PRODUCT DESCRIPTION SHEET



PRODUCT:

Boneless Smoked Ham "D" Shaped - With Natural Juices Vacuum Packed – Food Service Farmland - Brickman **Farmland** 93901 84944 0 July 22, 2014

BRAND/LABEL: 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, sugar, sodium phosphates, sodium erythorbate, sodium nitrite

Physical

Meat

Fresh pork hams

Appearance

- "D" shape
- Must be whole muscle appearance
- Uniform golden brown in color
- Whole ham

Texture

Firm, moist and tender

Flavor

Balanced sweet and salty with hickory smoke overtones

Process

- **Stuffed into netting**
- **Fully cooked**
- **Hickory smoked**
- **Netting removed**

Packaging

- Unprinted vacuum bag
- Product label centered

Weight

- Target midpoint of weight range
- Piece 7 to 9 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 13.875" x 12.375" x 6.500"

0.646 **Outside cubic feet** 2 Pieces per case 81 Cases per pallet

9/layer by 9/high Stack pattern

Code

- Four digit Julian date of production in the form of DDDY
- Lot designation
- Establishment number

Handling

Storage

Hold between 28° and 34° F

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

GMP's

• Good 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: 849440

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

• Serving Size = 84 grams (3 ounces)

CN Label

• Not CN labeled

Nutrient Analysis

Nutrition Fac Serving Size 3 oz (84g) Servings Per Container varied	ts
Amount Per Serving Calories 100 Calories from F	at 25
% Daily V	
Total Fat 3g	5%
Saturated Fat 1g	4%
TransFat 0g	
Cholesterol 45mg	15%
Sodium 830mg	35%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 18g	
Vitamin A 0% • Vitamin © Calcium 0% • Iron 4%	0%
* Percent Daily Values are based on a 2,00 calorie diet	0

SERVING SIZE: Not Applicable 100 Grams

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	UNIT	DRV	Units Per Servin	g Percent RDV
CALORIES			122	
CAL FROM FAT			32	
TOTAL FAT	q	65	3.5	5%
SAT FAT	q	20	1.2	5%
TRANS FAT	q		0.0	
MONO UNSAT FAT	q		0.6	
POLY UNSAT FAT	q		0.3	
CHOLESTEROL	mq	300	55	18%
SODIUM	mq	2400	990	41%
POTASSIUM	mq	3500	255	7%
TOTAL CARBO.	q	300	1.8	1%
DIET FIBER	q	25	0.0	0%
SUGAR	q		1.8	
PROTEIN	q	50	21.0	42%
VITAMIN A	iu	5000	5	0%
VITAMIN C	mq	60	0.24	0%
CALCIUM	mq	1000	9	1%
IRON	mq	18	0.71	4%

VOLUNTARY LABELING - NOT REQUIRED UNLESS CLAIM MADE FOR NUTRIENT

THIAMINE B1	mg 1.5	0.50	33%
RIBOFLAVIN B2	mg 1.7	0.20	12%
NIACIN	mg 20	6.52	33%
VITAMIN B6	mg 2	0.40	20%
VITAMIN B12	ug 6	0.54	9%
PHOSPHOROUS	mg 1000	256	26%
ZINC	mq 15	1.82	12%

• 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 2.50 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 7/22/2014 12:53:41 PM