Typical dry curing salts mixtures recipes (*)

**AT FIRST SALTING STEP**
30-40g/kg ham(**)
- Fine salt ....................................91
- potassium nitrate...............0,5
- water ......................................8,5

**AT SECOND SALTING STEP**
20-30g/kg ham(**)
- dried large coarse salt ...99,5
- nitrate de potassium ..........0,5

(*) tailored to ham weight, fat amount, meat quality and moisture loss required during salting and cold resting time.
(**) on trimmed rind on, bone-in ham.

Suggested mode of use

**READY TO EAT**

Typical shelf life

**BONE-IN RAW DRY CURED HAM RETAILED OVER THE DELI-COUNTER**
- As bulk unpackaged product as a shelf stable product

**DEBONED RAW DRY CURED HAM TO BE SLICED, RETAILED OVER DELICATESSEN COUNTER OR SUPPLIED TO CATERING**
- Vacuum pack .90 d at chill temperature before servicing

**RAW DRY CURED HAM CUTS AS CONSUMER PACKS**
- Vacuum pack ....................................................................................................................................................................................90 d at chill temperature

**SLICED RAW DRY CURED HAM AS CONSUMER PACKS**
- Under protective/modified atmosphere ....................................................................................................................................................... 60d at +8°C

Process flow sheet

**GRADING HAMS TO WEIGHT AND FAT CLASSES TO QUALITY CONSTRAINTS**
Technological and microbiological quality

**BONE- AND DEBONED DRY CURED HAMS SHIPPED TO MARKETPLACE (RETAIL OVER DELI-COUNTER AND CATERING)**

**SAVING AND PACKAGING**

**COLD TEMPERING TO SLICING TEMPERATURE**

**DEBONING**

French consumer code: art L221.1: Food business operator liable to product safety for foreseen as well reasonably predictable use.

**Process validation and verification + Product quality monitoring**

**Consumer packs taken from display cabinets**

**PACKAGING**

**HAM press forming**

**DRYING**
T = 14-15 °C

**AGEING**
T = 12-18 °C

Process duration from salting to end of drying varying with product type (regular: at least 130 days; premium 210 days).

**First salting step**
T = 3°C / 7 days

**Second salting step**
T = 2-5°C / 7-9 days

Salt equalization and drying over cold resting step
T = 2-5°C / 3-12 weeks

**RIPENING**
T = 20-22°C / 3-7 days