



Restructured Ham, 100% Extension

With GPI 2566



Guide

When you need a highly extended, restructured, sliceable ham that firmly holds together while still having a good 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 2566** to stabilize restructured hams. Applied via brine for tumbling, this blend allows you to bind pork pieces in highly extended hams, as well as reduce 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 2566 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

Restructured Ham	Extension Rate	Finished Product %
90% Lean Pork Trim	100%	50%
Brine	100%	50%
Total Yield	200%	100%

Brine Composition	Brine %	Finished Product %
Water/ Ice	85.77%	42.88%
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 2566	1.50%	0.75%
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%



Restructured 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 2566**
 - Dextrose
 - Isolated soy protein
 - Ham seasoning and potato starch

Tumbling:

- Place all the meat and prepared brine into a vacuum tumbler.
- Vacuum tumble at 12 to 15 rpm for 2 hours. Maintain safe and cold processing temperatures.
- Allow meat to rest and cure at 4°C for 12 - 16 hours.
- Stuff pork pieces into desired casings.

Cooking:

- Steam cook at 80°C or in a high humidity oven until core temperature reaches 72°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.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com