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\* MONOGRAPH NO: 1A7  
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**ITEM: Ham Slices in Brine (HSL)**

**NSN: 8905-01-143-3326**

**8905-01-446-0215**

**ITEM SPECIFICATION: PCR-H-006Can  
MIL-H-44298  
PCR-H-009 Poly**

**APPROXIMATE CALORIC VALUE PER SERVING: 139 (PRIMARY)**

**CHARACTERISTICS OF ITEM:**

**Appearance: Rectangular preformed ham slices (3-3/4" x 2" x 1/4"). Color profile: Pink slices with a few darker red areas, white fat pockets, and tan-red edges.**

**Odor: Typical of thermally processed ham: briny and slightly smoky.**

**Flavor: Typical of thermally processed ham: moderately salty with a slight smoke flavor**

**Texture: Tender, friable ham.**

**ESTIMATED SHELF-LIFE AT 80 DEGREES F: 36 months  
100 DEGREES F: 6 months**

**POSSIBLE DETERIORATIVE CHANGES:**

**Appearance: Product may darken and brine may become slightly cloudy.**

**Odor: : Product may become slightly stale.**

**Flavor: Product may have a slightly stale or rancid flavor.**

**Texture: Ham may become dry and stringy.**

**UNIQUE EXAMINATION / TEST PROCEDURES: None**

**SPECIAL NOTES: The brine formulation was changed in 1986 to make the product less salty; however, it is still salty to the taste. Can is designed to yield 18 portions of 2 slices each (83 grams).**

