

HAM SMOKED



INGREDIENTS

PORK MIDDLES 270.0 KG

CHILLED WATER 45.0 L

PACIFIC HAM AND BACON

CURE 4.5 KG

SALT 4.5 KG

TOTAL 324.0 KG

METHOD

DISSOLVE PACIFIC HAM AND BACON CURE COMPLETELY IN WATER BEFORE ADDING SALT. PUMP TO ACHIEVE AROUND 25% WEIGHT GAIN.

PLACE IN CHILLER OVERNIGHT.

COOK AND SMOKE AS PER NORMAL SCHEDULE TO 65 DEGREES CELSIUS INTERNAL TEMPERATURE.

SLICE AS REQUIRED.

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COMMENTS

FOR VARIETY

ADD 250G OF PACIFIC HAM FLAVOUR FOR EXTRA TASTE.

FOR EXTRA COLOUR, ADD 350G OF PACIFIC COLOUR IMPROVER

WE SPECIALISE IN CUSTOM BLENDING THIS PREMIX TO INDIVIDUAL CUSTOMER REQUIREMENTS