



NON-BINDING DECLARATION RECOMMENDATION:

Pork (96 %), nitrite curing salt, sugar, glucose syrup, dextrose, natural flavour, antioxidant: E301; stabiliser: E450; acidifier: E330; smoking flavour, spice extracts, flavour

Country Ham AF

INGREDIENTS:

100 kg	Pork, with fat and rind	
3.5 kg	Nitrite curing salt	
1.1 kg	Nuba-Roh-Pök WL/PH CL/AF	Art. No. 423300
0.03 kg	Nuba-Roh-Pök Ripening Cultures CL/AF	Art. No. 471000

AUXILIARIES:

Smoky Gold CL/AF	Art. No. 443000
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PROCESSING:

Hang the ham pieces for 3 - 4 days and then cut to size. Freezing the ham pieces for 1 - 2 days facilitates the release of water and drying. Then pre-mix dry nitrite curing salt, Nuba-Roh-Pök WL/PH CL/AF and Nuba-Roh-Pök Ripening Cultures CL/AF. Rub the curing mixture into the cut pieces of ham and place in curing containers, sprinkle the remaining curing mixture between and over the pieces of ham. Depending on the size, place the ham pieces in the curing container for 20 - 30 days at 10 - 12 °C and cure thoroughly. Turn the hams every 7 days during the curing process. Then bake the hams in the ham press at 15 - 18 °C for about 5 days. Then rinse and hang to dry for a few hours. Then dry the country hams or smoke them in cold smoke at 20 - 25 °C to the desired smoking intensity. Only use hardwood chips for smoking. Smoky Gold CL/AF can be added to the hardwood chips for flavouring.

Recipe ID: 2427

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.