

MOGUNTIA curing aids, it works in any case.

PÖKELFIT® P DUO GOLD PÖKELHILFE FLÜSSIG MIT PHOSPHAT M780535

Adding: 40-50 g/l | 13 kg in a cansiter

M7010 15 FILLFIT® SCHINKENSPRITZMITTEL

Adding: 30-40 g/l | 2 kg in a bag

PÖKELFIT® P DUO BRILLANT FLÜSSIGE PÖKELHILFE MIT PHOSPHAT M782835

Adding: 60-70 g/l | 12,5 kg in a canister

M785635 PÖKELFIT® P DUO SUPER LIQUID

Adding: 50-70 g/l | 13 kg in canister

PÖKELFIT® P DUO HAUSSCHINKEN, -GESELCHT. PÖKEL M7853 16

Adding: 60-70 g/l | 12 kg in a cardbox (20 x 0,6 kg bags)



The right Gridmaster molds can be found here:



# **COOKED HAM WITH FILLFIT®**

GRIDMASTER®-PRODUCTION

#### **INGREDIENTS:**

100 kg Pork upper and lower skin

15 kg Water cold

3 kg lce

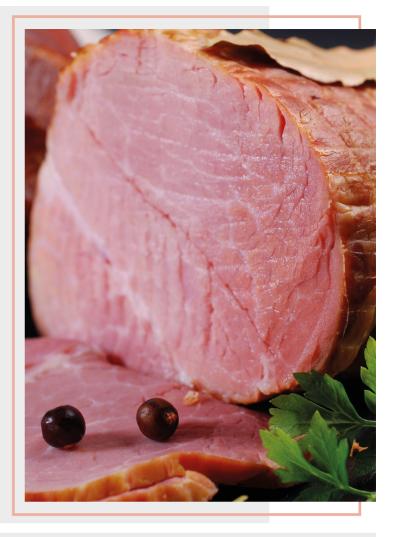
2 kg Nitrite curing salt

800 g FILLFIT® Schinkenspritzmittel | M7010

## **PRODUCTION:**

**Info:** The amount of brine was exactly matched to the injection amount calculated. It still has to be expanded by the required flow rate of the injector used.

Pork ham (upper and lower skin): The layer of connective tissue between the upper and lower skin must be removed well in order to ensure good slice cohesion. It is best to lightly carve the contact surfaces of the ham pieces. Squirt the hams by 20% and tumble. The tumbling should take place under 0.8 bar vacuum and with cooling. Depending on the device, the tumbling time is approx. 12-14 hours and should be carried out at intervals. Total rotations approx. 3800. Lay out the GRIDMASTER® with the MASTER foil in such a way that the edge protrudes slightly. The ham is placed in the GRIDMASTER® as usual and wrapped with the MASTER foil. Close the GRIDMASTER® with normal contact pressure. Then dry for 30 minutes at 65°C, smoke at 65°C for 20-30 minutes to the desired color and cook at 72°C and 65% moisture to a core temperature of 68°C. If a decorative seasoning has been added or if the ham is to be vacuum-packed, remove the MASTER foil after approx. 30-45 minutes. Chill well before slicing or packaging.





# **COOKED HAM**

### **INGREDIENTS:**

100 kg Pork upper and lower skin

18 kg Water cold

1,75 kg PÖKELFIT® P duo Hausschinken, -geselcht.

Pökel | M7853

2,25 kg Nitrite curing salt

3 kg Flake ice

#### PRODUCTION:

In Austria, cooked ham is one of the most popular cooked cured products.

Make a brine from the water, the curing aid, the curing salt and the ice. Inject the well-trimmed legs (at least 3-4 days after slaughter) with the brine up to 25%. First 45 minutes at 8 rpm in a continuous run. Then, at intervals of 15 minutes work (at 8 rpm) and 15 minutes break, rumble for 14 hours under cooling and vacuum. The distance should be about 4500 meters. Line the cooked ham molds with foil and insert the pieces of meat. Enclose the foil and press the molds with the lid as firmly as possible. Brew at 78°C to a core pressure of 72°C. Shower the ham and let it cool down (+2°C). Unpack the ham and, if desired, rinse briefly with water and dry and smoke cold at 18°C. Alternatively, the ham can be smoked before the scalding process using a GridMASTER mold. This eliminates the need for cooling before the smoking process, which saves energy on the one hand and improves the yield on the other.