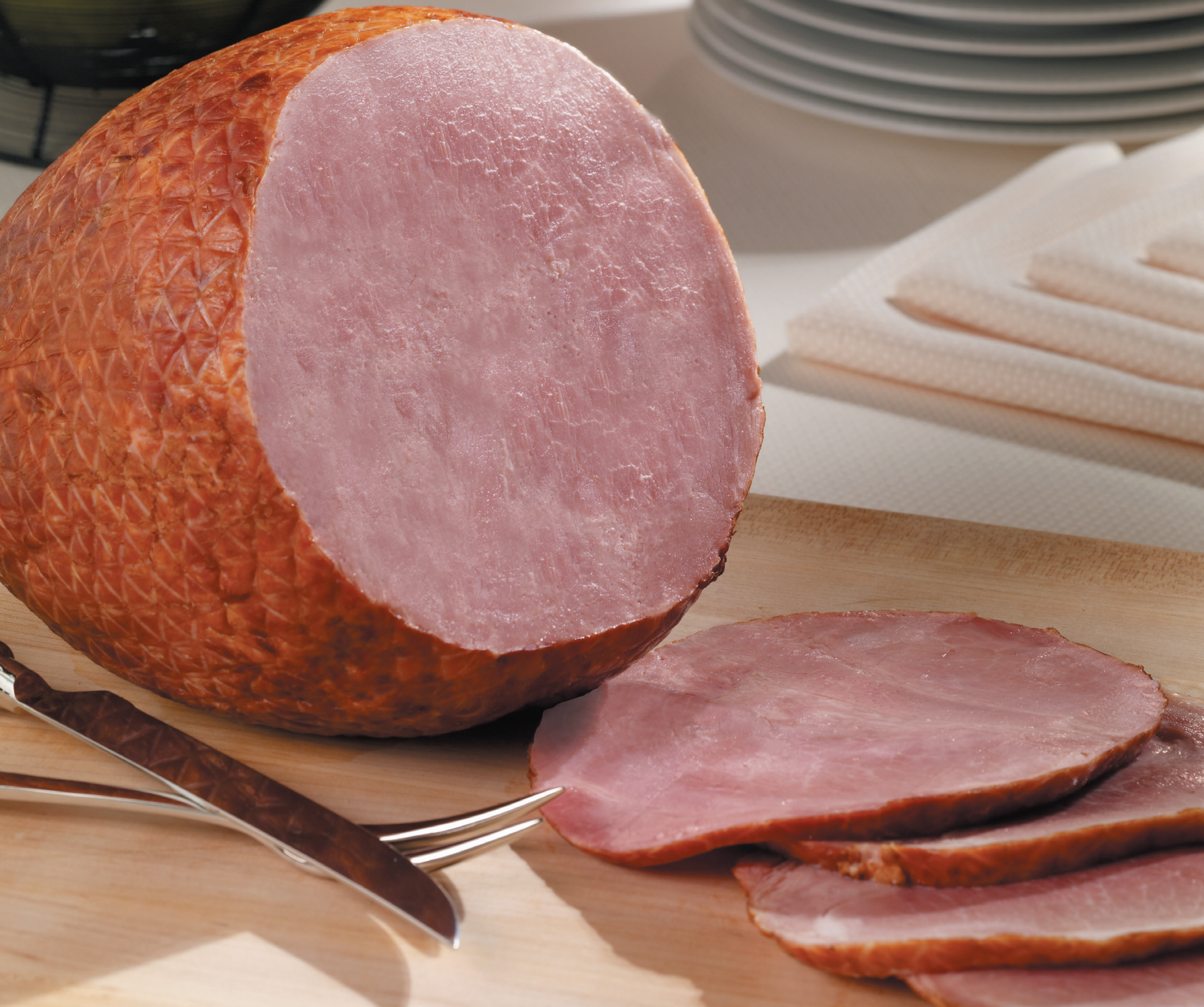


Hams



Simply put, the difference is in the process.

Farmland® is not the only company selling hams, and we certainly won't be the last. But our focus has always been on one thing: making the absolutely best hams on the market. And while a lot of folks might attempt to make a similar claim, Farmland acts upon it, making sure every ham that we make is consistently better than that of our competitors.

Here's how we do it:

Real smoke equals real flavor.

Every Farmland Ham is slow-smoked for a minimum of 7½ hours with natural hickory. We know that this is the only way to get that rich mahogany color, deep aroma and fantastic Farmland flavor. We don't cut corners in this process with liquid smoke or less expensive wood chips. We know that perfection can't be rushed. Your customers will know the difference as well.

**Farmland Hams. The best process.
The best hams you can buy.**



How Farmland® Boneless Hams are made.

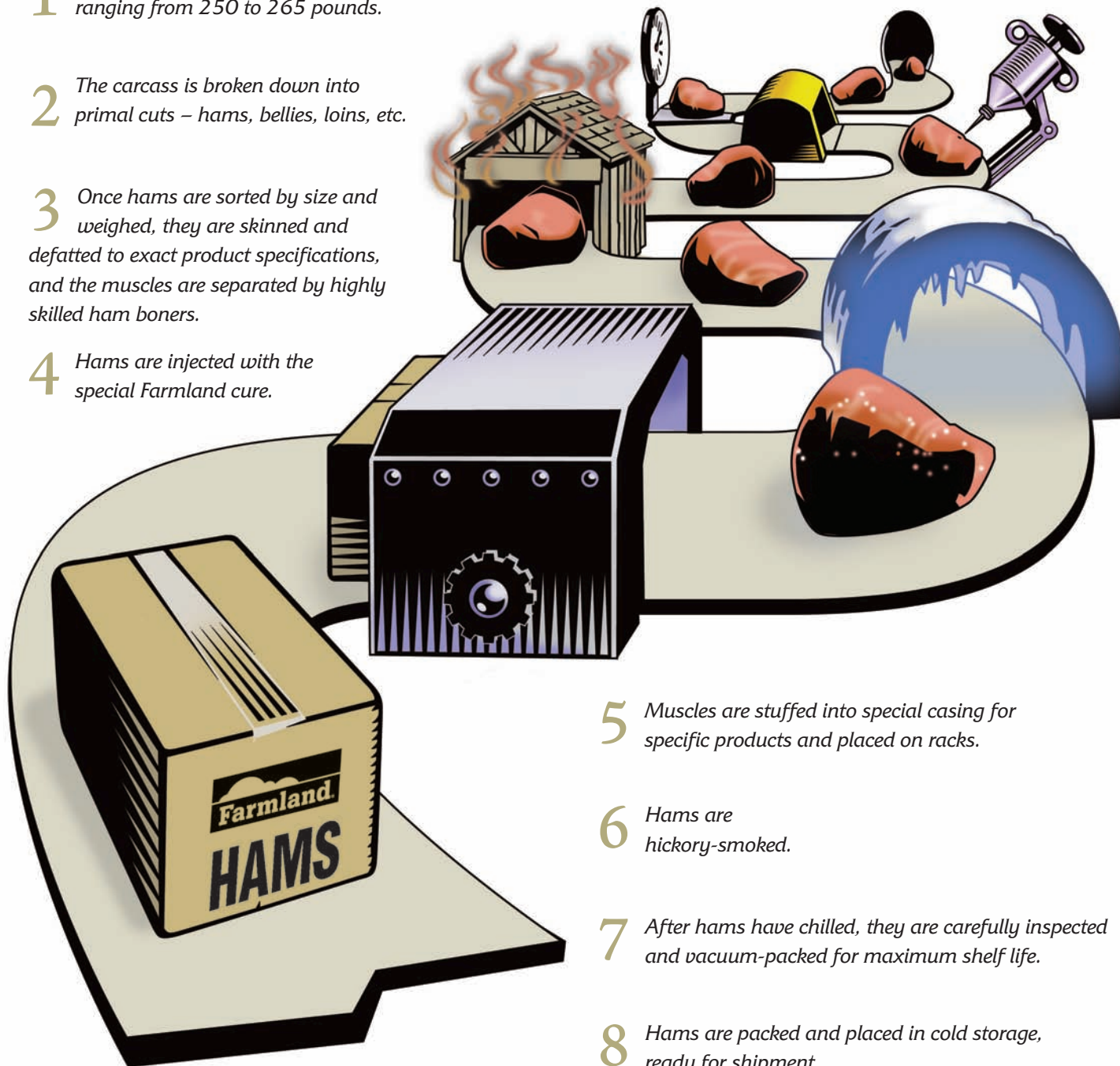
Here's a quick summary of the process every Farmland Ham goes through before it leaves one of our plants.

1 Farmland processes only lean-meat, butcher-type hogs ranging from 250 to 265 pounds.

2 The carcass is broken down into primal cuts – hams, bellies, loins, etc.

3 Once hams are sorted by size and weighed, they are skinned and defatted to exact product specifications, and the muscles are separated by highly skilled ham boners.

4 Hams are injected with the special Farmland cure.



5 Muscles are stuffed into special casing for specific products and placed on racks.

6 Hams are hickory-smoked.

7 After hams have chilled, they are carefully inspected and vacuum-packed for maximum shelf life.

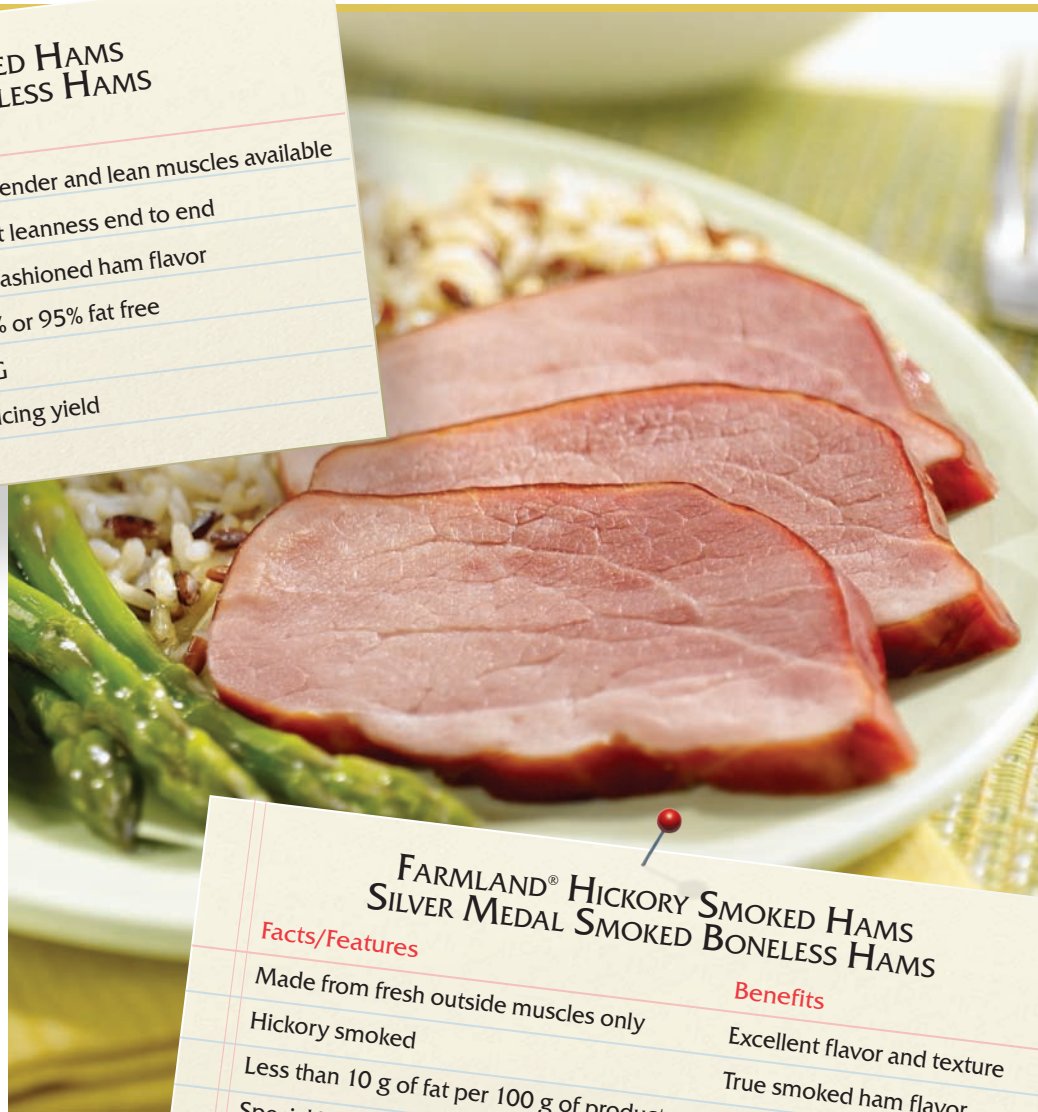
8 Hams are packed and placed in cold storage, ready for shipment.

HAMS

FARMLAND® HICKORY SMOKED HAMS GOLD MEDAL SMOKED BONELESS HAMS

Facts/Features

Facts/Features	Benefits
Made from fresh inside muscles only	The most tender and lean muscles available
All muscle trimmed to blue	Consistent leanness end to end
Hickory smoked	True old-fashioned ham flavor
5 g of fat or less per 100 g of product	97%, 96% or 95% fat free
Special Farmland Ham cure	No MSG
97% fat-free hams	100% slicing yield



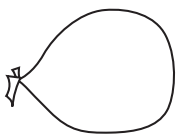
FARMLAND® HICKORY SMOKED HAMS SILVER MEDAL SMOKED BONELESS HAMS

Facts/Features

Facts/Features	Benefits
Made from fresh outside muscles only	Excellent flavor and texture
Hickory smoked	True smoked ham flavor
Less than 10 g of fat per 100 g of product	USDA-approved "LEAN"
Special Farmland Ham cure	No MSG
Completely boneless	Higher yields

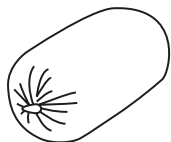
Boneless Ham Shapes

Farmland's full line of savory hams is perfect for profits at any time of day. All are simple to prepare and right at home on any menu.



Pit-Style, Teardrop or Pear Shape

Whole-muscle and boneless. Feature old-fashioned appearance with a higher yield than bone-in hams. Ideal for carving traditional ham steaks and buffet lines. Hams should be heated before serving.



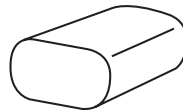
Round: Large or Small Diameter

Whole muscle, consistent shape. Large hams are very versatile; smaller products are good for breakfast and deli serving.



Natural Flat or D Shape

Whole muscle. These hams appear less processed and offer great plate coverage and eye appeal.



Flat Ham or Buffet Ham

Whole muscle, consistent shape. These hams provide good plate coverage and flexible portion control, making them ideal for entree applications.



Rectangular or Square Ham

These fully cooked hams offer 100% yield and consistency for slicing or deli shaving.



Endless Hams

Best slicing yield because both ends are removed. Consistent shape throughout.

Hickory-Smoked Hams.

Farmland® produces a wide variety of hams – using the finest pork, curing with care, smoking with natural hickory, and flavoring with pure honey.



Farmland Gold, Silver and Bronze Hams



GOLD MEDAL BONELESS HAM

Top, left to right: GM Low Salt WA 97FF, GM Round WA 95FF, GM Endless WA 95FF, GM Flat WA 95FF, GM Endless NJ 97FF

Bottom, left to right: GM Round 30% H&W, GM Flat 30% H&W, GM Endless WA 97FF, GM Canadian Brand Ham WA, American Heartland NJ



DELI HAM

Top, left to right: 4x6 Cooked Ham WA, Chopped Ham WA

Bottom, left to right: Premium Deli Honey Ham WA, Premium Deli Black Forest Ham WA, Smoked Deli Virginia Ham WA



SILVER MEDAL BONELESS HAM

Top, left to right: SM Honey Brown Sugar Pit, SM Flat WA, SM Our Original Pit

Bottom, left to right: SM Large Round WA, SM Dinner Ham WA, SM Breakfast Ham WA



BRONZE MEDAL BONELESS HAM

Left to right: BM Flat 35% H&W, Menu Pride Flat 35% H&W, Menu Pride Round 30% H&W, Retail 5 # Exact 35% H&W