
carbohydrate	2,9g
salt	3,1g

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