



VIP Code	Vendor Code	Description	Case Pack
079210	9007024719 5558	CarveMaster™ Applewood Smoked Ham, Boneless, with Natural Juices	2 / 8.6 lb avg

Smithfield hams are hand-selected, meticulously hand-trimmed, and always smoked fresh to provide a memorable meal experience at each bite.

These 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 their signature cure and pure honey flavor, creates an unforgettable ham each time.

CarveMaster™ Applewood Smoked Ham

Preparation

Convection Oven: Heat oven to 350°F. Remove ham from packaging and place in roasting pan; cover. Heat approximately 15 minutes per pound.

Storage

Keep refrigerated until use.

Ingredients

Cured with: water, dextrose, contains 2% or less of: salt, sodium phosphates, potassium acetate, potassium lactate, sodium diacetate, sodium erythorbate, sodium nitrite.

Nutritionals

Nutrition Facts (Prepared)	
40 Servings Per Container	
Serving Size	84 g
Amount Per Serving	
Calories	130
	% Daily Value*
Total Fat 6 g	10%
Saturated Fat 2 g	11%
Trans Fat 0 g	
Polyunsaturated Fat 1 g	
Monounsaturated Fat 3 g	
Cholesterol 50 mg	17%
Sodium 840 mg	35%
Total Carbohydrate 4 g	1%
Dietary Fiber 0 g	0%
Sugar 4 g	
Added Sugar 4 g	
Protein 14 g	28%
Vitamin D 15.33 µg	4%
Potassium 440 mg	13%
Calcium 4.36 mg	0%
Iron 0.5 mg	2%
Vitamin A 0 IU	0%
* 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.	