

Turkey ham

with Deco Quick®
Jalapeño



NovaTaste - IFFA 2025



Poultry as a trend

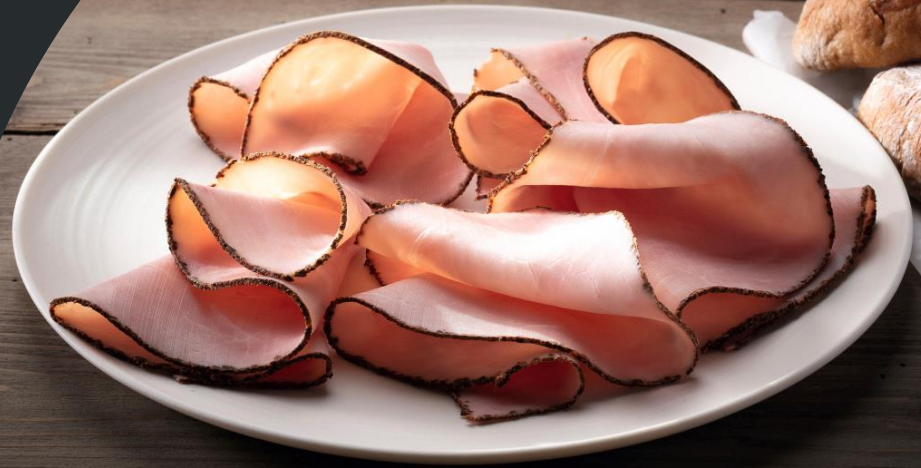
High in protein, low in fat and sustainable

- 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
- Deco Quick® - the tasty world of spice coatings - gives poultry products that extra flavor and visual appeal



„Innovation with taste“

Turkey ham with Deco Quick® Jalapeño



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Recipe

MATERIAL

100.00 kg Turkey thigh, without skin

DECO QUICK®

Deco Quick® filling diameter *
91 mm length 93 cm sealed
jalapeño 561922

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 Grillschinken **135379**

0.04 kg BITEC® B 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 Deco Quick® 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 °C
 - Shower 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 mass

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



Deco Quick® Jalapeño

Spice is all around

Product details:

Product description: Impermeable casing coated with spices

Product benefits:

- extremely simple and clean handling
- each slice is fully covered with seasoning
- significantly less spice is wasted – ideal for sausage slicers and other slicing equipment
- without allergenic ingredients (according to EU regulations)
- without added taste enhancing additives
- halal certifiable

Labelling recommendation: Jalapeños, paprika

Item no.: 561922*

* 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

Spice coating

Safe production, attractive appearance and taste



Crafting
a world of
taste



NovaTaste