PRODUCT DESCRIPTION SHEET



PRODUCT:

Water Added - Vacuum Packed **BRAND/LABEL: Gordon Food Service Farmland** 93901 75784 0 July 24, 2014

Sliced 5" Ham

MANUFACTURER: PRODUCT CODE(S): DATE:

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
- Target 10 ±1 slice per 1 pound
- Round in shape with a 5" diameter
- 2 side by side 2.5 pound stacks

Texture

Firm, moist and tender

Flavor

Balanced sweet and salty with smoky overtones

Process

- **Fully cooked**
- Casing removed prior to slicing

Packaging

- Clear film
- Vacuum packaged and heat sealed
- Slices per package 50±5

Weight

- Package 5 pounds
- Case 10 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** 10.313" x 9.750" x 4.250" 0.247 **Outside cubic feet**
- 2 Packages per case 160 Cases per pallet
- 16/layer by 10/high Stack pattern

Code

- "Use or Freeze By" date
- 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

Chris Becker

Assurance

Corporate Manager, Quality Assurance

816-243-2897

Food Safety/

Katie Hanigan

Recall

Vice President, Food Safety

712-263-7383

Nutrition

- Product Code Number: 757840
- 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
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• 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 11:16:28 AM