



## Inspiration sheet

# Reformed ham

**Many consumers use quality reformed ham as the best choice of versatile cold meats for various meals throughout the day. Their choice is based on numerous factors, mainly, appearance, taste, and cost.**

This recipe shows how you can achieve 120 % yield using ScanPro™ HI Premium to extend your reformed hams. You will be able to manufacture a product that is juicy, with a consistent texture. Another improvement will be the sliceability, which also adds to the yield as waste is almost eliminated. These are factors in your favor as consumers will appreciate and prefer the superior quality and presentation you will have on offer.

## Recipe suggestion

### Ingredients

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

### Ingredients used:

**ScanPro™ HI Premium**

### Essentia ingredients are added to provide:

- > Texture and consistency
- > Juiciness
- > Sliceability
- > Yield

### Other recipes that might be of interest to you:

- > Bacon
- > Pork loin
- > Cooked ham