



Geschmack & Technologie

Beef ham, Bresaola style

German guideline:
2.2.2.2

Recipe number:
ER2300449

Requirement according to german guideline:

Raw material:

100.00 kg Beef topside, silverside or similar
100.00 kg

Spices & processing aids:

3.00 kg	sea salt	068800
1.50 kg	nitrite curing salt	062503
0.60 kg	Gepö 2000 E/S	062300
0.40 kg	+ CUBANA	074200
25.00 g	Starterkulturen RPW Spezial für 100kg	1473300
0.40 kg	WÜRZHIT - SÜDTIROLER SCHINKEN	503200

casing:

Processing sequence:

Use meat that has been thoroughly cooled after slaughter in a well-ventilated area.
Determine the fresh weight of the smoked meat and then weigh out the spices and additives.
Spread the dry salt mixture on the meat side and rub it in.
Vacuum pack the rubbed material and note the fresh weight and date on the bag.
Salt in the cold room at 6°C to 8°C for approx. 5-6 weeks. Turn the product weekly.
Remove the smoked meat from the vacuum bag and hang it in the cold room for a week to cure.
After the curing phase, rinse the smoked meat briefly with water and dry it.
Shaping with AVO ham nets improves the appearance.

Maturation

Air dry the bresaola only.
Leave to mature until the desired dryness is achieved.

Ingredients:

beef 157.3 %, sea salt, salt, raw cane sugar, spices, dextrose, sugar, preservative: (E 252 potassium nitrate, E 250 sodium nitrite), antioxidant: E 301 sodium ascorbate, natural flavourings

Nutrition declaration:

energy value	845kJ
sugar	1,5g
energy value	201kcal
polyols	0,0g
fat	6,4g
protein	32,6g
saturates	2,5g
sodium	3,0g
carbohydrate	3,2g
salt	7,5g

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