



## Rosemary cooked ham traditional 20% natural

German guideline:  
2.3.1.2

Recipe number:  
REZ2016000591

### Processing sequence:

#### Processing:

Inject 20% of the brine.  
Place the long bones in brine overnight.  
Then tumble the material as usual.  
1h continuous run, 14h interval 15 min work, 15 min break.  
Inner surface of lower and upper shell cut with rosemary.  
Sprinkle with Art. 760200 and fold together.  
Tie the tubular bone with binding cord.  
(3 x crosswise binding and 2 x lengthwise binding)  
Wrap the tied ham in Avo Profi cooking foil Art. 99053 and pull into Avo shrink bag 400 x 600 vacuum.  
Then shrink in a water bath (+ 95 ° C for 3 seconds).  
Cooking program : kettle or cooking cabinet  
Room temperature : + 75 ° C  
Core temperature : + 72 ° C

### Requirement according to german guideline:

#### Raw material:

100.00 kg Upper/lower shell  
100.00 kg

#### Spices & processing aids:

20.00 kg	Cooked ham brine 20% AVO	REZ201600268
	Gold P Art. No. 600300	7

#### casing:

AVO shrink bags:  
Shrink bags large 400x600: Art. no. 990550  
Shrink bags small 250x450 Art.No. 990551

### Ingredients:

pork meat, water, salt, glucose syrup, stabilizer: E 450 diphosphate, hydrolysed vegetable protein, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, natural flavourings, CELERY ROOT

### Nutrition declaration:

Calorific value kJ	540KJ
sugar	1,2g
Calorific value kcal	128Kcal
polyols	0,0g
fat	4,9g
protein	19,6g
saturates	2,0g
sodium	1,0g
carbohydrate	1,5g
salt	2,4g

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