



NON-BINDING DECLARATION RECOMMENDATION:

Pork (92 %), drinking water, nitrite curing salt (table salt, preservative: E250), flavouring, animal protein, gelling agent: E407; spice extracts, dextrose, glucose syrup, starch

Farmers Ham AF

INGREDIENTS:

100 kg	Top and bottom shells	
20 kg	Ice water (0 – 4°C)	
2,28 kg	Nitrite curing salt	Art. No. 491500
1 kg	Nubassan Super 2000 A CL/AF	Art. No. 422001
0.5 kg	Nuba-Meatprot CL/AF	Art. No. 443710

PROCESSING:

Remove adhering fat and fat tissue from the upper and lower shells and cut to size. Dissolve Nuba-Meatprot CL/AF completely in cold drinking water (possibly with ice). Then pre-mix Nubassan Super 2000 A CL/AF and nitrite curing salt dry and stir in as well. Inject 2 x 10 % brine (based on the weight of the meat) into the cut pieces of ham. Place the injected ham pieces in the tumbler with any remaining brine. Buffer the ham pieces for 12 - 15 hours under vacuum at intervals of 2 - 4 °C (target buffer intensity 3500 - 5000 revolutions). Then immediately place the ham pieces in ham moulds, press well and scald at 70 - 75 °C to a core temperature of 70 °C, cool briefly with tempered water, allow to evaporate and chill in cold storage.

Or place in ham casings, roast at 56 - 58 °C for approx. 45 minutes, dry for 30 - 40 minutes, smoke at approx. 56 °C to the desired smoking intensity and scald at 70 - 75 °C to a core temperature of 70 °C, cool briefly with tempered water, allow to evaporate and leave to cool in cold storage.

Recipe ID: 4395

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

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

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