



Traditional cooked ham 20% with leg natural

German guideline:
2.3.1.2

Recipe number:
REZ2016000555

Processing sequence:

Processing:

Inject 20% 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.
Tie 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 : + 78 ° 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	REZ201600055
	Gold Art. No. 658100	3

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, antioxidant: E 301 sodium ascorbate, preservative:
E 250 sodium nitrite, flavourings, anti-caking agent: E 535
sodium ferrocyanide

Nutrition declaration:

Calorific value kJ	540KJ
sugar	1,2g
Calorific value kcal	129Kcal
polyols	0,0g
fat	4,9g
protein	19,6g
saturates	2,0g
sodium	0,9g
carbohydrate	1,5g
salt	2,4g

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