#### PRODUCT DESCRIPTION SHEET



PRODUCT:

BRAND/LABEL: MANUFACTURER: PRODUCT CODE (S): DATE: Classic Boneless Smoked Ham Round - Water Added Gordon Foodservice Farmland 93901 17990 0 July 22, 2014

### **General**

• All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations

# **Ingredients**

• Cured with water, salt, sodium phosphates, sodium erythorbate, sodium nitrite

# **Physical**

Meat • Fresh pork ham muscles

# **Appearance**

- Uniform golden brown color
- Generally "Round" shaped

#### **Texture**

Firm, moist and tender

#### Flavor

Balanced sweet and salty with hickory smoke overtones

#### **Process**

- Fully cooked
- Hickory smoked

# **Packaging**

- Unprinted vacuum bag
- Product label centered

#### Weight

- Piece 12 to 14 pounds
- Case catch weight
- Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight

#### Shipping

- Case dimensions 16.375" x 13.125" x 7.250"
- Outside cubic feet 0.902
  Pieces per case 2
  Cases per pallet 56
- Stack pattern 8/layer by 7/high

# Code

- Four digit Julian date of production in the form of "DDDY" on the package
- Packed on date in the form of "MMM-DD-YY" on the shipper
- Lot designation
- Establishment number

# **Handling**

Storage

Hold between 28° and 34° F

**Shelf Life** 

Customer is guaranteed 75 days shelf life on delivery

# Quality

Reporting

- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices
- Your company's corporate offices will report the issues (along with all pertinent information) to Farmland's Quality Assurance contact person
- Farmland's Quality Assurance contact person will notify Product Management

FMP's

• Farmland Manufacturing Practices may be made available for review on an "In Plant" basis only

# **Food Safety**

**HACCP** 

- Flow diagrams may be made available for review on an "Out of Plant" or an "In Plant" basis
- HACCP Models may be made available for review on an "In Plant" basis only

SSOP's

SSOP Programs may be made available for review on an "In Plant" basis only

Recall

 RECALL Programs may be made available for review on an "In Plant" basis only

# **Microbiological**

Product Testing

Product is randomly selected for testing

**Guarantee** 

This product is guaranteed to meet or exceed the stated shelf life

**Environmental** 

**Environmental sites are randomly selected for pathogen testing** 

#### **Contacts**

Quality

**Gary Fisher** 

**Assurance** 

**Corporate Manager, Quality Assurance** 

800-222-7578

Food Safety/

Katie Hanigan

#### Recall

# Vice President, Food Safety 712-263-7383

# **Nutrition**

- Product Code Number: 179900
- Data submitted for this product are on an "AS PURCHASED" basis
- Serving Size = 84 grams (3 ounces)

#### **CN Label**

Not CN labeled

# Nutrient Analysis

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value	% Daily Values	Unit Weight
		(rounded)	(rounded)	
Calories		100		kcal
Calories from fat		45		kcal
Total fat		5	8	grams
Saturated Fat		1.5	8	grams
Trans Fat		0		grams
Cholesterol		50	17	milligrams
Sodium		1010	42	milligrams
Carbohydrates		0	0	grams
Dietary Fiber		0	0	grams
Sugars		0		grams
Protein		15		grams
Vitamin A			0	IU
Vitamin C			0	milligrams
Calcium			0	milligrams
Iron			4	milligrams
Moisture				grams
Ash				grams
				_

# Product Analysis

Pork, Mild Cured, Fully Cooked, Chilled Ham, Water Added; Like IMPS #505

**List Cuts of Meat Used in Product:** 

**Boneless Pork Hams** 

1.00 oz

Serving Size per Meal Contribution:

Percent of Fat in Raw Meat:

Source, Type and percent of protein in APP
as purchased

1.22 oz

Maximum 5%

None

Meal Contribution cooked Lean Meat Per Food Buying Guide Section 1-49

- Farmland certifies that the above meat product provides 2.25 ounce of cooked lean meat per 3.00 ounces as purchased.
- It is understood that the above named product will be used as a meal component for which federal reimbursement will be claimed and that records are available to support the analysis information indicated above
- The above analysis information conforms to all applicable federal regulations

# **Confidentiality**

• We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Farmland - Meats Group. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Farmland - Meats Group.

Fred Nutt Company Representative Vice President of Quality Assurance Title

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