



90070247181414 - Smithfield Bone-In Smoked Ham Steak, Water Added, 12/1.30 lb Steaks, 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

74 servings per container
Serving size 3 oz (84g)

Amount per serving
Calories 120
% Daily Value*

Total Fat 6g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 40mg	13%
Sodium 980mg	41%
Total Carbohydrate 2g	0%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 2g Added Sugars	4%

Protein 14g	28%
Vitamin D 11.41mcg 2%	Calcium 8.28mg 0%
Iron 0.35mg 2%	Potassium 370mg 10%
Vitamin A 3.04IU 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, Dextrose, Salt, Contains 2% Or Less of Sodium Phosphates, Potassium Lactate, Potassium Acetate, Sodium Diacetate, Sodium Nitrite.

Case Specifications

GTIN	90070247181414	Case Gross Weight	15.41 LB
UPC		Case Net Weight	14.04 LB
Pack Size	12/1.17 LB	Case L,W,H	19 IN, 12.25 IN, 4.88 IN
Shelf Life	90 Days	Cube	0.66 CF
Tie x High	7 x 15		

Preparation and Cooking

Thaw ham steak in refrigerator for 12 to 24 hours. Flat Top Grill: Heat grill to 325°F. Grill ham steak 1 1/2 to 2 minutes per side until heated through (140°F.).

Serving Suggestions

For breakfast, lunch, or dinner, savory ham steaks are a quick and hearty meal.

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,STK,SMKD,BI,WA,12PC,RW