

# 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	TlxHI	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

HORMEL BREAD READY

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### NUTRITIONAL ANALYSIS



### NUTRITIONAL CLAIMS



### MORE IMAGES

