

Turkey ham

with smoke
alternative



NovaTaste - IFFA 2025



Poultry as a trend

High in protein, low in fat and sustainable

- Since last year, more consumers have increased their poultry consumption rather than decreased it: consumers see poultry as the affordable option given the high food cost
- 20% of consumers have replaced processed red meat products with poultry products: in new product development, poultry has been used as a substitute for red meat while being advertised as having a high protein content
- Poultry generally contains fewer calories and saturated fatty acids than red meat products
- Producers are innovating with chicken and turkey, both of which can be seen in numerous different formats (such as sandwich toppers and sausages)
- Poultry meat continues to produce lower greenhouse gas emissions per kg compared to beef or pork
- Choice of turkey thigh for juicy bite and attractive color
- Smoke type flavor casing for typical smoke flavor and visual appeal without the use of primary smoke condensates



„Innovation with taste“

Turkey ham with smoke alternative



Turkey ham with smoke alternative

Recipe

MATERIAL

100.00 kg Turkey thigh, without skin

CASINGS

Barrier Type Smoke ND 90/ *
shirred brown, 561966

BRINE

68.00 kg Drinking water

12.00 kg Ice

9.00 kg Nitrite curing salt, 0,6 %

2.50 kg Schiadit SN **227224**

4.96 kg Halal Optimiser VB Plus **220143 ***

2.00 kg Novapure Grillham seasoning **135379**

0.04 kg BITEC® Inject Safe **259641**

1.50 kg Halal Germex Flavour **235901 ***

PROCESSING

1. Cut the turkey thighs very well and squeeze them once over the auger
2. Dissolve brine components in cold water
3. Save 5-10 % of the water if necessary to add and dissolve as ice at the end; final brine temperature -2 to 0 °C
4. Put augered meat together with the brine; 25 % injection quantity
5. Tumble for 8 hours (15 minutes work/15 minutes break) under full vacuum
6. Fill the ham in the Barrier Type Smoke casing and put it in the chamber
7. Stage cooking:
 - 30 minutes at 50 °C
 - 30 minutes at 65 °C
 - 78 °C to core temperature 72 °CShower the ham cold at intervals

* Product not in stock; Observe minimum purchase quantity



Schiadit SN

Brine additive with seasoning

Product details:

Product description: Seasoned brine additive with phosphate and reddening agent for the production of ham

Product benefits:

- mildly aromatic mixture with pepper and a slight hint of ginger
- without allergenic ingredients (according to EU regulations)
- without added taste enhancing additives
- halal certifiable

Labelling recommendation: Stabilizer: E452 polyphosphate, dextrose, antioxidant: E301 sodium ascorbate, spice extract

Dosage: 3 kg in 100 kg brine at 20 % injection

Item no.: 227224, 1 kg



Novapure Grill Ham Seasoning

Aromatic taste

Product details:

Product description: Seasoning

Product benefits:

- mildly aromatic, meaty seasoning, rounded off with a typical barbecue flavor
- without allergenic ingredients (according to EU regulations)
- without added taste enhancing additives
- halal certifiable

Labelling recommendation: Salt, dextrose, flavoring

Dosage: 4 g/kg mass

Item no.: 135379, 1 kg



Optimiser VB Plus

Improved structure and water binding

Product details:

Product description: Compound of ingredients

Product benefits:

- structure former
- high water binding capacity
- cost efficient due to low dosage
- without allergenic ingredients (according to EU regulations)
- without added taste enhancing additives
- halal certifiable

Labelling recommendation: Modified starch, thickener: E407 carrageenan

Dosage: 10–20 g/kg Masse

Item no.: 220143*

* Product not in stock; Observe minimum purchase quantity



BITEC® INJECT SAFE

Stabilization of injection brines

Product details:

Product description: Food culture with protective function

Product benefits:

- for stabilization of injection brine
- effective even at low temperatures
- improves freshness, taste and color
- prevents potential gas-holes
- halal certifiable

Field of application: for all kinds of cooked ham applications

Dosage: 45 g/50 l brine; injection rate 10–20 %

Item no.: 259641



Halal Germex Flavor

Shelf-life extension without E-numbers

Product details:

Product description: Flavoring

Product benefits:

- delicate with a hint of apple
- prolongs shelf-life without E numbers
- for cooked sausage, cooked ham and meat preparations
- to inhibit listeria a dosage of 4 g/kg is recommended
- halal certifiable

Labelling recommendation: Flavoring

Dosage: 2–3 g/kg or 1– 1,8 kg in 100 kg brine at 20 % injection rate

Item no.: 235901 *

* Product not in stock; Observe minimum purchase quantity



Barrier Type Smoke

Clean smoke taste

Product details:

Product description: casing with flavor coating

Product benefits:

- simple handling: no soaking required, stability and consistency of taste
- clean handling: clean air and water, clean equipment
- without allergenic ingredients (according to EU regulations)
- without added taste enhancing additives
- halal certifiable

Labelling recommendation: Flavourings, hydrolysed vegetable protein

Item no.: 561966*

* Product not in stock; Observe minimum purchase quantity



NovaTaste Inside

Binding

Optimum activation of muscle proteins

Optimizer

Stable structure, perfect bite, yield and cost improvement

Shelf-life extension

Improvement of freshness for a longer period of storage

Taste

Aromatic meaty mixture rounded off with a typical barbecue taste

Smoke alternative

Clean label smoke alternative casing



Crafting
a world of
taste



NovaTaste