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Series 32

Série 32

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April 2020

### Selected standards in the series Food

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### Food

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#### **32.13-88**

Cereals, Breakfast Prepared, Ready-to-Eat (ICS 67.060)

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**GCS 32.65-90**

Converted to GCS in 2014

## Canned or Boil-in-Bag Ham

Withdrawn

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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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## Canned or Boil-in-Bag Ham

ICS 67.120.10

Prepared by the  
Canadian General Standards Board 

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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 32.65M. The original content has not been modified.

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**CANADIAN GENERAL STANDARDS BOARD**  
**CANNED OR BOIL-IN-BAG HAM**

**1. SCOPE**

- 1.1 This specification applies to ham packaged and cooked in hermetically sealed containers. The ham shall be either commercially sterile or pasteurized. This specification is intended to be used by food services in the 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 Meat Inspection Act and Meat Inspection 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 Methods 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 Canned or boil-in-bag ham shall be supplied in the following types as specified (par. 8.1):
- 3.1.1 *Types*
- Type 1 — Pasteurized (needs refrigerated storage, canned or boil-in-bag)
- Type 2 — Commercially sterile (fully preserved, canned only).

**4. GENERAL REQUIREMENTS**

- 4.1 Canned ham or boil-in-bag shall be prepared in an establishment that is registered under the Meat Inspection Act and Regulations and shall meet the requirements of the regulations referred to in par. 2.1.2 and 2.1.3.

## 5. DETAILED REQUIREMENTS

- 5.1 Canned or boil-in-bag ham shall be made from the hind leg of a pig above the tarsal joint thereof and shall meet the requirements of CGSB standard 32-GP-50M, Cut 402. All bones, skin and cartilage shall be removed and the remaining fat shall not exceed 5% by mass, when determined according to the applicable AOAC method (par. 2.1.4). The meat shall be cured before packaging and cooking.
- 5.2 **Meat Protein Content** — The minimum content of meat protein 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 of different ham types varies between 13 and 18% depending on quality.*)
- 5.3 Canned or boil-in-bag ham shall have an odour, flavour and colour characteristic of cooked ham. It shall not have air, fat or gelatin pockets that are larger than 10 mm in diameter. Not more than 5% of the sliced area shall consist of such defects.
- 5.4 The total drained mass of pasteurized ham shall be at least 95% of the marked net mass and for sterilized canned ham at least 75% of the marked net mass when determined as given in par. 7.2.
- 5.5 Pasteurized (Type 1) ham shall be processed in hermetically sealed containers by heat sufficient to kill all pathogenic bacteria and most of the non-spore-forming bacteria.
- 5.6 Commercially sterile (Type 2) ham shall be processed in hermetically sealed containers by heat to render the ham free from viable forms of microorganisms, including spores, capable of growing in the unopened can under normal distribution and storage conditions.

## 6. PREPARATION FOR DELIVERY

- 6.1 Unless otherwise specified (par. 8.1), normal commercial packaging, labelling, packing and marking shall be acceptable.
- 6.2 The ham shall be packaged in cans or bags of specified size (par. 8.1). Normal commercial can sizes (net mass) are:  
454 and 680 g (pear-shape only)  
4.54 and 5.44 kg (Pullman shape, i.e. rectangular, only)  
Usual net mass of boil-in-bag ham is 4.5 to 5.4 kg.  
*Note: The commercially sterile ham is available only in pear-shaped cans.*
- 6.3 Each can or bag and shipping container of pasteurized ham (type 1) shall be marked “Perishable — Keep under refrigeration below 4°C” and with the date of processing. These packages shall be stored and transported under refrigeration below 4°C.

## 7. INSPECTION AND TESTING

- 7.1 **Sampling** — Sampling for inspection and testing shall be at the discretion of the inspection authority, unless a specific sampling plan is specified (par. 8.1).
- 7.2 **Determination of net mass and drained mass** — Net mass shall be determined by subtracting the dry tare mass from the gross mass. The tare mass is the mass of can, lid and bag used for packaging the ham. The drained mass is the mass of ham practically free from rendered fat, liquid and gelatinized juices when examined at normal room temperature.

## 8. NOTES

- 8.1 **Options** — The following options must be specified in the application of this specification:
- Type of ham and, in the case of pasteurized ham, whether canned or boil-in-bag ham is desired (par. 3.1)
  - Minimum meat protein content required (par. 5.2)

c. Preparation for delivery, if other than as specified (par. 6.1)

d. Size of bag or can (par. 6.2)

e. Sampling, if 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 publications 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 publications 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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