



Geschmack & Technologie

Cooked ham 20% Prosciutto Cotto style

German guideline:
2.3.1.2

Recipe number:
ER2400941

Processing sequence:

Inject the curing brine into the material using the injector.
(20%) Check the weight.
Then tumble the material. Depending on the type of tumbler:
1 hour continuous operation, 12 hours interval 15 minutes work
15 minutes break or use your own standard programme as
usual.
Pickle the finished product as usual. Vacuum again if necessary.

Requirement according to german guideline:

Raw material:

100.00 kg Topside/undercut
100.00 kg

Cook at a temperature of +72 °C until the core temperature
reaches +72 °C.
Duration approx. 8 - 10 hours.

Spices & processing aids:

20.00 kg Kochschinkenlake 20%
Prosciutto Cotto

ER2400940

casing:

Ingredients:

pork meat, water, salt, water, stabilizer: E 450 diphosphate,
antioxidant: E 301 sodium ascorbate, acidity regulator: E 325
sodium lactate, preservative: E 250 sodium nitrite, spice
extracts, thickening agent: (E 415 xanthan gum, E 412 guar gum)

Nutrition declaration:

energy value	534kJ
sugar	1,0g
energy value	127kcal
polyols	0,0g
fat	4,9g
protein	19,6g
saturates	2,0g
sodium	1,1g
carbohydrate	1,1g
salt	2,7g

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.