



90070247128594 - Smithfield Original Pit Ham, Silver Medal, Smoked, 2/14 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

81 servings per container
Serving size **3 oz. (84g)**

Amount per serving
Calories 110

% Daily Value*

Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 45mg	15%
Sodium 890mg	37%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 2g Added Sugars	4%

Protein 14g **28%**

Vitamin D 13.94mcg 4% • Calcium 4.61mg 0%

Iron 0.66mg 4% • Potassium 420mg 10%

Vitamin A 1.8IU 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.

Ingredients

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

Case Specifications

GTIN	90070247128594	Case Gross Weight	32.27 LB
UPC		Case Net Weight	30.88 LB
Pack Size	2/15.44 LB	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

Convection Oven: Heat oven to 350.F. Remove CarveMaster ham from packaging and place in roasting pan; cover. Heat approximately 15 minutes per pound.

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 instruction

Product Images



SAP Desc: HAM,SFD,SM,SMKD,PIT,ORIG,WA,2PC,RW