

GERMANY

# RAPS launches new solutions for cooked ham products

PROCESSING

The building of a block system for the flexible use of injection brines and seasonings allows producers to achieve 'tender and succulent' qualities for cooked ham.

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German company RAPS is adapting its machines to the new trend seen in the market such as dietary demand from health-conscious consumers for low-fat products. One of the products that suit this trend is the cooked ham and RAPS is presenting a technical solution that allows finely balanced brines and seasonings to be flexibly combined depending on the application and flavour preference.

The compositions of both RA-LAK injection brines and LAK-TOP seasonings enable the production of exciting cooked ham products, e.g. with barbecue, butter, coffee, Mediterranean, asparagus, umami, juniper or cured meat flavours.

The powder form LAK-TOP seasonings are added directly to the brine. What makes it even more impressive is that thanks to the separate dosage of injection brines and seasonings, the intensity of flavour can be individually adjusted. By using the residual brines, particularly economical small-scale production of ham specialties is also possible.

Finally, decorative seasonings provide the perfect appearance and mouthwatering flavour sensations. In addition to various classics with local or Mediterranean herbs, flavourings such as Bacon, Rodeo, Colorado, Marengo or Samba not only add a splash of colour but also an exotic flavour, while lemon or orange pepper, as well as freeze-dried asparagus, add extra finesse.

"Besides a well-rounded flavour and an appetizing visual appearance, the focus is always on the perfect degree of succulence. The control of pH is therefore of primary importance, as it is essential for water binding, slice consistency, optimum curing and, above all, the shelf life of cooked ham products. In the development of its new liquid and powder form injection brines, RAPS has paid particular attention to optimum functionality. What's more, the experts at RAPS offer detailed advice on all aspects of cooked ham products, dealing with topics such as meat selection, cutting, yield, slice consistency, brine, and injection, as well as injection rates, tumbling and moulding, cooking and cooling. Starting in autumn 2019, seminars covering the topics of 'tender and succulent' and the preparation of cooked ham specialties will be held", announced the company in a press release.

In addition to products for organic cooked ham, a specific VLOG-approved injection brine has also been developed for the industry (VLOG = certified GMO-free according to the German VLOG "ohne Gentechnik" production and certification standard).