



Farm ham

German guideline:
2.3.2

Recipe number:
ER1708002

Processing sequence:

Spray the tiled upper and lower shells well chilled with 20% of the brine.

Requirement according to german guideline:

Then tumble, preferably overnight.
1 hour endurance run

Raw material:

100.00 kg Top shells
100.00 kg

11 hour interval (10 min massage - 20 min break)
All under 85% vacuum and at +3°C.

Tools

AVO collagen film (Art. No. 990534)
40cm wide and 55m long
AVO tubular net (Art. No. 093000)

Spices & processing aids:

20.00 kg Farmhouse ham brine 20% ER1707998

Tightly wrap one upper shell and one lower shell tightly into the AVO collagen foil.
Pull the ham with the film into an AVO tubular net with the foil.
Press the ham firmly together and then press between two sieves.
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casing:

Bake lying on a sieve at +80°C and a humidity of 70°C for approx. 1 hour.
Then cook at a temperature of +72°C to a core temperature of core temperature of +62°C with 100% humidity.
Finally, cook again at +80°C and a humidity of 70% until a core temperature of +72°C is reached.

Ingredients:

pork meat, salt, glucose syrup, stabilizer: E 450 diphosphate, blossom honey, hydrolysed vegetable protein, antioxidant: E 301 sodium ascorbate, flavourings, preservative: E 250 sodium nitrite, lemon juice powder, CELERY ROOT

Nutrition declaration:

Calorific value kJ	576KJ
sugar	1,2g
Calorific value kcal	137Kcal
polyols	0,0g
fat	5,2g
protein	20,8g
saturates	2,1g
sodium	1,0g
carbohydrate	1,7g
salt	2,4g

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