

#### **SMITHFIELD**

#### 213031 - Ham Steak Bone In Smoked Fresh



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. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.





#### \* 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.

Expertly handcrafted and perfectly smoked ham elevates any meal Gluten free ham steaks ideal for those with specific lietary needs

Fully cooked ham is ready to eat to minimize prep time

Hardwood smoked ham delivers premium flavor to your meals

Use as breakfast ham in omelets or casseroles, or serve with your favorite sides for a mouthwatering ham dinner

Packaged to maintain long term freshness

# Ingredients

### Allergens

CURED WITH: WATER, DEXTROSE, SALT, CONTAINS 2% OR LESS OF: SODIUM PHOSPHATES, POTASSIUM ACETATE, POTASSIUM LACTATE, SODIUM DIACETATE, SODIUM NITRITE.

# Free From:











# **Nutrition Facts**

Servings per Container 3oz. (84g) Serving size

**Amount per serving** Calories

120

Galorics	120
% Da	aily Value*
Total Fat 6g	9%
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 2g Added Sugar	4%
Protein 14g	
Vitamin D 11.41mcg	57%
Calcium 8.28mg	1%
Iron 0.35mg	2%
Potassium 370mg	8%

\* 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**

Store and use per package instructions

### Serving Suggestions

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

# Prep & Cooking Suggestions

Place the ham slices into the oil, cooking on each side for about three minutes. Continue cooking until it turns brown and is slightly crispy, then remove from the pan.

#### **Product Specifications**

SMITHEIELD SMITHEIELD/FARMLAND	Brand	Manufacturer
SWITTI LEEST WITH THE	SMITHFIELD	SMITHFIELD/FARMLAND

MFG #	SPC#	GTIN	Pack	Pack Desc.
062510	213031	90070800062518	24	24/1.25#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
35.9lb	34.9lb	USA		No

			Shippin	g Inforr	nation	
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.87in	12.19in	7.13in	0.95ft3	7x5	60DAYS	33°F / 39°F





#### **SMITHFIELD**

# 213031 - Ham Steak Bone In Smoked Fresh



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. 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	0g	Calcium	8.28mg
Total Carbohydrates	2g	Saturated Fat	2g	Iron	0.35mg
Sugars	2g	Added Sugars	2g	Potassium	370mg
Dietary Fiber	0g	Polyunsaturated Fat	1g	Zinc	0
Lactose		Monounsaturated Fat	2.5g	Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(IU)•	0	Vitamin D	11.41mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images













