| Sm | ith | fiel | d. |
|----|-----|------|----|
| | | | |

PRODUCT DESCRIPTION SHEET

| Diminy iciu | PRODUCT: | Smoked Ham & Water Product Boneless - 96% Fat Free | | |
|-------------|--|---|--|--|
| | BRAND/LABEL: MANUFACTURER: PRODUCT CODE (S): DATE: | 30% Added Ingredients Farmland - Gold Medal Smithfield 70247 15594 0 June 4, 2018 | | |
| 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, Contains 2% or less of Potassium Lactate, Potassium Acetate, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite Gluten Free | | | |
| Physical | | | | |
| Meat | • Fresh pork hams | | | |
| Appearance | Uniform mahogany brow Flat No diamond shaped mold | | | |
| Texture | • Firm, moist and tender | | | |
| Flavor | • Balanced sweet and salty | with smoky overtones | | |
| Process | Hams stuffed into a pre-s Fully cooked Packaged | smoked casing | | |
| Packaging | Unprinted vacuum bagProduct label centered | | | |
| Weight | Target midpoint of weight range 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 | Case dimensions Outside cubic feet Pieces per case Cases per pallet Stack pattern | 15.875" x 13.875" x 5.250" 0.669 2 88 8/layer by 11/high | | |
| Code | Four digit Julian date of Lot designation Establishment number | production in the form of "YDDD" | | |

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 Smithfield's Quality Assurance contact person Smithfield's Quality Assurance contact person will notify Product Management | | | | |
| GMPs | • Good Manufacturing Practices may be made available for review on an "In Plant" basis only | | | | |
| Nutrition | Product Code Number: 155940 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 Calories from fat Total fat Saturated Fat Trans Fat Cholesterol Sodium Carbohydrates Dietary Fiber Sugars Protein Vitamin A Vitamin C Calcium Iron Moisture Ash | 104 30 3.3 1.2 0 44 1170 4 0 4 13.4 3 0.3 4 0.5 | 90 25 3 1 0 35 980 3 0 3 11 | 4 5 12 41 1 0 0 0 2 | kcal kcal grams grams milligrams milligrams grams grams grams IU milligrams milligrams milligrams grams grams |

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

| Product | | |
|-----------------|---|--|
| Analysis | | |
| _ | List Variety(ies) and Cuts of Meat Used in Product: | Boneless Pork Hams |
| | Total Weight Per Portion of Uncooked Product: | 2.29 oz |
| | Weight of Raw Meat Per Portion: | 1.63 oz |
| | Percent of Fat in Raw Meat: | Maximum 5% |
| | Source, Type and percent of protein in VPP as | |
| | purchased | None |
| | Weight of Dry VPP in One Portion of Product | N/A |
| | Weight of Water (Liquid) to Fully Hydrate Dry | |
| | VPP in One Portion of Product | None |
| | Total Weight Per Portion of Product As Purchased: | 2.00 oz |
| | Total Weight of Precooked Product: | 2.00 oz |
| | Weight of Breading (if used): | N/A |
| | Weight of Precooked Meat (with VPP): | None |
| | • Smithfield certifies that the above meat product (reac contains 1.00 ounce lean meat/meat alternate per 2.00 prepared according to directions | • |
| | It is understood that the above named product will be component for which federal reimbursement will be records are available to support the analysis informa The above analysis information conforms to all appli regulations | claimed and that tion indicated above |
| Confidentiality | • We regard this information as CONFIDENTIAL INFORMATION of Smithfield. It shall not be discle any purpose other than that for which it is specific prior written consent of Smithfield. | osed, copied or used for |



Product Name: Boneless Smoked Ham & Water Product_{Code No.:} 7024715594 0

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 2 pc/case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

| Description of Creditable Ingredients per Food Buying Guide (FBG) | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield/ Servings Per Unit | Creditable Amount * |
|---|---|----------|------------------------------------|------------------------|
| Pork Leg Inside Roast | 1.40 oz | X | 0.54 | 0.756 oz |
| | | X | | |
| | | X | | |
| A. Total Creditable M/MA Amount ¹ | | | | 0.756 oz |

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

| Description of APP, manufacture's name, and code number | Ounces Dry APP Per Portion | Multiply | % of Protein As-Is* | Divide by 18** | Creditable Amount APP*** |
|---|----------------------------------|----------|---------------------------|-------------------|--------------------------------|
| NA | | Х | | ÷ by 18 | NA |
| | | Х | | ÷ by 18 | |
| | | Х | | ÷ by 18 | |
| B. Total Creditable APP Amount ¹ | | | | NA | |
| C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¹ / ₄ oz) | | | | 0.75 oz | |

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18. ¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C. 2.00 oz

Total weight (per portion) of product as purchased

0.75 oz Total creditable amount of product (per portion)

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.00 ounce serving of the above

product (ready for serving) contains 0.75 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

| APPROVED By Shannon Wofford at 9:05 am, Mar 06, 2019 | Labeling compliance | | |
|---|---------------------|--------------|--|
| Signature | Title | | |
| Shannon Wofford Printed Name | - 03/06/19 | 724-335-8002 | |
| Printed Name | Date | Phone Number | |