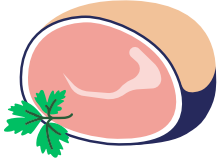
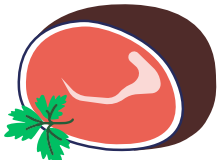
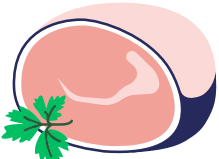
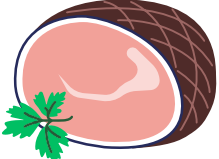


Ham cooking temperature

		Weight in kg	Minutes/kg	Minimum Internal Temperature & Rest Time
 <p>Smoked ham, cook-before-eating</p>	Whole, bone in	5-6	40-44	63°C and allow-rest for at least 3 minutes
	Half, bone in	2-3	49-56	
	Shank or Butt Portion, bone in	1-2	78-89	
	Arm Picnic Shoulder, boneless	2-4	67-78	
	Shoulder Roll (Butt), boneless	1-2	78-89	
 <p>Smoked ham, cooked</p>	Whole, bone in	5-6	33-40	74°C (Reheating)
	Half, bone in	2-3	40-53	
	Arm Picnic Shoulder, boneless	2-4	56-67	
	Canned ham, boneless	1-5	33-44	
	Vacuum packed, boneless	3-5	22-33	
 <p>Fresh ham, uncooked</p>	Whole leg, bone in	5-7	49-58	63°C and allow-rest for at least 3 minutes
	Whole leg, boneless	5-6	53-62	
	Half, bone in	2-4	78-89	
 <p>Country ham</p>	Whole or Half			1. Soak 4-12 hours in refrigerator 2. Cover with water and boil 45-55 min/kg 3. Drain, glaze, and brown at 205°C for 15 minutes



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