



## Traditional cooked ham 20% smoked with leg

German guideline:  
2.3.1.2

Recipe number:  
REZ2016000557

### 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.

#### Processing:

Tie the tubular bone with binding cord  
(3 x crosswise binding and 2 x lengthwise binding)  
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

### 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:

7. vacuum pack the smoked hams in Avo shrink bags 400 x 600  
Vacuum pack and shrink at.  
Shrink at + 95 ° C water bath for 3 seconds.  
8. cook (cooking cabinet or kettle) at + 78 ° C  
to + 72 ° C core temperature.

#### AVO shrink bags:

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

### Ingredients:

pork meat, water (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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