## Smithfield.

#### PRODUCT DESCRIPTION SHEET

PRODUCT: Classic Boneless Smoked Ham

Water Added - Flat Gordon Foodservice Smithfield 93901 22257 0

August 17, 2012

MANUFACTURER: PRODUCT CODE (S):

**BRAND/LABEL:** 

DATE:

**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

• Flat molded

**Appearance** 

• Uniform mahogany brown color

Flat molded

• Smooth with typical pink cured ham appearance

**Texture** 

• Firm, moist and tender

Flavor

Balanced sweet and salty with smoky overtones

**Process** 

Stuffed into casing

• Naturally hickory smoked

Fully cooked

• Casing remains intact on the finished product

**Packaging** 

Unprinted vacuum bag

Product label centered

Weight

• Piece - 10 to 12 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

222570

• Case dimensions 16.375" x 12.375" x 5.750"

Outside cubic feet
Pieces per case
Cases per pallet
0.674
2
72

• Stack pattern 8/layer by 9/high

Code

Four digit Julian date of production in the form of "YDDD" on the product

Packed on date on the shipper in the form of "YYYY-MM-DD"

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 Smithfield's Quality Assurance contact person
- Smithfield's Quality Assurance contact person will notify Product Management

#### GMP's

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

#### **Nutrition**

- Product Code Number: 222570
- 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 (rounded)	% Daily Values (rounded)	Unit Weight
Calories		100		kcal
Calories from fat		50		kcal
Total fat		6	9	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

• The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

## **Product Analysis**

- Smithfield certifies that the above meat product (ready for serving) contains 2.25 ounces lean meat/meat alternate per 3.00 ounces when prepared according to directions
- 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 Smithfield. 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 Smithfield.



n 1	1 717						
Product Name: Boneless Ham wit	th Water Adde	d Cod	e No.:	01 22257 0			
Manufacturer: Smithfield	with Water Added Code No.: 93901 22257 0  Case/Pack/Count/Portion/Size: 2, 10-12 lb pieces						
I. Meat/Meat Alternate			CD # / D #	. 41.			
Please fill out the chart below to det			Multiply		Cuaditable		
Description of Creditable	_	Ounces per Raw Portion of Creditable		FBG Yield/	Creditable Amount *		
Ingredients per Food Buying Guide (FBG)		Ingredient		Servings Per Unit	Amount		
Ham with Water Added	3.00 02	3.00 oz		0.82	2.46 oz		
Train with water reded			X				
			X				
A. Total Creditable M/MA Amo	unt <sup>1</sup>		2.1	ı	2.25 oz		
*Creditable Amount - Multiply ounces		f creditable ing	redient by the	FBG Yield Info			
II. Alternate Protein Product (AP If the product contains APP, please APP is used, you must provide docu  Description of APP,	fill out the chart						
manufacture's name,	Dry APP	Wintiply	Protein	18**	Amount		
and code number	Per Portion		As-Is*		APP***		
NA		X		÷ by 18	NA		
1111		X		÷ by 18			
		X		÷ by 18			
B. Total Creditable APP Amoun	$t^1$			·	NA		
C. TOTAL CREDITABLE AMO	OUNT (A + B re	ounded dowr	1 to		2.25 oz		
nearest ¼ oz)							
*Percent of Protein As-Is is provided of **18 is the percent of protein when full ***Creditable amount of APP equals of <sup>1</sup> Total Creditable Amount must be roun equivalent). Do <b>not</b> round up. If you a Creditable M/MA Amount) until after y Total weight (per portion) of produ	y hydrated. unces of Dry APP ded <b>down</b> to the 1 re crediting M/M. rou have added th	multiplied by nearest 0.25oz A and APP, yo e Total Credita	the percent of (1.49 would not need to do not need to the APP Amo	round down to 1.2 to round down i	25 oz meat n box A (Total		
Total creditable amount of product	_	2.25					
(Reminder: Total creditable amoun			the total we	ight of product.	.)		
I certify that the above information				-			
product (ready for serving) contains according to directions.	ounces o	of equivalent i	meat/meat al	ternate when p	repared		
I further certify that any APP used i (7 CFR Parts 210, 220, 225, 226, Approved)		emonstrated b		ed supplier doc			
By Shannon Wofford at 10:42 am, Mar 06, 2019			-5 compilar				
Signature		Title					
Shannon Wofford		03-06-	-18	724-335-800	)2		
Printed Name					_		

Date

Phone Number