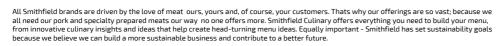


FARMLAND 003117 - Ham Smoked Bone In Water Added





		Nutrition Facts			
	Servings per Container 74 Serving size 3oz (84g)				
		Amount per serving Calories	120		
	% Daily Value*				
		Total Fat 6g	9%		
		Saturated Fat 2g	10%		
		Trans Fat 0g			
		Cholesterol 40mg	13%		
★ Benefits		Sodium 980mg	43%		
	Total Carbohydrate 2g	1%			
Our hams are slow-smoked for a r hickory chips to ensure a rich mah	Dietary Fiber 0g	0%			
That smoking process, coupled wi	Total Sugars 2g				
honey flavor, creates an unforgett	Includes 2g Added Sugar	4%			
Ingredients	Allergens	Protein 14g			
		Vitamin D 11.41mcg	57%		
Cured with: Water, Dextrose, Salt, Contains 2% or Less of	Free From:	Calcium 8.28mg	ng 1%		
Sodium Phosphates, Potassium Lactate, Potassium Acetate, Sodium Diacetate, Sodium Nitrite.	crustaceans O eggs of fish (1) milk	Iron 0.35mg	2%		
	Soy 🧐 peanuts 🛞 sesame 🛞 soy 🕼 tree nuts	Potassium 370mg	8%		
	() wheat	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

Handling Suggestions

Keep refrigerated until use.

Serving Suggestions

For breakfast, lunch, or dinner, savory ham steaks are a quick and hearty meal.

Prep & Cooking Suggestions

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

Product Specifications

Bı	rand				Manufacturer		Product Category			
FAR	FARMLAND		SMITHFIELD FOODS INC.			Pork				
М	FG #		SPC	2#	GTIN		Pack	Pack Pack Desc		
900702	47181	1414	003	117	9007	70247	181414	12	1	2 / 1.317 LBR
Gross We	ight	Net W	eight	Catch V	Veight	Cou	ntry of Orig	in Kosher Child Nutritior		Child Nutrition
17.16	b	15.8	3lb	Ye	s		USA			No
Shipping Information										
Length	Wid	th H	leight	Volur	ne 1	ГIхНI	Shelf Life	e Stor	Storage Temp From/To	
19in	12.25	5in 4	4.88in	0.66f	ft3 7	7x15	90DAYS		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. Thats 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	120	Total Fat	6g	Sodium	980mg
Protein	14	Trans Fats	Og	Calcium	8.28mg
Total Carbohydrates…	2g	Saturated Fat	2g	Iron	0.35mg
Sugars	2g	Added Sugars	2g	Potassium	370mg
Dietary Fiber	Og	Polyunsaturated Fat	1g	Zinc	
Lactose		Monounsaturated Fat	2.5g	Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(IU)•	3.04	Vitamin D	11.41mcg	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

