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# Recipe, Processing and Operation Points of Smoking Ham

Smoked sausage is made by superior quality pork hind leg muscle after injection, tender, rolling, smoking and other techniques process. The product uses cellulose casing. The appearance has the tempting smoky color, full meat aroma and rich flavors from pure fruit wood smoking.

## 1. Smoking Sausage Processing

Superior quality pork → pickling → tumbling → sausage stuffing → cooking → smoking → cooling → final smoking ham

## 2. Smoking Sausage Recipe

Lean meat	50kg
Salt	1.1kg
Phosphorous salts	0.15kg
Monosodium glutamate (MSG)	0.1kg
Emulsifier	1kg
Pepper	30g
Nutmeg	15g
Sodium erythorbate	25g
Cinnamon Powder	10g
Sodium nitrite	5g

## 3. Operate points

Raw Material

Superior quality pork hind leg muscle is the best option. Fat meat, tendon, tender bone and cartilage should be removed. It is better to be of 3-4°C core temperature with cooling and a 5.8-6.2 PH value.

Pickling

Pickle injector machine will inject the mixing auxiliary materials which use fresh water to dissolve and filter into pork, and then it is slated for 12-16 hours in cold storage of 4°C.

Tumbling

The pickled meat will be tenderization and tumbled for 2-3 hours under a temperature not less than 8°C.

Sausage filling

Sausage stuffer will filled into cellulose casing by means of Vacuum and pneumatic sausage stuffing machine with clipper.

Cooking

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Cooking process will take around 1 to 2 hours under 75-80°C to ensure the central temperature at 68°C

#### Smoking

Ham will be smoked in a smoker oven for 30-60min at 50°C, pure fruit wood chips would be as the smoking material for an outdoor smoking generator. Final results is smoked ham apparent surface has apparent surface with special smoked flavor.

#### Cooling

Cooling process is suggested in fresh water which the temperature is 10-12°C for about 4 hours till the central temperature of ham is around 27 °C, and then sent to cold storage of 2-4°C for 12 hours. It is packed with biaxial oriented film as final products upon the ham temperature is cooled down to 1-2°C.

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Product link : <https://www.french-fries-machine.com/product/recipe-processing-operation>