

PRODUCT OF THE MONTH

## COOKED CURED GOODS

Cooked cured products are very popular. Your customers decide whether they want a juicy boiled ham, a lean smoked pork chop, a savoury pork knuckle or a fine corned tongue. With the MOGUNTIA curing aids, it works in any case.

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| <b>M7805 35</b> | <b>PÖKELFIT® P DUO GOLD PÖKELHILFE FLÜSSIG MIT PHOSPHAT</b><br>Adding: 40-50 g/l   13 kg in a canister             |
| <b>M7010 15</b> | <b>FILLFIT® SCHINKENSPRITZMITTEL</b><br>Adding: 30-40 g/l   2 kg in a bag  |
| <b>M7828 35</b> | <b>PÖKELFIT® P DUO BRILLANT FLÜSSIGE PÖKELHILFE MIT PHOSPHAT</b><br>Adding: 60-70 g/l   12,5 kg in a canister      |
| <b>M7856 35</b> | <b>PÖKELFIT® P DUO SUPER LIQUID</b><br>Adding: 50-70 g/l   13 kg in canister                                       |
| <b>M7853 16</b> | <b>PÖKELFIT® P DUO HAUSSCHINKEN, -GESELCHT. PÖKEL</b><br>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	Ice
2 kg	Nitrite curing salt
800 g	<b>FILLFIT® Schinkenspritzmittel   M7010</b>

### 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	<b>PÖKELFIT® P duo Hausschinken, -geselcht. Pökel   M7853</b>
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.