



20070247196365 - Smithfield Sliced Ham, Gold Medal, Water Added, 4/6 lb, Vacuum Packed

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

192 servings per container
Serving size 2 oz. (56g)

Amount per serving
Calories **70**

% Daily Value*

Total Fat 2.5g	4%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 30mg	10%
Sodium 640mg	27%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%

Protein 9g **18%**

Vitamin D 9.1mcg 2%	•	Calcium 3.04mg 0%
Iron 0.43mg 2%	•	Potassium 450mg 15%
Vitamin A 0IU 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: Potassium Lactate, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

Case Specifications

GTIN	20070247196365	Case Gross Weight	24.93 LB
UPC		Case Net Weight	24 LB
Pack Size	4/6 LB	Case L,W,H	13.38 IN, 10.88 IN, 7.81 IN
Shelf Life	270 Days	Cube	0.66 CF
Tie x High	11 x 7		

Preparation and Cooking

Place the ham slices into the oil, cooking on each side for about three minutes. Continue cooking until it turns brown and is slightly crispy, then remove from the pan.

Serving Suggestions

Make a giant dagwood sandwich or a pressed panini. This lunchmeat is also great served alone on a deli tray.

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,GM,WA,4/6#,SLCD,VP,FZ