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## Critical control points in the production process of Blandiana ham

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### Abstract

In the production of raw ham the main risk is contamination and proliferation of microorganisms and pathogens. It is required the absence of these microorganisms in the product and their toxins, a low temperature is necessary, starting from reception to salting and weight loss control, related to water activity. The evolution of ham is believed to be mainly due to enzymatic activity, which is practically without microbial intervention. Some recommendations in the preparation of ham are as follows: it is necessary to take into account the time of transportation and slaughter of pigs, so we will have a low initial number of sprouts, especially inside the pulp; keeping pork leg at a temperature higher than 5°C, thus avoiding microbial growth inside and salting temperature should be not above 5°C, thus preventing propagation of unwanted germs in first salting phase.

### • Results and discussions

If we consider the salting stage, the danger that may arise is not to achieve microbial inhibition. For example, the consequence of using salt in a limited way is that surfaces can remain without salting and thus there is a high risk of developing pathogens. In terms of controlled microbiological evolution, the aw required is around 0.95.

### • Conclusions

In conclusion, three critical control points were found in the raw ham production process in the salting, draining and drying phases, where the application of control was necessary. The HACCP system is a first step towards a better life, which is why it is necessary to apply it by all food companies.

### References

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