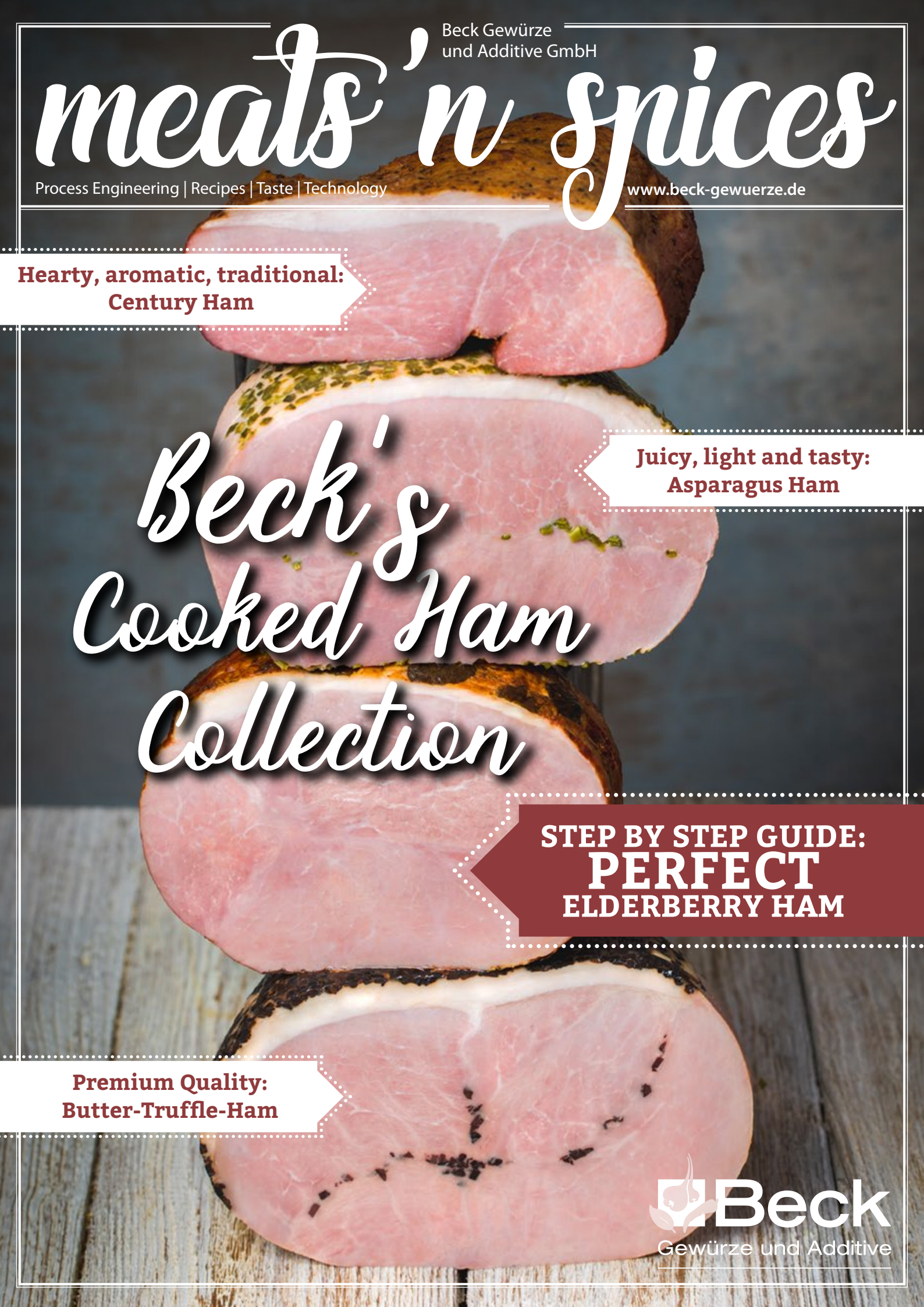
Beck Gewürze
und Additive GmbH

meats'n spices

Process Engineering | Recipes | Taste | Technology

www.beck-gewuerze.de



Hearty, aromatic, traditional:
Century Ham

Beck's Cooked Ham Collection

Juicy, light and tasty:
Asparagus Ham

STEP BY STEP GUIDE:
PERFECT
ELDERBERRY HAM

Premium Quality:
Butter-Truffle-Ham

Beck
Gewürze und Additive

Cooked Ham for Every Taste

Elderberry Ham

Fruity. Floral. Spring-fresh.
R. Nr. 01.130.2

Injection: 20-22%

MATERIAL

Topside, Silverside optionally with bacon

Brine	Art. Nr.
83.000 kg	water / ice
11.000 kg	nitrite curing salt
6.000 kg	Schinken Quick
	Liquid Gourmet oG ... 20.2661210
100.000 kg	total

Add to tumbler per kg meat:

10.000 g	LakeWürz Holunder Traum Liquid..... 30.5200001
2.000 g	MB Cut Liquid 10.2400000

Ham decoration:
fresh mint leaves
dried elderberry leaves 70.9877238

Butter-Truffle-Ham

Very soft. Lemony flavor. Juicy.
R. Nr. 01.551.1

Injection: 22%

MATERIAL

Topside, Silverside

Brine:	Art. Nr.
84.000 kg	water/ice
11.000 kg	nitrit curing salt
5.000 kg	Schinken Quick Tradition BP-SM..... 20.0053300
100.000 kg	total

Add to tumbler per kg meat:

3.00 g	Aroma type truffle..... 56.0340000
1.00 g	Butter flavor base..... 56.0352000

Decor seasoning:
Optional: China truffle cubes 5 mm..... 70.9870093 (thoroughly rinse with water)

Century Ham

Traditional. Tasty. Rustic.
R. Nr. 01.920.1

Injection: 12%

MATERIAL

Pork silverside with roll, without rind and with a tender strip of fat

Brine:	Art. Nr.
88.000 kg	water/ice
9.000 kg	nitrit curing salt
3.000 kg	Schinken Quick Tradition Pc oG..... 20.0056000
100.000 kg	total

Add salt g/kg

20.00 g	NPS
12.00 g	Adriana..... 54.0605000

Asparagus Ham

Juicy. Tender. A taste of spring.
R. Nr. 01.550.1

Injection: 22%

MATERIAL

Topside, Silverside with a slight strip of fat

Brine:	Art. Nr.
84.000 kg	water/ice
11.000 kg	nitrit curing salt
5.000 kg	Schinken Quick Tradition BP-SM..... 20.0053300
100.000 kg	total

Add to tumbler per kg meat:

3.00 g	Asparagus flavor..... 70.9870067

Decor seasoning:
Optional: Asparagus pieces, green, freeze-dried 70.9870170

The perfect elderberry ham step by step



An eye-catcher for every meat counter: the spring-fresh elderberry ham – goes perfectly with a "Hugo" cocktail!

Ancient Norse mythology says that Freya, the protector of house and home, chose an elderberry bush as her home. So why not follow these ancient stories and enjoy this tasty ham with a fresh Hugo cocktail or some dry white wine!

Preparation of material Process topside and silverside pieces in one piece if possible and carefully remove tendons, fat and soft tissue.

Step 1 Inject the meat with 22 % according to the specifications. Put the meat into the tumbler straightaway and choose the "Overnight" program according to R. Nr. 01.130.2. Afterwards, apply the brine seasoning and place the cutter tool in the tumbler in order to tumble the pieces of meat once again for 30 minutes non-stop.

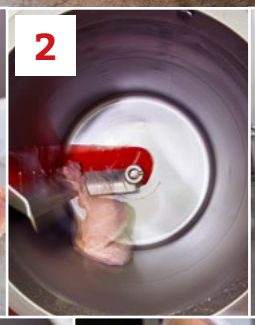
Step 2 Spread out the MDPE foil and sprinkle it with fresh mint leaves and dried elder flowers.

Step 3 Take the meat out of the tumbler and place it on the prepared decor foil with the fat strip downwards. You can apply the decor seasoning to both sides just as you like.

Step 4 Tightly wrap the meat into the MPDE foil. Use a feeding device to draw the pieces of ham into fitting nets and clip off the ends. Prick and vacuumize.

Step 5 Boil the pieces of ham at 76 °C up to a core temperature of 70 °C. Unwrap the warm pieces of ham and optionally bake over again at 160 °C to achieve a nice golden yellow hue.





















Perfect! It's done!

