



IMPACTING  
BETTER FOOD™

# Low-Sodium Cooked Ham

Formulated with ICL functional ingredients

Cooked ham with 25% less sodium



MEAT, POULTRY, SEAFOOD



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

## **TARI® SoLite Plus**

Low-sodium curing aid

- Mineral salt with reduced sodium content
- Curing agent included

## **TARI® P 950 C**

Low-sodium phosphate blend

- Excellent solubility in brines, regardless of ingredient addition order
- Fast reaction increases productivity

# Cooked Ham

## Preparation Instructions

Prepare the brine by dissolving all dry ingredients completely in cold water/ice under continuous mixing until a homogeneous solution is obtained, then inject into the meat. Next, tumble the meat to ensure even distribution of the brine. Place the meat into molds or casings, and cook until it reaches an internal temperature of 68°C-70°C.

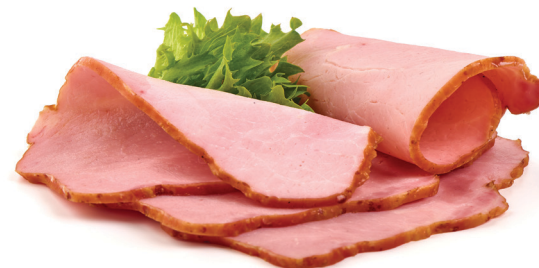
RAW MATERIALS	TOTAL %
Pork meat 90:10, 0°C	100,00%
Injection	20,00%

BRINE INGREDIENTS	TOTAL %	% IN FINAL
Water/Ice	86,04%	-
TARI® SoLite Plus	9,00%	1,70%
Dextrose	2,60%	0,50%
TARI® P 950 C	2,10%	0,40%
Ascorbate	0,26%	0,05%
<b>TOTAL BRINE</b>	<b>100,00%</b>	

## Nutrition Facts

About 1 Serving Per Container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>101</b>
<b>Total Fat 4g</b>	
Saturated Fat 2g	
Trans Fat 0g	
<b>Cholesterol 0mg</b>	
<b>Sodium 1.0g</b>	
<b>Total Carbohydrate 0.5g</b>	
Dietary Fiber 0.5g	
Total Sugars 0.5g	
Includes 0.5g Added Sugars	
<b>Protein 20g</b>	
<small>*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.</small>	

ⓘ Allergens: None



## 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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