



Lean Boneless Ham

70% Extension

With GPI 200



Guide

When you need to develop a lean ham that is juicy and tender with improved cook yields,

GPI is here to create your solution and guide you forward.

Perform

Using our deep knowledge in hydrocolloid solutions for pork processors, **GPI 200** allows you to stabilize extended hams and poultry products, improve binding of restructured pork products, and retain the marinade while providing a firm and meaty texture. This hydrocolloid blend allows processors to increase post-cook yields while maintaining quality.

GPI understands your product's journey from formulation to processing.

Inspire

Use GPI 200 to extend yields in honey hams, smoked hams, grilled chicken strips and more!

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Lean Boneless Ham	Extension Rate	Finished Product %
90% Lean Pork Meat	100%	58.8%
Brine	70%	41.2%
Total Yield	170%	100%

Brine Composition	Brine %	Finished Product %
Water/ Ice	82.36%	33.91%
Salt	4.86%	2.0%
Dextrose	3.04%	1.25%
Isolated Soy Protein (ISP)	3.04%	1.25%
Potato Starch	2.43%	1.00%
GPI 200	1.70%	0.70%
Phosphates	0.97%	0.40%
Spices	0.97%	0.40%
Monosodium Glutamate	0.49%	0.20%
Nitrite	0.04%	0.02%
Sodium Erythorbate	0.10%	0.05%
Total	100%	41.18%



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PROCEDURE

Brine Preparation:

- Add ice into water and mix using a high shear mixer until most of the ice has melted. Lower water temperature down to 0°C - 2°C and maintain.
- Fully disperse dry ingredients into iced water in the following order:
 - Phosphate. Mix for 5 minutes before adding other ingredients.
 - Salts (salt, nitrite, erythorbate, MSG)
 - **GPI 200**
 - Dextrose
 - Isolated soy protein
 - Spices and potato starch

Injection and Tumbling:

- Inject brine into meat.
 - Best Practice: Typical injection pressure is 2.0 to 2.2 bar using a commercial injector. Lower pressure will result in less uniform brine distribution, which can negatively impact appearance and texture.
 - Meat can go through a 2nd pass through the injector until desired extension rate is achieved.
- Place all the meat into a vacuum tumbler. Include any excess brine to reach desired extension rate.
- Vacuum tumble at 6 to 12 rpm for 4 hours. Large pieces may require longer a tumbling duration. Maintain safe and cold processing temperatures.
- Stuff pork pieces into desired casings. If smoking, use permeable casings with netting.

Cooking:

- Smoke or cook in a high humidity oven until core temperature reaches 68°C to 70°C.
- Cooking temperature should not exceed 85°C.

NUTRITIONAL FACTS

Serving size 2 slices (100g)

Amount per serving

Calories

141

% Daily Value*

Total Fat 9.5g	12%
Saturated Fat 2.9g	14%
Trans Fat 0g	

Cholesterol 40mg	13%
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Sodium 845mg	37%
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Total Carbohydrate 2.4g	1%
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Dietary Fiber 0g	0%
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Total Sugars 1g	0%
Includes 1g Added Sugars	

Protein 13g	
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Vitamin D 0.2mcg	1%
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Calcium 170mg	13%
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Iron 0.7mg	4%
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Potassium 150mg	3%
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*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Soy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com