



Molded ham 15% sweet chilli, wild herbs

English guideline:
2.3.2.2

Recipe number:
ER2400592

Processing sequence:

Squeeze the lean pieces of meat over the snail or pre-slicer / knife pre-slicer
Place in the tumbler with the brine.

Requirement according to english guideline:

Raw material:

85.00 kg Lean cuts of pork
85.00 kg

Then tumble,

Tumble for approx. 2 - 3 hours in continuous vacuum 85% and at +3°C.

Fill into the relevant casings and store overnight in cold storage

The next day, cook at a temperature of +78°C until the core temperature of +72°C.

Spices & processing aids:

15.00 kg Brine 15% f. Molded ham ER2400451

Step cooking recommendation:

1 hour at +48°C

1 hour at +55°C

1 hour at +65°C

Then cook at +78°C to core +72°C.

casing:

Sun Spice Därme

Art: 4333800 Sweet chili, caliber 80/45

Art: 4333700 Wild herbs, caliber 80/45

Ingredients:

pork meat 85.0 %, water, salt, water, stabilizer: (E 451 triphosphates, E 450 diphosphate), dextrose, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, spice extracts

Nutrition declaration:

Calorific value kJ	464KJ
sugar	1,1g
Calorific value kcal	110Kcal
polyols	0,0g
fat	4,3g
protein	17,0g
saturates	1,7g
sodium	1,0g
carbohydrate	1,1g
salt	2,6g

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