



PRODUCT DESCRIPTION SHEET

PRODUCT: Sliced Ham Steaks
Water Added - Vacuum Packed
BRAND/LABEL: Gordon Food Service
MANUFACTURER: Farmland
PRODUCT CODE(S): 93901 53853 0
DATE: July 24, 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 hams

Appearance

- Uniform mahogany brown color - external
- Uniform rich pink color typical of cured or cooked ham
- Uniform thickness and completely intact steaks
- Flattened oval shape
- Slice thickness – 7/16"

Texture

- Firm, moist and tender

Flavor

- Balanced sweet and salty with hickory smoke overtones

Process

- Fully cooked
- Casing removed prior to slicing
- Naturally hardwood smoked

Packaging

- Clear film
- Vacuum packaged and heat sealed
- Product label centered
- Slices per package - 8

Weight

- Package - 3 pounds
- Case - 12 pounds net 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 14.125" x 10.313" x 4.938"
- Outside cubic feet 0.416
- Packages per case 4
- Cases per pallet 110
- Stack pattern 10/layer by 11/high

Code

- "Use or Freeze By" date of production
- Lot designation

- Establishment number

Handling

Storage

- Hold between 28° and 34° F

Shelf Life

- Customer is guaranteed 39 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: 538530
- 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	112	90		kcal
Calories from fat	38	30		kcal
Total fat	4.2	4.0	6	grams
Saturated Fat	1.5	1.0	5	grams
Cholesterol	58	50	17	milligrams
Sodium	1157	970	40	milligrams
Carbohydrates	0.0	0	0	grams
Dietary Fiber	0.0			grams
Sugars	0.0	0		grams
Protein	17.3	15		grams
Vitamin A	4		0	IU
Vitamin C	0.41		0	milligrams
Calcium	5	9.3	0	milligrams
Iron	0.63	0.7	2	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.

A handwritten signature in blue ink that reads "Fred Nutt". The signature is stylized with a large initial "F" and a long, sweeping underline.

**Fred Nutt
Company Representative**

**Vice President of Quality Assurance
Title**

**Periodically Revised
7/24/2014 11:24:52 AM**