High-End Cooked Ham

Cooked ham made
without phosphates

Featured Products & Benefits

TARI® COMBI P 20 NP

- Phosphate-free with
  good colour development
- Less E numbers

SALONA®

- 30% sodium reduction with
  natural mineral salt

High-End Cooked Ham

Natural tasting ham with less sodium

Ingredients	Total %
Raw Materials	
Pork Leg Meat (0°C)	100,00
Injection	20,00
Brine	
Water/Ice	87,35
Nitrite Curing Salt 0,9%	3,60
TARI® COMBI P 20 NP	3,20
Nitrite Curing Salt 0.5%	3,00
SALONA®	2,85
TOTAL	**100%**

Nutrition Facts	per 100 g
Energy	101 kcal / 427 kJ
Fat	2
Carbohydrate	0
– Of which Sugars	0
Protein (N x 6,25)	20
Fibre	0
Salt (Na x 2,5)	1,3
Sodium	0,53

* Theoretically calculated nutrition facts

Preparation Instructions

1. First, dissolve **TARI® COMBI P 20 NP** in the water, then add the other ingredients, with salt and **SALONA®** added last. The temperature of the brine should be below 0°C

2. For best results, use pork meat with a pH of 5,8-6,3. Free the muscle as much as possible from the adipose and connective tissue. Use a steaker, tenderiser, or meat press to increase the water-binding capacity of the extracted protein

3. The pressure of the automatic brine injection should be maximum 2,0 bar (to avoid damaging the muscle structure) It is advisable to inject it twice

4. Massaging/tumbling should be done under a vacuum, with the temperature not exceeding +5°C. Recommended intervals: 20 minutes tumbling, 10 minutes rest; approximately 1000 total revolutions then 14-16 hours curing time. Please follow all recommendations of the tumbler manufacturer

5. Cook to 70°C core temperature

6. The final cooling is recommended at a temperature of +2°C. The temperature of the product should not exceed +4°C before packaging

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