





90070100047833 - Smithfield Ham, Gold Medal, Water Added, 2/11.5 lb, 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. Equally important - 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

32 servings per container **Serving size**

3 oz (84g)

Amount per serving Calories

110

% Daily Value*

	% Daily Value
Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2g	
Cholesterol 45mg	15%
Sodium 1,050mg	44%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 14g	28%

Vitamin D 13.66mcg 4% • Calcium 3.91mg 0%

Iron 0.64mg 4% • Potassium 480mg 15%

Vitamin A 1.82IU 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 1.5% Or Less of Potassium Lactate, Sodium Lactate, Sodium Phosphates, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

Case Specifications

GTIN	90070100047833	Case Gross Weight	22.49 LB
UPC		Case Net Weight	21.49 LB
Pack Size		Case L,W,H	17.38 IN, 11.38 IN, 6.25 IN
Shelf Life	115 Days	Cube	0.72 CF
Tie x High	8 x 10		

Preparation and Cooking

No preparation required.

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

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 refrigerated until use.

Product Images











