

3120 - Whole Black Forest Football Ham



Black Forest Ham is one most famous hams in America, and the style as we know it was created by Ferdinand Schaller nearly a century ago. He knew that the methods he'd learned in Germany for preparing a schwarzwälder schinken, which involved an extended curing processes, wouldn't be able to keep up with the demands of hungry New Yorkers. Putting his chacterier training to work,...



MARKETING

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Nutrition Facts

72 Servings per container	
Serving Size	2.0 OZ
Amount Per Serving	
Calories	110
% Daily Value*	
Total Fat 5 g	8%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 830 mg	35%
Total Carbohydrates 3 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 14 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
46001	30753633460000	2/9 LB				
Brand	Brand Owner	GPC Description				
Schaller & Weber	Schaller Mfg Corp	Pork - Prepared/Processed				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
18.55 LBR	18 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.9 INH	7.1 INH	5 INH	0.18 FTQ	12x8	59 Days	35 FAH / 37.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Keep Refrigerated Between 36 - 40 Degrees F---
UNIT UPC: 753633004173---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared';
NI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients';
60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - MC
- Soybean - N
- Wheat - MC
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pork Cured with: Water, Salt, Sugar, Sodium Phosphate, Flavorings, Sodium Erythorbate, Sodium Nitrite, Flavorings

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PREPARATION & COOKING SUGGESTIONS

ready to eat. slice and enjoy

SERVING SUGGESTIONS

fully cooked. not shelf stable. Keep refrigerated

MORE INFORMATION