

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

8.69 servings per container

Serving size

3 oz. (84g)

Amount per serving

Calories

110

% Daily Value*

Total Fat 4.5g **7%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 2g

Cholesterol 45mg **15%**

Sodium 850mg **35%**

Total Carbohydrate 3g **1%**

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes 2g Added Sugars **4%**

Protein 15g **30%**

Vitamin D 14.38mcg 4% • Calcium 4.47mg 0%

Iron 0.68mg 4% • Potassium 430mg 10%

* 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: Salt, Dextrose, Modified Food Starch, Sodium Phosphates, Potassium Acetate, Potassium Lactate, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

Case Specifications

GTIN	90070247191727	Case Gross Weight	19.63 LB
UPC		Case Net Weight	18.39 LB
Pack Size	2/9.195 LB	Case L,W,H	18.13 IN, 12 IN, 5.50 IN
Shelf Life	100 Days	Cube	0.69 CF
Tie x High	8 x 8		

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 instructions.

Product Images



SAP Desc: HAM,SFD,GM,SMKD,DSHAP,NJ,2C,BNLS,RW