



GTIN CODE: 90044500314079
 LEGACY PRODUCT CODE: 31407
 PRODUCT CODE: 10007020404

Hillshire Farm® Fully Cooked Bone-In Smoked Ham (2 Count)

- One, 2 piece case of 13 lb. - 17.5 lb. Hillshire Farm® Fully Cooked Bone-In Smoked Ham
- Slow smoked for tenderness
- Cured for optimum freshness and a traditional taste
- Unsliced for versatile use
- Fully cooked for convenient preparation

Ingredients

Cured With: Water, Vinegar, Salt, Dextrose, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite.

Packaging information

MASTER CASE CUBE	1.6959
GROSS WEIGHT	38.9119 lbs
HEIGHT	9.6875
LENGTH	19.4375
NET WEIGHT	36
WIDTH	15.5625
PALLET HI	4
TI	6

Storage

SHELF LIFE:	90 Days
STORAGE TEMPERATURE - MAXIMUM:	40 °F
STORAGE TEMPERATURE - MINIMUM:	28 °F
STORAGE METHOD:	Refrigerated

Preparation

THAW:

Remove packaging material. Use pan at least 1 inch deep. Wrap ham in foil. For best results, heat in a 300°F oven to an internal temperature of 120°F (approximately 13-15 minutes per pound). Do not overcook, as this will dry the ham.

Nutritional information

NUTRITION FACTS

Varied Servings Per Container

Serving Size 84g

Amount Per Serving

Calories

140

Daily Value % *

Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 860mg	36%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Protein 15g	
Calcium 0 mg	0%
Iron 1 mg	4%

*The % Daily Value 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.

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-261-4754. Or email tysonfoodservice@casupport.com.

Need help?

Call us at 1-800-261-4754