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*** MONOGRAPH NO: 1B9**
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ITEM: Ham with Spice Sauce (HSS)

NSN: 8940-01-396-4005 ITEM SPECIFICATION: PCR-H-007Can
MIL-H-44298
8940-01-455-1883 PCR-H-010 Poly

CHARACTERISTICS OF ITEM: (PRIMARY)

APPEARANCE: Spice sauce is a translucent orange/brown color (pumpkin); ham is restructured and slightly marbled with some fat, the ham is a pink/brown color; the ham casing is dark (darker than the meat)

ODOR: Typical of thermally processed ham: slightly sweet, sour, and spicy

FLAVOR: Typical of thermally processed ham: salty, slightly sweet, metallic and smoked, with a hint of citrus

TEXTURE: smooth, firm/tender restructured meat, slightly moist and dry; light to moderate bodied sauce; chewy casing

ESTIMATED SHELF-LIFE AT 80 DEGREES F: 36 mo.
100 DEGREES F: 6 mo.

POSSIBLE DETERIORATIVE CHANGES:

Appearance: Product may darken; sauce may become thinner; rind may become darkened

Odor: Product may develop metallic, scorched, and rancid odors, while having a decreased spice scent

Flavor: Product may develop metallic and rancid flavors, while having decreased spiciness and sweetness

Texture: Ham may become dry and crumbly; spice sauce may become thinner and lumpier (syneresis)

UNIQUE EXAMINATION/TEST PROCEDURES: none