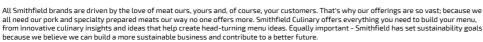


Smithfield

5186 - Smithfield Smoked Boneless 7.2 Lb







* 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.

			- 1	٠			
In	gr	e	d	I	e	n	ts

Allergens

Cured With: Water, Dextrose, Contains 2% or Less of: Salt, Sodium Phosphates, Potassium Acetate, Potassium Lactate, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

Free From:



(🛞) wheat









Servings per Container Serving size 3oz (84g)

Nutrition Facts

Amount per serving Calories

130

40

% Da	ily Value*
Total Fat 6g	10%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 840mg	37%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Sugar	8%
Protein 14g	_
Vitamin D 15.33µg	77%
Calcium 4.36mg	0%
Iron 0.5mg	3%
Potassium 440mg	9%

* 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.

Handling Suggestions

Keep refrigerated until use.

Serving Suggestions

Great when served on a carving station or sliced for sandwiches.

Prep & Cooking Suggestions

Convection Oven: Heat oven to 350.F. Remove CarveMaster ham from packaging and place in roasting pan; cover. Heat approximately 15 minutes per pound.

Product Specifications

Brand	Manufacturer	Product Category		
Smithfield	SMITHFIELD FOODS INC.	Ham, Smoked or Cured (Carving)		

MFG #	SPC#	GTIN	Pack	Pack Desc.
90070247195558	5186	90070247195558	2	2/7.6 lbs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17.45lb	15.75lb	USA	No	No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
22.63in	13.25in	5.25in	0.91ft3	5x10	100DAYS	28°F / 32°F	





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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.

Nutrition Analysis - By Serving

Calories	130kcal	Total Fat	6g	Sodium	840mg
Protein	14g	Trans Fats	0g	Calcium	4.36mg
Total Carbohydrates•••	4g	Saturated Fat	2g	Iron	0.5mg
Sugars	4g	Added Sugars	4g	Potassium	440mg
Dietary Fiber	0g	Polyunsaturated Fat	1g	Zinc	
Lactose		Monounsaturated Fat	3g	Phosphorus	
Sucrose		Cholesterol	50mg		
Vitamin A(IU)•	0NIU	Vitamin D	15.33µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images











