

# Bacon, 20 % injected

## Ingredients used

ScanPro™ HI 95

## Recipe suggestion

Bacon is a dried, smoked, cooked meat product made from belly. It is a plate bacon with the rind on. When using ScanPro™ HI 95 you will see a better coherence between the meat and fat layers of the bacon, thus improving the sliceability in the end product.

Ingredients	Amount
Pork belly	83.33
Water/ice	13.92
Sodium triphosphate	0.50
Nitrite salt (0.6 % nitrite)	2.00
Sodium ascorbate	0.05
ScanPro™ HI 95	0.20
<b>Total recipe:</b>	<b>100.00 %</b>

## Production procedure:

1. Dissolve the phosphate in water.
2. Add nitrite salt, and dissolve it.
3. Add ScanPro™ HI 95, and disperse it.
4. Add ascorbate under constant stirring.
5. Inject the brine into the meat once.
6. Add the meat to the tumbler together with the remaining brine.
7. Leave the bacon hanging on the rack - for smoking.
8. Smoking 40 minutes - hot smoke 50°C.
9. Let the meat rest overnight in the cooler.

## Tumble process:

Revolutions	Total time (h)	Work (m)	Break (m)	Vacuum
3	1.5	20	10	90 %