

Smoked Bone-In Ham Steak - Ham & Water (Water Product) - Fully Cooked (RTE) - Regular Cut Vacuum Packaged - 24 Piece

Case GTIN:	90044200895144
Material Status:	Z1 - Active Saleable
Description:	HAM,STK,WP,(UFB),COOKS,24PC
Brand:	Cooks
Guaranteed Days:	30
Total Shelf Life:	90
Ingredient Statement:	CURED WITH: WATER, DEXTROSE, SALT, CONTAINS 2% OR LESS OF: SODIUM PHOSPHATES, POTASSIUM ACETATE, POTASSIUM LACTATE, SODIUM DIACETATE, SODIUM NITRITE.
Signature Description:	SMITHFIELD PACKAGED MEATS CORP, SMITHFIELD, VA 23430 WWW.MYCOOKSHAM.COM 1-855-411- 7675
Pkg. Code Date:	Use or Freeze By
Date Format:	MMM DD YYYY
Pkg. Handling Statement:	KEEP REFRIGERATED
Pkgs. Per Case:	24
Case Weight:	Random Weight
Pkg. GTIN:	00044200895141
Cases Per Layer:	7
Layers Per Pallet:	9
Cases Per Pallet:	63
Case Code Date:	Use or Freeze By
Date Format:	YYYY-MM-DD
Case Handling Statement:	KEEP REFRIGERATED
Qualifiers:	Ham Steak and Water Product, 23% of Weight is Added Ingredients; Bone-In;

Nutrition Fa	cts
Servings Per Container	
Serving Size	3 oz. (84g)
Amount Per Serving Calories	120
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 980mg	43%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 2 g Added Sugars	4%
Protein 14g	28%
Vitamin D0.3 mcg	0%
Calcium10 mg	0%
Iron0.4 mg	2%
Potassium370 mg	8%
* The % Daily Value (DV) tells you how muc serving of food contributes to a daily diet. 20 day is used for general nutrition advice.	h a nutrient in a 000 calories a

Crustacean: FREE_FROM Peanuts: FREE_FROM Eggs: FREE_FROM Soy: FREE_FROM Fish: FREE_FROM Tree Nuts: FREE_FROM Milk: FREE_FROM Wheat: FREE_FROM

Sesame: FREE_FROM Lean

DIMENSIONS CHART

	Net Wt	Tare Wt	Gross Wt	Depth	Width	Height	Cube
Case (CS)	28.350	2.046	30.396	18.875	12.188	7.125	0.949
Each (EA)	1.181	0.000	1.181	0.000	0.000	0.000	0.000

Sensory Gold Standard Description:

Ham RTE Steaks/Slices NJ-WA-WP Sensory Requirements

- Exterior Appearance: Medium brown exterior color with golden brown outer edge fat.
- Interior/Surface Appearance: Light and medium pink cured color with some golden to medium brown sear, with / without bone, oval shape and a whole muscle appearance. Even, intact slice without seam separation. May have some fat marbling, star fat or optional glaze applied.
- Dark Muscle Texture: Tender with a slight resistance on the initial bite, slightly juicy, and soft bite. May have a tough outer rind.
- Light Muscle Texture: Tender with a moist, slightly chewy bite. May have a tough outer rind.
- Dark Muscle Flavor (Taste & Aroma): Moderate-high saltiness with a moderate cured / ham flavor, slight smokiness flavor and very slight sweetness.
- Light Muscle Flavor (Taste & Aroma): Moderate saltiness with a slight-moderate ham flavor, very slight smokiness and very slight sweetness.
- When product is prepared with glaze, the taste and aroma will have additional flavors and sweetness that are included in the glaze ingredient statement or product description.

Attributes:

- · Made from fresh partially skinless and defatted pork.
- · Natrual bone-in ham center slice oval shape.
- · Product is injected with pickle, smoked, steak slices removed from center of whole ham, then packaged.
- Target 1.4 lbs per steak.

Disclaimers:

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations.
- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices. Your company's corporate offices will report the
 issues (along with all pertinent information) to Smithfield's Quality Assurance contact person. Smithfield's Quality
 Assurance contact person will notify Product Management.
- The nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels.
- · Child Nutrition, Meat/Meat Equivalency, or Product Formulation Statement information may be available upon request.

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Smithfield Foods.