

**APP A  
DPSCH 4155.2**

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**\* MONOGRAPH NO.: M2**  
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**ITEM:** Ham Slices

**NSN:** 8905-00-149-1071

**ITEM SPECIFICATION:** MIL-H-44063

**APPROXIMATE CALORIC VALUE:** 5 oz. = 178 Kilocalories (PRIMARY)  
8 oz. = 153 Kilocalories (PRIMARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Brine: Essentially clear. Ham: Pink/brown intact slice with some surface fat and gelatin (see Special Notes).

**ODOR:** Slightly smoky, canned ham.

**FLAVOR:** Moderately salty, smoked ham.

**TEXTURE:** Soft, tender, fibrous, slightly firm and chewy.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Brine: Yellowish to dark brown color. Ham: Darkens (see Special Notes).

**ODOR:** Sour, old ham, stale.

**FLAVOR:** Sour, old ham, rancid.

**TEXTURE:** Excessively tough or moderately soft to mushy.

**UNIQUE EXAMINATION/TEST PROCEDURES:** None.

**SPECIAL NOTES:** Some early dates of pack (i.e., 1980-1982) contain ham slices that exhibit a burnt/charred appearance and flavor. This was a specification requirement for those years and it should not be considered a defect during surveillance inspection. In 1982 one producer used dextrose in the brine which is a reducing sugar that discolors (i.e., turns cloudy/milky/yellow-brown) when it reacts with the meat and/or is overheated during the retort process. This should be scored in the same manner as other sensory defects. Amount of fibrous texture varies between vendors and between lots from the same vendor.