

HAM AND BACON

Technology :

Process for production of smoked and cured pork, products viz. ham (legs) and bacon (sides).



Application and Use :

Edible purpose.

Salient Features of Technology :

A hygienically slaughtered pig yields about 60–80 kg carcass. The carcass is cut into ham, shoulders and bacon, which are debboned and trimmed. The legs are injected with curing brine to achieve 10% increase in weight. The cured ham and bacon are hung in a smoke house for 4 hrs, wherein these are exposed to smoke produced by burning wood shavings. It preserves the meat and provides a typical aroma.

Equipment and Machinery : Knives, stitch pumps, mincer, smoke house and refrigerator.

Raw Materials : Live pigs.

Status of Commercialization : Commercialized

Minimum Economic Unit Size (MEUS) : 5-10 pigs/day
