

BURKE

002821 - Ham Cooked Diced 19208



Cure your customers' appetites! Everybody loves the distinctive flavor of cured and smoked meatsand when added to your recipes, your customers wont be able to resist.



* Benefits

Nitrite.

CONSISTENT: Always the same flavor, size and appearance. CONVENIENT: Simply open a bag, measure or weigh the amount you need, and add to your recipes without waste. SAFE: Never worry about the dangers associated with raw meat.

Ingredients

Pork, Water, Potassium Lactate, Dextrose, Salt, Corn Syrup Solids, Modified Corn Starch, Sodium Phosphates, Natural Flavors, Smoke Flavoring,

Allergens

Free From:



Nutrition Facts

Servings per Container 81 Serving size 2oz. (56g)

Amount per serving

alorios

| Calories | 56.34 | | | | | |
|---------------------------------|---------------|--|--|--|--|--|
| % Daily Value | | | | | | |
| Total Fat 1.34g | 2% | | | | | |
| Saturated Fat 0.44g | 2% | | | | | |
| Trans Fat 0g | | | | | | |
| Cholesterol 22,96mg | 8% | | | | | |
| Sodium 660.8mg | 29% | | | | | |
| Total Carbohydrate 2.91g | 1% | | | | | |
| Dietary Fiber 0g | 0% | | | | | |
| Total Sugars 1.69g | | | | | | |
| Includes 1.69g Added Sug | gar 3% | | | | | |
| Protein 8.17g | _ | | | | | |
| Vitamin D 0mcg | 0% | | | | | |
| Calcium 1.47mg | 0% | | | | | |
| Iron 0.36mg | 2% | | | | | |
| Potassium 432.88mg | 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

Sodium Erythorbate, Sodium

Can be stored at 0 degrees F for 9 months. Can be thawed and stored at 35 degrees F or below for 5 days maximum.

Serving Suggestions

Add to your Specialty Pizza, Pasta Dishes, Sandwiches, Antipasto, Salad/Potato Bars, Quiche & Frittatas and Casseroles. Visit www.BurkeCorp.com/Recipes for menu ideas & recipes.

Prep & Cooking Suggestions

Fully cooked products; use frozen or thawed. Simply open a bag, measure or weigh only the amount you need, and add to your recipes without waste. If using a microwave, do not overheat.

Product Specifications

| E | 3rand | М | Manufacturer | | | | |
|-------|-------|----------|-----------------------------|-----------|--|--|--|
| BURKE | | Burke Ma | Burke Marketing Corporation | | | | |
| MFG # | SPC # | GTIN | Pack | Pack Desc | | | |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|-------------|
| 19208 | 002821 | 10020534192085 | 2 | 2 / 5.0 LBR |

| Gross Weight | Net Weight | Catch Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|--------------|-------------------|--------|-----------------|
| 10.56lb | 10lb | No | USA | | No |

| | Shipping Information | | | | | | | |
|-------|----------------------|--------|---------|-------|------------|----------------------|--|--|
| Lengt | n Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To | | |
| 12in | 9.31in | 7in | 0.45ft3 | 17x10 | 270DAYS | 0°F / 0°F | | |





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Nutrition Analysis - By Serving

| Calories | 56.34 | Total Fat | 1.34g | Sodium | 660.8mg |
|------------------------|--------|---------------------|---------|----------------|----------|
| Protein | 8.17 | Trans Fats | 0g | Calcium | 1.47mg |
| Total Carbohydrates••• | 2.91g | Saturated Fat | 0.44g | Iron | 0.36mg |
| Sugars | 1.69g | Added Sugars | 1.69g | Potassium | 432.88mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | 0g | Zinc | 0 |
| Lactose | | Monounsaturated Fat | 0g | Phosphorus | |
| Sucrose | | Cholesterol | 22.96mg | | |
| Vitamin A(IU)• | 0 | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 0.45mg | Folate | 0mg | Riboflavin | 0mg |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images









