



Geschmack & Technologie

cooked ham brine 20% Prosciutto Cotto

German guideline:

Recipe number:

ER2400940

Processing sequence:

1. Dissolve the stabiliser in water.
2. Add Avo Blitz CL and dissolve.
4. Add NPS and stir well.
5. Add the ice and dissolve completely.

Requirement according to german guideline:

Inject 20% of the brine.

Raw material:

100.00 kg	ice/water
100.00 kg	

Ingredients:

water, salt, stabilizer: E 450 diphosphate, glucose syrup, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, spice extracts

Spices & processing aids:

5.00 kg	AVO Blitz Plus CL	610001
15.00 kg	Nitritpökelsalz E250	062503
2.00 kg	Liq-Stabilisator E450	611800

Nutrition declaration:

energy value	12kJ
sugar	0,1g
energy value	3kcal
polyols	0,0g
fat	0,0g
protein	0,0g
saturates	0,0g
sodium	5,2g
carbohydrate	0,7g
salt	12,9g

casing:

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.