#### PRODUCT DESCRIPTION SHEET



**PRODUCT:** 

BRAND/LABEL: MANUFACTURER: PRODUCT CODE(S): DATE: Boneless Smoked Ham Water Added - Vacuum Packed Gordon Food Service Farmland 93901 59568 0, 93901 60530 0 August 26, 2008

#### **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, dextrose, salt, brown sugar, sodium phosphate, sodium erythorbate, sodium nitrite.

## **Physical**

Meat

Fresh pork hams

#### **Appearance**

- Even mahogany brown color external
- Uniform rich pink color typical of cured or cooked ham
- 595680 Round in shape
- 605300 Flat buffet style
- Generally whole muscle appearance on cut face

#### **Texture**

Firm, moist and tender

#### **Flavor**

Balanced sweet and salty with hickory smoke overtones

#### **Process**

- Stuff into pre-smoked casing
- Fully cooked
- Remove end clips
- Casing remains intact

### **Packaging**

- Plain vacuum bag
- Product label centered

#### Weight

- Target midpoint of weight range
- Piece 11 to 13 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 16.125" x 14.125" x 6.625"

Outside cubic feet 0.873
Pieces per case 2
Cases per pallet 48

• Stack pattern 6/layer by 8/high

Code

• "Open Date" of pack in the form of MMM-DD-YY

• Lot designation

• Establishment number

## **Handling**

Storage

- Hold between 28° and 34° F
- Do not freeze

**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 Assurance

**Gary Fisher** 

Corporate Manager, Quality Assurance

800-222-7578

## Food Safety/ Recall

Katie Hanigan

Vice President, Food Safety

712-263-7383

## **Nutrition**

• Product Code Number: 595680, 605300

• Data submitted for this product are on an "AS PURCHASED" basis

• Serving Size = 84 grams (3 ounces)

#### **CN Label**

• Not CN labeled

Nutrient
<b>Analysis</b>

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories	119	100		kcal
Calories from fat	36	30		kcal
Total fat	4	3.5	5	grams
Saturated Fat	1.4	1.0	5	grams
Trans Fat	0	0		grams
Cholesterol	56	45	15	milligrams
Sodium	1201	1010	42	milligrams
Carbohydrates	3.0	3	1	grams
Dietary Fiber	0.0		Not a significant source	grams
Sugars	3.0	3		grams
Protein	16.8	14		grams
Vitamin A	4		0	IU
Vitamin C	0.4		0	milligrams
Calcium	5		0	milligrams
Iron	0.62		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.

Fred Nutt Company Representative Vice President of Quality Assurance Title Periodically Revised 7/24/2014 11:13:18 AM