



IMPACTING
BETTER FOOD™

Low-Sodium Deli Ham

Formulated with ICL functional ingredients

Deli-sliced meat with reduced sodium



MEAT, POULTRY, SEAFOOD



**Expert solutions for an exceptional
consumer experience.**

BRIFISOL® 750

- Can be used in injection, marination, and tumbling any muscle meat
- Supports sodium reduction with clean flavor

SALONA® SEA SALT

- Natural sea salt for sodium reduction and improved nutrient profiles
- Allows for 25-50% sodium reduction

Low-Sodium Deli Ham

Preparation instructions

Prepare brine according to the formulation. Coarse grind the meat using a kidney plate. Vacuum tumble the ground meat with the brine for a minimum of 3 hours. Vacuum stuff into casings. Cook in a steam-jacketed kettle or sous vide until an internal temperature of approximately 165°F is reached. Immediately chill in ice water after cooking, then refrigerate. Slice to desired thickness and serve.

Ingredients	TOTAL %
Water	67.73%
Brown sugar	13.11%
Salt	7.21%
SALONA® SEA SALT	7.21%
BRIFISOL® 750	3.28%
Smoke flavor	1.00%
Erythorbate	0.33%
Nitrite	0.13%
TOTAL	100.00%

! Allergens: None

Nutrition Facts	
Serving size	1 Slice (28g)
Amount Per Serving	
Calories	35
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 190mg	8%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Total Sugars <1g	
Includes <1g Added Sugars	1%
Protein 5g	
Vitamin D 0.1mcg	0%
Calcium 0mg	0%
Iron 0.2mg	2%
Potassium 190mg	4%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



MEAT, POULTRY, SEAFOOD

We can help you meet consumer demand for meat, poultry, and seafood products with our ingredient solutions for texture and taste.

The future of better food starts here.

Let's explore the possibilities, together.

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