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**MONOGRAPH NO: E02**  
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**ITEM: Ham Slices in Brine**  
**NSN: 8905-01-446-0215**

**(HSL)**

**ITEM SPECIFICATION: 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).**