



Consorcio Serrano

Exclusive Signature

Recommendations

- If the piece is NOT going to be consumed quickly (in 3 or 4 days), the Consorcio recommends that you only eliminate the back fat from the part of the ham that is going to be consumed. This will ensure that the rest of the product maintains its quality when it is time to be consumed.
- To prevent any accident, we recommend that the piece be handled only after it is firmly set in the ham support.
- When you start slicing, the hand not holding the knife will hold the tongs in order to grab the cut piece. It is important to always keep this hand outside of the knife's trajectory.
- Always make the cut from the hoof to the tip, so that form the top to the bottom.
- To sample the ham and enjoy the best flavour and aroma that it provides, the piece should be sliced in small slices that are as thin as possible. They should have a minimum of fat.
- The slices should be arranged on a plate so that they do not overlap.

The yield of the piece

From a piece of Jamón Consorcio Serrano using our slicing method, you will obtain 20 plates of lean meat and 40 plates of rump meat, at 80 grams each.

SERRANO HAM WITH BONE	WEIGHT IN KG	%
UNABLE TO CONSUME		
SKIN AND TRIMS	0,875	- 3,877
LOSS	0,175	-1,90
ABLE TO CONSUME		
HOCK (BONE)	1,700	18,47
THE ROUND END	1,440	15,65
TIP	0,400	6,96
THE FAT END	3,800	41,30
HAM FOR CULINARY USES	0,270	2,98
TOTAL	8,660	94,223

Knife slicing

CONSORCIO DEL JAMÓN SERRANO ESPAÑOL

Product

The ham with bone is one of the traditional formats you can find in Spain. The pieces have a stylish format and it could be elaborated with bone or without bone.

You can recognise a Consorcio Serrano Ham by his obvious branding Exclusive Signature "S" that guarantees to the consumer a premium product and gives a distinguished image in your establishment.



Utensils for slicing

- Ham holder.
- Ham knife: 22-30 cm.
- Peeling knife: 14-22 cm.
- Boning knife: 13-16 cm.
- Knife steel.
- Glove and tongs.





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Useful information on the product

Little white dots (thyroxin)

Small "chalky" granules which become interspersed between the muscular fibres of the ham as the curing process advances. Their appearance varies in terms of shape, size and location.

It is believed their appearance is due to the intrinsic differences in the raw material, the influence of certain production phases, or even the environmental conditions.

It is a biological component (amino acid) which is also found in other foods subjected to similar curing, conservation or ageing processes (e.g. cheese).

They are not harmful to eat and do not give the product any abnormal characteristics. The final quality of Serrano ham does not depend in any way on the presence or absence of this substance.

White veil

This can appear on the cut surface of ham.

It is mainly made up of thyroxin. Its appearance does not mean that the vacuum effect has been lost, or that the ham is past its use-by date because of contamination or deterioration. You simply need to remove the affected area by taking a thin slice off the surface.

Darkening of the cut surface

This happens when you cut or open up a piece and it has been exposed to the atmosphere for a certain amount of time without protection, resulting in oxidation. This can also happen to the fat, which tends to go more yellow. To prevent this, it is advisable to protect the cut surface with clingfilm and keep the ham at the right temperature, i.e. cool with a certain amount of humidity.

Iridescence

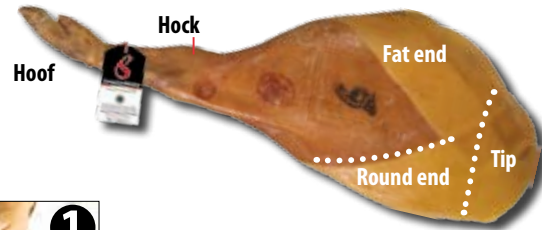
This is a chromatic phenomenon (contrast of colours) which occurs on the cut surface of the ham and in certain muscular areas. It can be seen when you shine a light on the surface. It does not signify any kind of nutritional or organoleptic change in the ham.

Saline deposits

These can appear on the cut surface. This is inorganic salt which forms deposits on the surface due to low external humidity. It does not represent any kind of problem and can be removed by taking a thin slice from the surface.

The slicing technique from Consorcio del Jamón Serrano Español

Main parts of the Consorcio Serrano ham:



Knife slicing

- 1** After having placed the piece in the ham holder, use a wide-bladed knife to make a deep cut around the hoof, 2 cm below the hock.
- 2** Then eliminate the rind and the fat that covers the piece, but always maintaining a minimum cover of fat. This operation should be repeated as you advance with the slicing.
- 3** For a better slicing is necessary to remove the tenderloin that covers the external part of the hip or aitch bone. Proceed as follows: Three incisions are made, thereby forming a triangle, which will allow removing the tenderloin portion and leaving the bone exposed.
- 4** You start slicing the piece from the round end, using the tip and the vertex of the V-shape of the ham itself as the reference.
- 5** Always make the cut in the hoof-tip direction (from the top to the bottom), keeping your hand on the opposite side the slicing direction.
- 6** Then, using the boning knife, you "mark" the outline of the bone to separate it from the meat.
- 7** Final presentation of the product.



In summary:

Good utensils, some order, a bit of skill, a touch of art and above all a good Consorcio Serrano ham.

www.consorcioserrano.com



HAM IS GIVEN A BRAND WITH THE "S" LOGO OF THE CONSORCIO DEL JAMÓN SERRANO ESPAÑOL, AND IT MUST ALWAYS HAVE A NUMBERED CONTROL LABEL, WHICH ARE THE GUARANTIES TRUSTED BY EVERY GOOD MERCHANT AND DEMANDING CONSUMER.