



# Boneless Ham

## 100% Extension

With GPI 550



### Guide

When you need a highly extended sliceable ham that still has 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, **GPI 550** for high yield extension hams. This carrageenan blend allows you to stabilize hams with over 100% extension rates, 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 550 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%
<b>Total Yield</b>	<b>200%</b>	<b>100%</b>

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%
<b>GPI 550</b>	<b>2.00%</b>	<b>1.00%</b>
Phosphate	0.80%	0.40%
Ham Seasoning	0.80%	0.40%
Sodium Erythorbate	0.10%	0.05%
Sodium Nitrite	0.03%	0.02%
<b>Total</b>	<b>100%</b>	<b>50%</b>



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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, sodium nitrite, sodium erythorbate)
  - **GPI 550**
  - 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 a 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\***

<b>Total Fat</b> 16g	<b>21%</b>
Saturated Fat 4.9g	<b>25%</b>
Trans Fat 0g	

<b>Cholesterol</b> 68mg	<b>23%</b>
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<b>Sodium</b> 1904mg	<b>83%</b>
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<b>Total Carbohydrate</b> 4.3g	<b>2%</b>
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Dietary Fiber 0g	<b>0%</b>
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Total Sugars 2.4g	<b>5%</b>
Includes 2g Added Sugars	<b>4%</b>

<b>Protein</b> 13g	
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Vitamin D 0.4mcg	<b>2%</b>
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Calcium 29mg	<b>2%</b>
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Iron 1.3mg	<b>7%</b>
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Potassium 246mg	<b>5%</b>
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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.



## Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)