





90070247127535 - Smithfield Pit Ham, Bronze Medal, Ham and Water Product, 2/15.65 lb, Random Weight

All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head turning menu ideas. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



Brand: Smithfield

Nutrition Facts

90 servings per container **Serving size**

3 oz (84g)

Amount per serving

100

Calories	100	
	% Daily Value*	
Total Fat 4.5g	7%	
Saturated Fat 1.5g	8%	
Trans Fat 0g		
Cholesterol 40mg	13%	
Sodium 970mg	40%	
Total Carbohydrate 2g	1%	
Dietary Fiber 0g	0%	
Total Sugars 2g		
Includes 2g Added Sugars	4%	
Protein 13g	26%	
Vitamin D 12.48mcg 4% •	Calcium 4.44mg 0%	
Iron 0.59mg 4% •	Potassium 430mg 10%	
Vitamin A 1.58IU 0%		
Vitamin C 0mg 0%		

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

SAP Desc: HAM, SFD, BM, SMKD, H&W, PIT, 2PC, RW

Ingredients

Cured With: Water, Dextrose, Salt, Contains 2% Or Less of: Potassium Lactate, Potassium Acetate, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite, Packed In Beef Collagen Casing.

Case Specifications

GTIN	90070247127535	Case Gross Weight	35.18 LB
UPC		Case Net Weight	33.96 LB
Pack Size		Case L,W,H	18.75 IN, 12 IN, 8.50 IN
Shelf Life	100 Days	Cube	1.11 CF
Tie x High	7 x 7		

Preparation and Cooking

No preparation required.

Serving Suggestions

Ham is the perfect holiday center piece or as a weekly meal , serve center of plate, with eggs, or as an addition to a grilled cheese sandwich

Product Features and Benefits

Our hams are slow-smoked for a minimum of 5 hours using real hickory chips to ensure a rich mahogany color and deep aroma. That smoking process, coupled with our signature cure and pure honey flavor, creates an unforgettable ham.

Packaging and Storage

Store and use per package instructions.

Product Images







