



Traditional cooked ham 15% with leg natural

German guideline:
2.3.1.2

Recipe number:
ER1602623

Processing sequence:

Verarbeitung:

Inject 15% of the brine.
Place the long bones in brine overnight
Then tumble the material as usual
1h endurance run, 14h interval 15 min work, 15 min break
Bind the long bone with a 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 cooking shrink bag 400 x 600 vacuum.
Then shrink in a water bath (+ 95 ° C for 3 seconds)
Cooking program : kettle or cooking cabinet
Chamber 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:

15.00 kg Cooked ham brine 15% AVO ER1602619
Gold Special

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 451 triphosphates, E 450 diphosphate), antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, flavourings

Nutrition declaration:

Calorific value kJ	528KJ
sugar	0,1g
Calorific value kcal	126Kcal
polyols	0,0g
fat	4,8g
protein	19,2g
saturates	1,1g
sodium	1,0g
carbohydrate	1,3g
salt	2,6g

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