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**Product Specification    Quality Assurance Department - Confidential**

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Contact Information:	Daily's Premium Meats 3535 S. 500 W. Salt Lake City, UT 84115	Phone: 801-269-1998 / Fax: 801-269-1408 Email: <a href="mailto:shaun_huls@seaboardfoods.com">shaun_huls@seaboardfoods.com</a>
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<b>Product Code:</b>	<b>26609</b>
<b>Description One:</b>	<b>Daily's Hickory Smoked 8oz. BIHS, Water Added</b>
<b>Description Two:</b>	<b>10 Stks/Bag, 5 Bags/Cs, 25 lb. Catch Wt. Case</b>
<b>Issue Date:</b>	<b>1/19/2011 updated 8/25/2013</b>

**BASIC PRODUCT DESCRIPTION:**

- Hickory Smoked Bone-In Ham Steaks, Water Added. 8oz. Catch Weight per Steak

**FORMULATION:**

- Raw Materials: 23/27 Butcher Grade Hogs
- Pump: Water Added
- Muscle: 1/8" Fat Covered Outsides and 5 Piece Hams
- Pickle: C130WA001
- Ingredient Statement: Cured with Water, Dextrose, Salt and Contains 2% or Less of the Following: Sodium Lactate, Sodium Phosphate, Sodium Diacetate, Brown Sugar, White Sugar, Sodium Erythorbate, Sodium Nitrite, Natural Flavor.

**PROCESSING:**

- Stuffing Material: Fibrous Casing
- Processing Weight Range: N/A
- Shape: Natural D-Shaped

<b>26608 – Daily's HS 6oz. Bone-In Ham Steaks, Water Added</b>	<b>8/25/2013</b>
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**FINISHED PRODUCT STANDARDS:**

- Physical:
  - Weight Range: 8oz. +/- .5oz
  - Shape: Natural D-Shaped
- Physical Defect Limits:
  - Greater than 5% Leakers
  - Illegible Code Dating
  - Excessively Dark/light Product
  - Voids
- Counts:
  - Primary Container: 10 Steaks per Bag
  - Master Case: 5 Bags per Case
- Count Defect Limits:
  - Individual Primary Container: None
  - Individual Master Case: None
- Sensory Criteria:
  - Color: Mahogany outer color (rind), pink cured color on cut surface.
  - Appearance: Steak Size Cut
  - Texture: Firm, Tender
  - Flavor: Smoked Ham with Balanced Salt/Sweet Flavor
  - Odor: Smoky

**PROCESS CONTROL:**

- Metal Detection: Product will be passed through metal detection equipment by individual package:

<b>Control Point</b>	<b>Limit</b>
Metal Detector – Ferrous	4.0 mm
Metal Detector – Non-Ferrous	4.0 mm
Metal Detector – Stainless Steel	6.0 mm





## **PACKAGING:**

- Primary Container Materials:
  - Primary Container: Cryovac Bags and/or Forming & Non-Forming Film.
- Primary Container Dimensions:
  - N/A
- Secondary Container & Materials:
  - Food grade without metal closures. Minimum 200 psi burst strength. Container will be adequately glued or tamper evident taped shut to prevent interior case contamination.
- Secondary Container Dimensions:
  - Length: 15.00
  - Width: 13.00
  - Height: 06.50
  - Cube: 00.73

## **LABELING:**

- Primary Container Information:
  - Pressure Sensitive Label 1: None
  - Pressure Sensitive Label 2: None
- Master Case Information:
  - 4x6 Weight Label with a UCC EAN-128 Bar Code & UPC
  - Product Identification Label: B&W Full Identification
- Coding:
  - Shelf Life:
    - Frozen: 6 Months
    - Fresh: N/A
  - Lot Number:
    - 8 Digit Code on the Primary Package and Master Case. The code can be read as follows:





- The first three digits are the daily lot number of the processing date.
- The second three digits are the daily lot number of the packaging date.
- The last two digits are the line on which the product was packed.
- Example: 00100201

### **SHIPPING:**

- Shipping Temperature: 28°-32°F and noted on Bill of Lading
- Cube: 00.73
- Tie: 9
- High: 7
- Cases per Pallet: 63





## Nutritional Panel

Serving Size:	4oz. / 113g	
Servings Per Container:	Varied	
<b>Nutrient</b>	<b>Per Serving</b>	<b>Per 100 Grams</b>
<b>Calories</b>	<b>140</b>	<b>124</b>
<b>Total Fat (g)</b>	<b>3.5</b>	<b>3</b>
Saturated Fat (g)	1	1
Trans Fat (g)	0	0
<b>Cholesterol (mg)</b>	<b>55</b>	<b>48</b>
<b>Sodium (mg)</b>	<b>1200</b>	<b>1061</b>
<b>Total Carbohydrates (g)</b>	<b>5</b>	<b>4</b>
Dietary Fiber (g)	0	0
Sugars (g)	3	3
<b>Protein (g)</b>	<b>19</b>	<b>17</b>
Vitamin A	4%	3.5%
Calcium	2%	2%
Vitamin C	0%	0%
Iron	0%	0%

- Nutritional Information:
  - Source of nutritional information: Genesis R&D Software
  - Person Completing the Nutritional Form: Sean M. Steverson

