



## PRODUCT DESCRIPTION SHEET

**PRODUCT:** Classic Smoked Pit Ham  
Water Added - Vacuum Packed  
**BRAND/LABEL:** Gordon Food Service  
**MANUFACTURER:** Smithfield  
**PRODUCT CODE(S):** 93901 74136 0  
**DATE:** December 11, 2012

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### 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
- Tear drop shaped 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

- Placed in netting
- Fully cooked
- Hickory smoked
- Netting removed

### Packaging

- Plain vacuum bag
- Product label centered

#### Weight

- Target midpoint of weight range
- Piece – 12 to 14 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 16.375" x 12.375" x 8.250"
- Outside cubic feet 0.967
- Pieces per case 2
- Cases per pallet 48
- Stack pattern 8/layer by 6/high

#### Code

- Julian date of pack in the form of YDDD on the package
- "Packed On Date" in the form of YYYY-MM-DD on the shipper

- 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 Smithfield's Quality Assurance contact person
- Smithfield's Quality Assurance contact person will notify Product Management

### GMP's

- Good Manufacturing Practices may be made available for review on an "In Plant" basis only

## Nutrition

- Product Code Number: 741360
- 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		100		kcal
Calories from fat		45		kcal
Total fat		5	8	grams
Saturated Fat		1.5	8	grams
Trans Fat		0		grams
Cholesterol		50	17	milligrams
Sodium		1010	42	milligrams
Carbohydrates		0	0	grams
Dietary Fiber		0	0	grams
Sugars		0		grams
Protein		15		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**

## **Confidentiality**

- Each **3.0** oz serving provides **2.25** oz equivalent meat for the Child Nutritional Meal Pattern Requirements.
- 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.



Good food. Responsibly.®

Product Name: Smoked Pit Ham Water Added Code No.: 93901 74136

Manufacturer: Smithfield Case/Pack/Count/Portion/Size: 2, 12-14 lb Pieces

**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 *
Ham Water Added	3.00 oz	X	0.82	2.46 oz
		X		
		X		
<b>A. Total Creditable M/MA Amount<sup>1</sup></b>				2.46 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		X		÷ by 18	NA
		X		÷ by 18	
		X		÷ by 18	
<b>B. Total Creditable APP Amount<sup>1</sup></b>					NA
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)</b>					2.25 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.

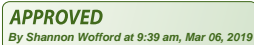
Total weight (per portion) of product as purchased 3.00 oz

Total creditable amount of product (per portion) 2.25 oz

(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 3.00 ounce serving of the above product (ready for serving) contains 2.25 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.



Signature  
Shannon Wofford  
Printed Name

Labeling compliance  
Title  
03-06-19 724-335-8002  
Date Phone Number