



90070247194803 - Smithfield Bone-In Ham Steak, Smoked, Water Added, 4/3.85 lb, Frozen, 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

4 servings per container
Serving size 4 oz (114g)

Amount per serving
Calories **130**

% Daily Value*

Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 50mg	17%
Sodium 1,200mg	50%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 18g	36%

Vitamin D 0.1mcg 0%	• Calcium 10mg 0%
Iron 0.8mg 4%	• Potassium 300mg 10%
Vitamin A 0IU 0%	
Vitamin C 1.5mg 2%	

* 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, Modified Food Starch And Contains 2% Or Less of the Following Ingredients: Sodium Lactate, Sodium Phosphate, Sodium Diacetate, Brown Cane Sugar, White Cane Sugar, Sodium Erythorbate, Sodium Nitrite, Natural Flavor.

Case Specifications

GTIN	90070247194803	Case Gross Weight	15.75 LB
UPC		Case Net Weight	15 LB
Pack Size	4/3.75 LB	Case L,W,H	14.32 IN, 12.95 IN, 5.31 IN
Shelf Life	180 Days	Cube	0.57 CF
Tie x High	9 x 10		

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

Keep frozen until use.

Product Images



SAP Desc: HAM,SFD,STK,SMKD,BI,WA,6Z,4-10PC,FZ

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