

FLEUR DE LIS

90040400030583 - FLEUR DE LIS Hardwood Smoked Water Added Carv...

FLEUR DE LIS Ham is naturally hardwood smoked for maximum flavor.. Ham muscles are left intact for an old-fashioned bone-in texture without the bone. . Unique flat shape makes FLEUR DE LIS Ham easy to carve.. Virtually 100% yield.. Keep Refrigerated. Perfect for Center of the Plate and carving stations.. Can be shaved or sliced for sandwiches.



MARKETING

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Nutrition Facts

80 Servings per container	
Serving Size	3 oz
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 7	9%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 45 mg	15%
Sodium 930 mg	40%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 2 g	
Includes 2 g Added Sugars	4%
Protein 14 g	
Vitamin D 0 mcg	
Calcium 0 mg	
Iron 0.4 mg	
Potassium 470 mg	
* 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			
03058		90040400030583		FLEUR DE LIS Hardwood Smoked Water Added Carving Ham			
Brand		Brand Owner			GPC Description		
FLEUR DE LIS		Hormel Foods Corporation			Pork - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition	
31.36 LBR	29.85 LBR	Yes		United States	Undeclared	No	
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
21.8 INH	15.9 INH	4.8 INH	0.96283 FTQ	5x8	82 Days	28 FAH / 40 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
N/A		N/A	NOT_APPLICABLE			N/A	

HANDLING SUGGESTIONS



RECOMMENDED TEMPERATURE: 34F. MINIMUM TEMPERATURE: 28F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

ALLERGENS



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

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Tuna - N
- Crab - N
- Lobster - N
- Shrimp - N
- Crustaceans - N
- Bass - N
- Anchovy - N
- Cod - N
- Pollock - N
- Salmon - N
- Mustard - N
- Clam - N
- Oysters - N
- Pine Nuts - N
- Almonds - N
- Cashews - N
- Butternuts - N
- Chinquapins - N
- Ginkgo Nuts - N
- Hazelnuts - N
- Hickory Nuts - N
- Shea Nuts - N
- Pili Nuts - N

INGREDIENTS



Cured With Water, Dextrose, Salt, Potassium Lactate, Modified Potato Starch, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite, Sodium Diacetate.

- ⓘ Lichee Nuts - N
- ⓘ Macadamia Nuts - N
- ⓘ Chestnuts - N
- ⓘ Coconuts - N
- ⓘ Pecan Nuts - N
- ⓘ Brazil Nuts - N
- ⓘ Pistachios - N
- ⓘ Walnuts - N
- ⓘ Molluscs - N

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PREPARATION & COOKING SUGGESTIONS



Ham is fully cooked and may be served cold. FLEUR DE LIS® Carving Ham is best when served warm. Bake at 325 degrees for 10 - 12 minutes per pound or until desired temperature is reached.

SERVING SUGGESTIONS



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MORE INFORMATION



Telephone : 800-533-2000