

The method of production of delicacy ham includes the preparation of meat raw materials, pickling, maturation, mixing, packing, sterilisation. In the preparation of meat raw materials use beef with a mass fraction of fat and connective tissue not more than 6 %, which is crushed to a size of 16.0 mm, and beef with a mass fraction of fat and connective tissue not more than 20 %, which is crushed to a size of 5.0 mm. When pickling, use salt sea, complex food additive “Mitlaif FS 31” stabilising phosphatist, which consists of sodium tripolyphosphate, caraginan purified, potassium chloride, tetranatium pyrophosphate, complex food additive “Mitlife SS 51” stabilising, which consists of caraginan purified, potassium chloride. Maturation is carried out at a temperature of 4-6 °C for 6-12 h, when stirring add emulsion from pork skin and flavor add, and before sterilisation, add bay leaf, black pepper, fragrant pepper.