

French dry cured ham

Typical dry curing salts mixtures recipes (*)

AT FIRST SALTING STEP 30-40g/kg ham(**)

- ▶ Fine salt.....91
- ▶ potassium nitrate.....0,5
- ▶ water8,5

(*) tailored to ham weight, fat amount, meat quality and moisture loss required during salting and cold resting time.

AT SECOND SALTING STEP 20-30g/kg ham(**)

- ▶ dried large coarse salt ...99,5
- ▶ nitrate de potassium0,5

(**) on trimmed rind on, bone-in ham.

Suggested mode of use

READY TO EAT

Typical shelf life

BONE-IN RAW DRY CURED HAM RETAILED OVER THE DELI-COUNTER

AND KNIFE-SLICED BY SKILLED PERSONAL OR SUPPLIED TO CATERING

- ▶ As bulk unpackaged product as a shelf stable product

DEBONED RAW DRY CURED HAM TO BE SLICED, RETAILED OVER DELICATESSEN COUNTER OR SUPPLIED TO CATERING

- ▶ Vacuum pack ,90 d at chill temperature before servicing

RAW DRY CURED HAM CUTS AS CONSUMER PACKS

- ▶ Vacuum pack90 d at chill temperature

▶ SLICED RAW DRY CURED HAM AS CONSUMER PACKS

- ▶ Under protective/modified atmosphere 60d at +8°C



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Process flow sheet

