



## 90070100044252 - Smithfield Bone-In Ham Steaks, Low Sodium, Water Added, 24/1.30 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

6 servings per container

Serving size 3 oz. (84g)

Amount per serving

**Calories 120**

% Daily Value\*

**Total Fat** 6g **9%**

Saturated Fat 2g **10%**

Trans Fat 0g

**Cholesterol** 50mg **17%**

**Sodium** 970mg **40%**

**Total Carbohydrate** 2g **1%**

Dietary Fiber 0g **0%**

Total Sugars 2g

Includes g Added Sugars **0%**

**Protein** 14g **28%**

Vitamin D % • Calcium 0mg 0%

Iron 0.36mg 2% • Potassium 0%

Vitamin A 0IU 0%

Vitamin C 0.08mg 8%

\* 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, Sodium Phosphates, Sodium Nitrite

## Case Specifications

GTIN	90070100044252	Case Gross Weight	36.90 LB
UPC		Case Net Weight	31.90 LB
Pack Size	24/1.32916666667 LB	Case L,W,H	19 IN, 12.63 IN, 6.38 IN
Shelf Life	180 Days	Cube	0.89 CF
Tie x High	7 x 9		

## Preparation and Cooking

Thaw ham steak in refrigerator for 12 to 24 hours. Flat Top Grill: Heat grill to 325 Degrees F. Grill ham steak 1 1/2 to 2 minutes per side until heated through (140 Degrees 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

Store and use per package instructions.

## Product Images



SAP Desc: HAM,STK,WA,24/18Z,FZ,RW