



Consorcio Serrano

Exclusive Signature

Recomendations:

- For increased hygiene when handling the product, the Consorcio Serrano ham slices obtained from slicing must be handled either with tongs or with gloved hands.
- To enjoy the flavour better, remove it from the refrigerator and let stand at room temperature about 10 minutes before consuming.
- By correctly handling the piece and following the recommended instructions of the Consorcio del Jamón Serrano Español, you will obtain a high yield: 95% of the ham will be yielded in attractive and suggestive slices, and the remaining 5% can be put to culinary uses in diced portions.
- If the piece is not consumed in its entirety, it should be wrapped in wax paper or plastic film and stored in a refrigerator

The yield of the piece: Traditional format

TRADITIONAL FORMAT	WEIGHT IN KG.	%
UNABLE TO CONSUME		
SKIN, FAT	0.18	5.30
ABLE TO CONSUME		
PIECE PREPARED FOR SELLING	4.28	83.92
JAMÓN FOR COOKING	0.55	10.78
TOTAL CONSUMPTION	5.10	94.7

Machine slicing

CONSORCIO DEL JAMÓN SERRANO ESPAÑOL

Product

The Consorcio del Jamón Serrano Español endorses:

- **Traditional:** A deboned, cleaned, de-fatted and pressed piece of Jamón Consorcio Serrano prepared for slicing so that a high yield is obtained.
- **Block:** A deboned piece of Jamón Consorcio Serrano without additional handling, wherefore it must be prepared first before machine slicing.



Slicing utensiles:

- Slicing machine.
- Peeling knife
- Plastic gloves and tongs





Consorcio Serrano

Exclusive Signature

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.

Slicing technique from the Consorcio del Jamón Serrano Español:



"Traditional format"

Each traditional piece had to be prepared before slicing:

- 1 With the peeling knife eliminate the covering fat.
- 2 To obtain a 95% yield, the Consorcio propose you to cut the piece in three pieces.
- 3 Placed the piece on the machine always before to switch on.
- 4 Adjust the machine tuner to obtain thin slices.
- 5 In order to initiate the cut, we shall place the piece on the machine tray. We shall start it. Then we can proceed to cut.
- 6 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.