

10070247141610 -  
HAM,SFD,SM,SMK,WA,2/5#,1/4"CUBES,DICD,FZ

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  
Serving size **2 oz. (56g)**

**Amount per serving**  
**Calories 70**

**% Daily Value\***

<b>Total Fat</b> 2.5g	<b>4%</b>
Saturated Fat 1g	<b>5%</b>
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 700mg	<b>29%</b>
<b>Total Carbohydrate</b> 3g	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>2%</b>
<b>Protein</b> 9g	<b>18%</b>
Vitamin D 8.55mcg 2% • Calcium 2.75mg 0%	
Iron 0.4mg 2% • Potassium 400mg 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.

SAP Desc: HAM,SFD,SM,SMK,WA,2/5#,1/4"CUBES

## 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	10070247141610	Case Gross Weight	10.90 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

