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Dry-cured ham — Specification

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ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

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Introduction

Dry-cured ham is produced from fresh or frozen pork whole hind legs (with or without the trotter) as the raw material. It is prepared by coating the entire surface of the ham with salt or salt mixed with sweeteners, spices, seasonings and flavourings, and/or food additives such as sodium/potassium nitrate and sodium/potassium nitrite. Importantly, dry-cured ham is neither injected with nor submerged into curing solutions. Known for its traditional processing techniques, distinctive flavours and nutritional values, dry-cured ham has gained global popularity among consumers.

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Dry-cured ham — Specification

1 Scope

This document specifies the production and hygiene requirements for dry-cured ham and establishes a system of analytical methods to ensure the quality of dry-cured ham. This document also specifies the requirements for transport, storage, packaging and labelling.

This document is applicable to both dry-cured ham and non-ready-to-eat dry-cured ham. This document is also applicable to dry-cured ham production.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 1442, *Meat and meat products — Determination of moisture content — Reference method*

ISO 1841-1, *Meat and meat products — Determination of chloride content — Part 1: Volhard method*

ISO 1841-2, *Meat and meat products — Determination of chloride content — Part 2: Potentiometric method*

CAC/GL 21, *Principles for the Establishment and Application of Microbiological Criteria for Foods*

CAC/GL 61, *Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
dry-cured ham
ham produced from fresh or frozen pork whole hind legs (with or without the trotter and/or the bone) as the raw material, then prepared by seasoning (or not), salting, curing when it involves the use of nitrates and/or nitrites (or not), drying, ripening, smoking (or not), deboning (or not), greasing (or not), moulding (or not), slicing (or not), packaging and other processing procedures

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