





90070247143245 -RST,HAM,BNLS,NTD,SM,3PC,FZ,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: Non Branded



Nutrition Facts

209 servings per container **Serving size**

4 oz (112g)

Amount per serving Calories

190

% Daily Value*
18%
20%
27%
3%
0%
0%
0%
44%

Vitamin D 22.4mcg 6%		Calcium 5.6mg 0%	
Iron 1.01mg 6%	•	Potassium 390mg 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: RST,HAM,BNLS,NTD,SM,3PC,FZ,RW

Ingredients

Pork

Case Specifications

GTIN	90070247143245	Case Gross Weight	56.41 LB
UPC		Case Net Weight	54.10 LB
Pack Size	3/18.033 LB	Case L,W,H	19.63 IN, 13 IN, 9.69 IN
Shelf Life	365 Days	Cube	1.43 CF
Tie x High	7 x 5		

Preparation and Cooking

Convection Oven: Heat oven to 350°F. Place fresh ham in roasting pan; add desired seasoning. Cover tightly with foil. Cook for 15-20 minutes per pound for approximately 3 1/2 hours. Internal temperature should read from 155°F.

Serving Suggestions

Ham is the perfect holiday center piece or as a weekly meal , serve center of plate, with eggs, or as an addition to a grilled cheese sandwich

Product Features and Benefits

With mouthwatering flavor and no artificial ingredients, our Fresh Pork is quite simply the finest pork money can buy. Try one of the many Fresh Pork cuts, and suddenly you'll be in command of distinct flavor that will inspire delicious recipes.

Packaging and Storage

Store and use per package instructions.

Product Images









