



Cooked Ham

Tests and market experience show that **Danine** improves yield and reduces drip loss in high-quality cooked ham, without affecting texture or appearance.

Processing

Raw materials

Prepare brine in the ratio as mentioned below, using the standard method of dissolving the ingredients.

Thermal processing

Pack the product in shrimp bags or ham forms and heat until the internal temperature of least 68o C.

Adding process

Inject the brine into the pork meat with a multineedle injector, followed by tumbling the injected product for at least 4 hours.

Reference: Nitrite salt, dextrose, sodium ascorbate, water

Product 1: Nitrite salt, dextrose, **Danine**, sodium ascorbate, water

	Reference		Product 1	
Pork meat	1.000		1.000	
Dextrose	10		10	
Nitrite salt	20		20	
Sodium Ascorbate	1		1	
Water	169		159	
Danine	0		10	
	1.200		1.200	
After injection/tumbling	1.200	120,0 %	1.200	120,0 %
After heating	889	88,9 %	1.003	100,3 %
Loss		10,1 %		-0,3 %

With **Danine** the yield loss after heating is limited to a minimum, and simultaneously maintains the natural structure. Multiple taste panels have concluded that the taste, mouthfeel and structure of the cooked ham with **Danine** has been improved significantly! That means hitting two birds with one stone.

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