Smithfield.	PRODUCT DESCRIPTION SHEET		
<b>,</b>	PRODUCT:	Cooked Ham & Water Product 35% Added Ingredients	
	BRAND/LABEL:	Farmland - Market Place Deli	
	<b>MANUFACTURER:</b>	Smithfield	
	PRODUCT GTIN:	10070247193817	
	DATE:	December 4, 2018	
General	• All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations		
Ingredients	<ul> <li>Cured with water, dextrose, salt, contains 2% or less of potassium lactate, sodium phosphate, sodium diacetate, sodium erythorbate, sodium nitrite</li> <li>This product is GLUTEN FREE</li> <li>No Allergens</li> </ul>		
Physical			
Meat	• Fresh pork hams		
Appearance	Rectangular block shape		
	• Typical pink cured cooke	d ham color	
	• Mold size - 4.5" x 6.0" x 1	2.0"	
Texture	• Firm, moist and tender		
Flavor	• Meaty with a balanced block	end of sweet and salty flavor	
Process	• Fully cooked		
Packaging	• Impervious bag with cross hatch pattern		
i donuging	Product label centered	F	
Weight	• Piece - 13 pounds		
5	• Case - 26 pounds net weig	ht	
	Slight variation in piece weights are possible due to normal process		
	variance, however, averag weight	ge weights per box will meet or exceed the stated	
Shipping	Case dimensions	13.750'' x 12.750'' x 5.125''	
	Outside cubic feet	0.52	
	• Pieces per case	2	
	• Cases per pallet	81 Marrar hu 0/hish	
	Stack pattern	9/layer by 9/high	
Code	• "Use By" date on shipper		
	Lot designation		
	• Establishment number		

## Handling

Storage	• Hold between 26° and 34° F				
Shelf Life	• Customer is guaranteed 30 days shelf life on delivery				
Quality					
Reporting	<ul> <li>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)</li> <li>All quality issues should be reported to your company's corporate offices</li> <li>Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Quality Assurance contact person</li> <li>Smithfield's Quality Assurance contact person will notify Product Management</li> </ul>				
GMP's	• Good Manufacturing Procedures may be made available for review on an "In Plant" basis only				
Nutrition		tted for this produ e = 56 grams (2 ou		S PURCHASED	" basis
CN Label	• Not CN labo	eled			
Nutrient Analysis	Nutrients/ Calories	Per 100 gram (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	103     29     3.2     1.1     0     46     1081     4     0     4.0     14.0     0     0.33     4     0.51	60 15 2 0.5 0 25 610 2 0 2 8	3 5 8 31 1 Not a significant source 0 0 0 4	kcal kcal grams grams grams milligrams grams grams grams IU milligrams milligrams milligrams grams

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

Product Analysis	<ul> <li>Smithfield certifies that the above meat product (ready for serving) contains 0.75 ounces lean meat/meat alternate per 2.00 ounces when prepared according to directions</li> <li>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</li> </ul>
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.



Product Name:_	Cooked Ham & Water Product	Code No.:_	70247 19381 0

Manufacturer: Smithfield \_Case/Pack/Count/Portion/Size: 2/13#

## I. Meat/Meat Alternate

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

Description of Creditable	Ounces per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingredient		Per Unit	
Pork Leg Inside Roast	1.30 oz	X	0.54	0.702
		X		
		X		
A. Total Creditable M/MA Amou	nt <sup>1</sup>			0.702

\*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 <sup>1</sup>				NA	
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest <sup>1</sup> / <sub>4</sub> oz)				0.50 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. <sup>1</sup>Total 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 \_\_\_\_\_

0.50 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  $\frac{2.00}{2.00}$  ounce serving of the above

product (ready for serving) contains 0.50 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 9:06 am, Mar 06, 2019	Labeling compliance		
Signature	Title		
Shannon Wofford Printed Name	03/06/19	724-335-8002	
Printed Name	Date	Phone Number	