



Horst Brauer

Technology for Cooked Ham Production

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“Technology for Cooked Ham Production” is a technological guide to producing cooked ham. Key aspects include the classic fields of meat selection, brine composition and injection volume. This first edition additionally addresses the themes of muscle structure and influence of the pH value, as well as the points of the EU hygiene package that are relevant for cooked hams.

The author, Horst Brauer, also explains the effects of various additives and different analytical testing methods in detail. The reader acquires important information about tumbling, forming and cooking cooked hams and also gains insights into the methods of analytical and sensory testing. The main points are summarised clearly and helpfully at the end of each chapter.

Horst Brauer trained as a master craftsman in the butcher’s trade and then studied Meat Technology in Kulmbach. For many years he has headed the Technology Service Department at VAN HEES GmbH, Walluf. He is author of the book “Technology for Boiled Sausage Production” and many articles in national and international meat journals.

target reader:

Butchery, meat industry, education and training

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