



Traditional cooked ham 20% baked with leg

German guideline:
2.3.1.2

Recipe number:
REZ2016000593

Processing sequence:

Processing:

Inject 20% of the brine.
Place the long bones in brine overnight.
Then tumble the material as usual.
1h continuous run, 14h interval 15 min work, 15 min break.
Processing:
Tie the tubular bone with a binding cord.
(3 x crosswise binding and 2 x lengthwise binding)

Requirement according to german guideline:

Raw material:

100.00 kg Upper/lower shell
100.00 kg

Baking:

1. bake the product at +150 °C dry heat in a fan oven for 45 minutes.
2. vacuum pack the smoked hams in Avo shrink bags 400 x 600 vacuum and shrink at + 95 °C water bath Shrink for 3 seconds.
8. cook (cooking cabinet or kettle) at + 78 °C to a core temperature of + 72 °C core temperature.

Spices & processing aids:

20.00 kg Cooked ham brine 20% AVO REZ201600268
Gold P Art. No. 600300 7

casing:

AVO shrink bags:

Shrink bags large 400x600 Art.No. 990550
Shrink bags small 250x450 Art. no. 990551

Ingredients:

pork meat, water, salt, glucose syrup, stabilizer: E 450 diphosphate, hydrolysed vegetable protein, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, natural flavourings, CELERY ROOT

Nutrition declaration:

Calorific value kJ	508KJ
sugar	0,2g
Calorific value kcal	121Kcal
polyols	0,0g
fat	4,6g
protein	18,4g
saturates	1,0g
sodium	1,1g
carbohydrate	1,4g
salt	2,8g

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.