



## PRODUCT DESCRIPTION SHEET

**PRODUCT:** Diced/Julienned - Smoked Ham  
Water Added - Bulk - Vacuum Packed  
Food Service

**BRAND/LABEL:** Farmland

**MANUFACTURER:** Farmland

**PRODUCT CODE(S):** 70247 14161 7

**DATE:** March 11, 2009

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### General

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations

### Ingredients

- Cured with: water, dextrose, salt, modified food starch, potassium lactate, sodium phosphates, sodium diacetate, sodium erythorbate, smoke flavoring, sodium nitrite. May contain sodium ascorbate.

### Physical

#### Meat

- Fresh pork hams

#### Appearance

- Pink cured pork color
- Square cubes
- Target uniform 0.25” cubes

#### Flavor

- Balanced blend of hickory smoke, salt, and sweetness

#### Process

- Ground mixture stuffed into impervious casings ends clipped
- Fully cooked
- Casing and clip ends removed
- Cut into cubes

### Packaging

- Vacuum packaged
- Label firmly affixed to end panel of shipper

#### Weight

- Piece - 5 pounds net weight
- Case - 10 pounds net weight
- Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight

#### Shipping

- Case dimensions 11.625" x 10.813" x 4.500"
- Outside cubic feet 0.327
- Pieces per case 2
- Cases per pallet 144
- Stack pattern 12/layer by 12/high

#### Code

- Four digit Julian date of production in the form of “DDDY”
- Lot designation
- Establishment number

## Handling

### Storage

- Hold at or below 0° F
- Do not refreeze unused portion of box

### Shelf Life

- Customer is guaranteed 30 days shelf life on delivery

## Quality

### Reporting

- 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 Farmland's Quality Assurance contact person
- Farmland's Quality Assurance contact person will notify Product Management

### FMP's

- Farmland Manufacturing Practices may be made available for review on an "In Plant" basis only

## Food Safety

### HACCP

- Flow diagrams may be made available for review on an "Out of Plant" or an "In Plant" basis
- HACCP Models may be made available for review on an "In Plant" basis only

### SSOP's

- SSOP Programs may be made available for review on an "In Plant" basis only

### Recall

- RECALL Programs may be made available for review on an "In Plant" basis only

## Microbiological

### Product Testing

- Product is randomly selected for testing

### Guarantee

- This product is guaranteed to meet or exceed the stated shelf life

### Environmental

- Environmental sites are randomly selected for pathogen testing

## Contacts

### Quality Assurance

Chris Becker  
Corporate Manager, Quality Assurance  
816-243-2897

### Food Safety/ Recall

Katie Hanigan  
Vice President, Food Safety  
712-263-7383

## Nutrition

- Product Code Number: 141617
- Data submitted for this product are on an “AS PURCHASED” basis
- Serving Size = 56 grams (2.0 ounces)

### CN Label

- Not CN labeled

### Nutrient Analysis

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories	127	70		kcal
Calories from fat	41	25		kcal
Total fat	4.5	3	5	grams
Saturated Fat	1.6	1.0	5	grams
Trans Fat	0	0		grams
Cholesterol	54	30	10	milligrams
Sodium	1212	680	28	milligrams
Carbohydrates	4.6	3	1	grams
Dietary Fiber	0.0			grams
Sugars	2.8	2		grams
Protein	16.2	9		grams
Vitamin A	4		0	IU
Vitamin C	0.38		0	milligrams
Calcium	5		0	milligrams
Iron	0.59		0	milligrams
Moisture				grams
Ash				grams

- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

### Product Analysis

Meat/Meat Equivalency information is not available for this item.

## Confidentiality

- We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Farmland - Meats Group. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Farmland - Meats Group.



Fred Nutt  
Company Representative

Director of Process Control & QA  
Title

Periodically Revised  
03/22/2011