928085 - HORMEL BREAD READY Smoked Water Added Sliced Ham 0.5 ...

TrueTaste Technology allows for a true meat flavor, cleaner ingredient statement, longer shelf life and enhanced food safety. Sliced for ease of portioning, exact portion control, convenience and reduced labor costs.

MARKETING

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

	% Daily Value*
Total Fat	**%**
Saturated Fat	**%**
Trans Fat	
Cholesterol	**%**
Sodium	**%**
Total Carbohydrates	**%**
Dietary Fiber	**%**
Total Sugars	
Includes Added Sugars	**%**
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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	Dist Prod Code	GTIN	Calculated Pack
32542	928085	00037600325424	HORMEL BREAD READY Smoked Water Added Sliced Ham 0.5 Ounce Per Slice

Brand	Brand Owner	GPC Description
HORMEL BREAD READY	Hormel Foods Corporation	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
13 LBR	12 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.75 INH	13.31 INH	4.25 INH	0.45 FTQ	9x9	120 Days	33 FAH / 40 FAH

ALLERGENS

C = 'Contains' ; *MC* = 'May Contain' ; *N* = 'Free From' ; *UN* = 'Undeclared' ; *30* = 'Free From Not Tested'; *50* = 'Derived from Ingredients' ; *60* = 'Not Derived From Ingredients' ; *NI* = 'No Info'

- Milk - NI
- Eggs - NI
- Soy - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

SERVING SUGGESTIONS

INGREDIENTS

HANDLING SUGGESTIONS

RECOMMENDED TEMPERATURE: 34F. MINIMUM TEMPERATURE: 33F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

PREPARATION & COOKING SUGGESTIONS

MORE INFORMATION

Telephone : 800-533-2000

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NUTRITIONAL ANALYSIS

NUTRITIONAL CLAIMS

MORE IMAGES