



Product Usage Instruction

Recipe

Fresh and aired bacon	100,00 kg
PR0001959 HSM-420	0,80 kg
Common salt	3,00 kg

Directions

1. Salt the meat (at 5° C) by adding the previously prepared mixture made from the HSM-420 and the salt into the tumbling drum.
 2. Very gentle tumbling until a complete absorption (for about 5 minutes). Try to load the drum to its maximum capacity in order to prevent damage by friction or collision.
 3. Keep refrigerated at 2-4° C for about 6 days, depending on the size of the meat pieces, placed on trays or tanks preferably with a drainage system.
 4. Wash superficially with cold water.
 5. If desired, it can be seasoned with paprika or black pepper.
 6. Proceed with the ripening process at 18-22°C and 70-80 % RH for 24 hours. Then bring to the drying room at 12-14° C and 70-80% RH (for 8-12 days) until the end of the process.
-

Lourdes Coll
Quality Assurance Manager
lcoll@pimursa.es