

French cooked ham

Typical brine recipes

AS TO PREMIUM GRADE JAMBON SUPÉRIEUR

Brine/ingoing meat (10/100)(w/w)

▶ Water	75.2
▶ 0.6%nitrite-salt premix	18.0
▶ Carbohydrates	5.0
▶ Sodium ascorbate	0.3
▶ Spices and herbs	1.5
TOTAL	100

AS TO STANDARD GRADE COOKED HAM

Brine/ingoing meat (40/100)(w/w)

▶ Water	73.1
▶ 0.6%nitrite-salt premix	8.0
▶ Carbohydrates	10.3
▶ Sodium ascorbate	0.1
▶ Polyphosphates.....	2.6
▶ Carrageenan.....	0.8
▶ Blood plasma.....	2.2
▶ Flavourings	0.7
▶ Potassium lactate.....	2.2
TOTAL	100



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Suggested mode of use

READY TO EAT

Typical shelf life

COOKED HAM RETAILED OVER DELICATESSEN-COUNTER OR SUPPLIED TO CATERING

- ▶ Air sealed cook-in-bag ham:..... 90 d /+4°C

SLICED COOKED HAM CONSUMER PACKS IN DISPLAY CABINETS

- ▶ Under modified/protective atmosphere 35 d/+4°C

May alternatively
be processed as longer
keepable shelf stable product

Process flow sheet

