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Série 32

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April 2020

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Gouvernement du Canada

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Canadian General Standards Board Office des normes générales du Canada

Converted to GCS in 2014

Smoked Ham





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Language

In this standard, "shall" states a mandatory requirement, "should" expresses a recommendation and "may" is used to express an option or that which is permissible within the limits of this standard. Notes accompanying clauses do not include requirements or alternative requirements; the purpose of a note accompanying a clause is to separate from the text explanatory or informative material. Annexes are designated normative (mandatory) or informative (non-mandatory) to define their application.

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Converted to GCS in 2014

Smoked Ham

ICS 67.120.10

Prepared by the

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Acknowledgment is made for the French translation of this Canadian General Standards Board specification by the Translation Bureau of the Department of the Secretary of State.

Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.63M. The original content has not been modified.



CANADIAN GENERAL STANDARDS BOARD

SMOKED HAM

1. SCOPE

- 1.1 This specification applies to ham that has been cured and smoked or fully cooked and smoked. The ham is supplied skinless and boneless or shankless as specified. This specification is mainly intended to be used by food services in procurement of food.
- 1.2 The testing and evaluation of a product against this specification may require the use of materials and/or equipment that could be hazardous. This document does not purport to address all the safety aspects associated with its use. Anyone using this specification has the responsibility to consult the appropriate authorities and to establish appropriate health and safety practices in conjunction with any existing applicable regulatory requirements prior to its use.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this specification:
- 2.1.1 Canadian General Standards Board (CGSB)

32-GP-50M — Pork, Carcass, Primal, Fabricated and Portion Control Cuts.

2.1.2 Department of Agriculture

The Canada Agricultural Products Standards Act

The Hog Carcass Grading Regulations

The Meat Inspection Act and Regulations.

2.1.3 Department of National Health and Welfare

The Food and Drugs Act and Regulations.

2.1.4 International Organization for Standardization (ISO)

ISO 937: 1978 — Determination of Nitrogen Content of Meat and Meat Products.

2.1.5 The Association of Official Analytical Chemists (AOAC)

The Official Method of Analysis of the AOAC.

2.2 Reference to the above publications is to the latest issues. The sources for these publications are shown in the Notes section.

3. CLASSIFICATION

3.1 Smoked ham shall be supplied in the following types and styles, as specified (par. 7.1):

3.1.1 *Types*

Type 1 — Smoked, not fully cooked

Type 2 — Fully cooked and smoked.

3.1.2 Styles

Style A - Skin on

Style B — Shankless and skinless

Style C — Boneless and skinless.

4. GENERAL REQUIREMENTS

- 4.1 In addition to meeting the requirements of this specification, smoked ham shall comply with the acts and regulations referred to in par. 2.1.2 and 2.1.3.
- 4.2 Smoked ham shall be made of a hind leg of a pig, above the tarsal joint thereof (cut 401A, 32-GP-50M) and be uniformly and thoroughly cured.
- 4.3 Smoked ham shall be prepared in an establishment that is registered under the Meat Inspection Regulations and shall be delivered in good condition directly from that plant to the consignee.

5. DETAILED REQUIREMENTS

- 5.1 **Meat Protein Content** The minimum meat protein content on a fat-free basis shall be as specified (par. 8.1), when measured according to ISO 937, using the conversion factor 6.25 for nitrogen. (*Note: The protein content varies between 13 and 15%, depending on quality.*)
- 5.2 Fully cooked, smoked ham shall be cured, smoked and cooked to an internal temperature of not less than 69°C, at the thickest point of the ham.
- 5.3 The skinless ham (Styles B and C) shall have the skin and excess surface fat removed and the remaining fat shall not exceed 5% when analyzed according to an applicable AOAC method (par. 2.1.4). In boneless ham, all bones shall be removed and in shankless ham, the shank bone shall be removed.
- 5.4 Smoked ham shall be supplied in the size (net mass) specified (par. 8.1) within a tolerance of \pm 250 g. (Note: The net mass of boneless ham varies between 3.5 and 6.5 kg and of the ham with bone between 6 and 9 kg.)

6. PREPARATION FOR DELIVERY

- 6.1 Smoked ham supplied to this specification shall be individually wrapped or packaged and shall be packed, marked and labelled according to normal commercial practice, unless otherwise specified (par. 8.1).
- 6.2 When specified (par. 8.1) smoked ham shall be supplied frozen. The individually packaged or wrapped ham shall be frozen hard to its centre immediately after preparation at a temperature not higher than -24°C and stored at that temperature. During transportation, the temperature of the product shall not exceed -18°C.

7. INSPECTION

7.1 Sampling — Sampling for inspection shall be at the discretion of the inspection authority unless a specific sampling plan is specified (par. 8.1).

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8. NOTES

- 8.1 Options The following options must be specified in the application of this specification:
 - a. Type of ham (par. 3.1.1)
 - b. Style of ham (par. 3.1.2)
 - c. Minimum meat protein content required (par. 5.1)
 - d. Size of ham (par. 5.4)
 - e. Preparation for delivery, if other than normal commercial practice (par. 6.1)
 - f. If the ham shall be supplied frozen (par. 6.2)
 - g. Sampling, is a specific plan is required (par. 7.1).

8.2 Sources of Referenced Publications

- 8.2.1 The publication referred to in par. 2.1.1 may be obtained from the Canadian General Standards Board, Sales Unit, Ottawa, Canada K1A 1G6. Telephone (819) 956-0425 or 956-0426. Telefax (819) 956-5644.
- 8.2.2 The publications referred to in par. 2.1.2 and 2.1.3 may be obtained from the Canadian Government Publishing Centre, Supply and Services Canada, Ottawa, Canada K1A 0S9. Telephone (819) 997-2560.
- 8.2.3 The publication referred to in par. 2.1.4 may be obtained from the Standards Council of Canada, Standards Sales Branch, 350 Sparks Street, Suite 1200, Ottawa, Ontario K1P 6N7.
- 8.2.4 The publication referred to in par. 2.1.5 may be obtained from the Association of Official Analytical Chemists, 1111 N. 19th Street, Suite 210, Arlington, VA 22209, U.S.A.

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