PRODUCT DESCRIPTION SHEET



PRODUCT:

Boneless Smoked Ham Original Pit Style - Water Added Vacuum Packaged - Food Service Gordon Food Service Farmland 93901 50375 0 October 12, 2006

BRAND/LABEL: MANUFACTURER: PRODUCT CODE(S): 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, dextrose, sodium phosphates, sodium erythorbate, sodium nitrite

Physical

MeatFresh pork hams

Appearance

- Uniform mahogany brown color
- Tear drop shape with a rounded top
- Netting imprint
- Generally whole muscle appearance on cut face
- Dark heavy smoke color on lean

Texture

Firm, moist and tender

Flavor

Balanced sweet and salty with hickory smoke overtones

Process

- Wrapped in collagen casing
- Place in netting
- Fully cooked
- Hickory smoked
- Netting removed

Packaging

Printed vacuum bag

Weight

- Target midpoint of weight range
- Piece 13 to 17.5 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 18.500" x 12.000" x 8.625"

Outside cubic feet
Pieces per case
Cases per pallet
1.108
2
48

• Stack pattern 8/layer by 6/high

Code

- Four digit Julian date of production
- Lot designation
- Establishment number

Handling

Storage

- Hold between 28° and 34° F
- **Shelf Life**
- Customer is guaranteed 30 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 Assurance **Chris Becker**

Corporate Manager, Quality Assurance

816-243-2897

Food Safety/ Recall

Katie Hanigan

Vice President, Food Safety

712-263-7383

Nutrition

Product Code Number: 503750

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 Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories	120		kcal
Calories from fat	60		kcal
Total fat	7	11	grams
Saturated Fat	2.5	12	grams
Cholesterol	45	15	milligrams
Sodium	960	40	milligrams
Carbohydrates	1	0	grams
Dietary Fiber	0	Not a significant source	grams
Sugars	1		grams
Protein	13		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

- Farmland 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 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 Periodically Revised 7/24/2014 11:10:56 AM