

# Pork ham, reformed, 120 % yield

## Ingredients used

ScanPro™ HI Premium

## Recipe suggestion

120 % extension

Ingredients	Amount
Pork, lean	45.45
Water/ice	45.30
Potato starch	5.00
Nitrite salt	2.00
ScanPro™ HI Premium	0.85
Maltodextrin	0.70
Carrageenan	0.35
Phosphate	0.30
Sodium ascorbate	0.05
<b>Total</b>	<b>100.00 %</b>

## Production procedure

1. Grind meat through different sizes of plates to give the finest surface of the final product.
2. Prepare brine as follows:
  - Mix water and ice to a temperature of 0-5°C.
  - Add phosphate and nitrite salt, stir until dispersed.
  - Add ScanPro™ HI Premium and the rest of the dry ingredients, and stir until dispersed.
  - Final temperature may not exceed 5°C in the brine.
3. Add ground pork and brine to tumbler.
4. Draw vacuum until 1 bar or until the traditionally used level is reached.
5. Vacuum-tumble for 4 hours at 6 rpm, work for 45 minutes, rest for 15 minutes.
6. Leave it in the tumbler for the next day and let it run for 10 minutes at 6 rpm.
7. Stuff the meat into a fibrous casing calibre 90-110 mm.
8. Dry, smoke and cook in smoking chamber to a core temperature of 75°C.
9. Cool down and move to refrigerator until next day.