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

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.

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	TIxHI	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

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	0%
Calcium 0 mg	0%
Iron 0.4 mg	2%
Potassium 470 mg	10%

* 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.

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' ; __INII__ = '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

Perfect for Center of the Plate and carving stations. Can be shaved or sliced for sandwiches.

MORE INFORMATION

Telephone : 800-533-2000