



Lean Boneless Ham

100% Extension

With GPI 2008



Guide

When you need a highly extended sliceable ham with a firm bite and meaty texture,

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

Perform

Using our deep knowledge in hydrocolloid solutions for pork processors, we developed **GPI 2008** to stabilize highly extended boneless hams. This carrageenan blend allows you to stabilize hams with extension rates of 100% or more. It also reduces purge and syneresis during processing and after cooking. Our blend creates a firm and meaty texture to finished products, assisting in sliceability, and reducing processing losses.

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

Inspire

Use GPI 2008 to create honey hams, smoked hams, pork-based cold cuts 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%	50%
Brine	100%	50%
Total Yield	200%	100%

Brine Composition	Brine %	Finished Product %
Water/ Ice	85.27%	42.63%
Salt	4.00%	2.00%
Dextrose	2.50%	1.25%
Isolated Soy Protein (ISP)	2.50%	1.25%
Potato Starch	2.00%	1.00%
GPI 2008	2.00%	1.00%
Phosphate	0.80%	0.40%
Ham Seasoning	0.80%	0.40%
Sodium Erythorbate	0.10%	0.05%
Sodium Nitrite	0.03%	0.02%
Total	100%	50%



Lean Boneless Ham

100% Extension

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, sodium nitrite, sodium erythorbate)
 - **GPI 2008**
 - Dextrose
 - Isolated soy protein
 - Ham seasoning 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 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 (200g)

Amount per serving

Calories

242

% Daily Value*

Total Fat 16g	21%
Saturated Fat 4.9g	25%
Trans Fat 0g	

Cholesterol 68mg	23%
-------------------------	------------

Sodium 1904mg	83%
----------------------	------------

Total Carbohydrate 4.3g	2%
--------------------------------	-----------

Dietary Fiber 0g	0%
------------------	-----------

Total Sugars 2.4g	5%
Includes 2g Added Sugars	4%

Protein 13g	
--------------------	--

Vitamin D 0.4mcg	2%
------------------	-----------

Calcium 29mg	2%
--------------	-----------

Iron 1.3mg	7%
------------	-----------

Potassium 246mg	5%
-----------------	-----------

*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.



Looking for inspiration?

Contact: GPI@gpiglobal.com