



THE HAM HANDBOOK

A GUIDE FOR THE PRODUCTION OF HAM

Many AAMP members produce some kind of ham product. Other members are trying to gain the knowledge to produce a high quality ham. To help the membership, AAMP has developed The Ham Handbook to cover a variety of topics that are critical in the production of ham.

The Ham Handbook is almost 275 pages in length and provides information on:

- Ham definitions
- Types of ham products
- Production of bone-in ham
- Production of semi-boneless ham
- Production of boneless ham
- Artery injected ham
- Formulations
- Food safety guidelines
- FSIS regulations
- Heat-treated, not shelf-stable HACCP plan
- Ham publications
- Resources relating to ham production



The educational manual will help meat processors comply with government regulation. It may also give meat processors ideas on how to more efficiently produce a better quality ham product.

It is priced at \$45 for members (\$55 for non-members), including shipping and handling (PA residents add 6% sales tax). The attached order form can be printed from and sent with a check payable to AAMP, Elizabethtown, PA 17022. To use a credit card, provide card number, expiration date, name on card and signature, and fax to 717-367-9096.

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If you have any questions, please call 717-367-1168.



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