

## 10070247129632 - Smithfield Silver Medal Ham Smoked Water Added 2/5# 1/2"Cubes **Diced Frozen**

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**

80 servings per container 2 oz. (56g) Serving size

# **Amount per serving**

Calories	70	
	% Daily Value*	
Total Fat 2.5g	4%	
Saturated Fat 1g	5%	
Trans Fat 0g		
Polyunsaturated Fat 0g		
Monounsaturated Fat 1.5	g	
Cholesterol 25mg	8%	
Sodium 700mg	29%	
Total Carbohydrate 3g	1%	
Dietary Fiber 0g	0%	
Total Sugars 1g		
Includes 0g Added Sugars	0%	
Protein 9g	18%	
Vitamin D 0.21mcg 1% •	Calcium 2.36mg 0%	
Iron 0.4mg 2% •	Potassium 400mg 10%	
Vitamin A 0IU 0%		
Vitamin C 0mg 0%		

SAP Desc: HAM, SFD, SM, SMK, WA, 2/5#, 1/2" CUBES

\* 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

### Ingredients

Cured With: Water, Dextrose, Salt, Contains 2% Or Less of: Modified Food Starch, Potassium Lactate, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite, Smoke Flavor.

## **Case Specifications**

GTIN	10070247129632	Case Gross Weight	11 LB
UPC		Case Net Weight	10 LB
Pack Size	2/5 LB	Case L,W,H	11.63 IN, 10.81 IN, 4.50 IN
Shelf Life	270 Days	Cube	0.33 CF
Tie x High	12 x 12		

## **Preparation and Cooking**

No preparation required.

#### **Serving Suggestions**

The perfect addition to omelets, hash browns, or as a hearty cobb salad topping

#### **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**







