

190420 - Ham Black Forest



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



Nutrition Facts

about 36 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		
46060		30753633460604		2/4.5 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	
9.5 LBR	9 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5 INH	11.38 INH	7 INH	0.58 FTQ	08x12	68 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



Not shelf stable. Keep Refrigerated Between 36 - 40 Degrees F---UNIT UPC: 753633004203---

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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

slice and serve

SERVING SUGGESTIONS

fully cooked and ready to eat

MORE INFORMATION