

90070247195640 -  
HAM,SFD,BI,REG,F/SPRL,HKRY,14/17,2PC,RW

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

18 servings per container

Serving size 3 oz. (84g)

Amount per serving

**Calories 120**

% Daily Value\*

**Total Fat** 6g **8%**

Saturated Fat 2g **10%**

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 2.5g

**Cholesterol** 45mg **15%**

**Sodium** 680mg **30%**

**Total Carbohydrate** 3g **1%**

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes 2g Added Sugars **4%**

**Protein** 13g

Vitamin D 0.3mcg 0% • Calcium 0mg 0%

Iron 0.6mg 4% • Potassium 560mg 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, Dextrose, Contains 2% Or Less of: Salt, Potassium Lactate, Brown Sugar, Sodium Phosphates, Corn Syrup, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

## Case Specifications

GTIN	90070247195640	Case Gross Weight	36.77 LB
UPC		Case Net Weight	34.77 LB
Pack Size	2/17.385 LB	Case L,W,H	20.13 IN, 15.88 IN, 8.50 IN
Shelf Life	90 Days	Cube	1.57 CF
Tie x High	6 x 7		

## Preparation and Cooking

Heat convection oven to 250 Degrees F. Place in roasting pan; cover with foil. Heat for approximately 10 to 15 minutes per pound.

## Serving Suggestions

Serve with pineapple on pizza or with eggs and bacon for breakfast. A great products for all meals!

## 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,BI,REG,F/SPRL,HKRY,14/17