



NON-BINDING DECLARATION RECOMMENDATION:

Pork, drinking water, nitrite curing salt (table salt, preservative: E250), animal protein, starch, stabiliser: E450, E407; antioxidant: E301; glucose syrup, colour: E150

Recipe ID: 82

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

Cooked Ham AF

(with Phosphate)

INGREDIENTS:

100 kg	Top and bottom shells with fat, without rind	
17.22 kg	Drinking Water (possibly with ice)	
2.28 kg	Nitrite curing salt (salt content of 1.9 % in the end product)	
0.5 kg	Nuba-Combi-Lak Special P/AF	Art. No. 421100
0.5 kg	Nuba-Meatprot CL/AF	Art. No. 443710

PROCESSING:

Cut the upper and lower shells with bacon, without rind. Completely dissolve the nitrite curing salt in cold drinking water (possibly with ice). Then stir in Nuba-Combi-Lak Special P/AF. 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 and Nuba-Meatprot CL/AF. 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 rest in cold storage.