



SMOKE'NFAST™ CARVEMASTER™ OLD FASHIONED HAM

Flat out Farmland's best carving ham yet!

Smoked over real applewood, the *Smoke'NFast*™ CarveMaster™ Old Fashioned Ham is fully cooked and its distinctive flat shape makes it a perfect complement to your carving board. This is one ham your chef won't have to chase all over the carving board to cut. Instead, he can just slice and serve a delicious ham with a natural juiciness and flavor that is certain to bring your customers back for more.

Features

- Made from fresh outside muscles only
- Slow smoked with real applewood
- Less than 10g of fat per 100g of product
- Special Farmland Ham cure
- Completely boneless; natural juice ham

Benefits

- Excellent flavor and texture
- True smoked ham flavor
- USDA-approved "LEAN"
- No MSG
- Higher yields; easily carved end to end

Product Specifications

DESCRIPTION	ITEM CODE	Avg. CASE WT	CASE DIMENSIONS (L x W x H)	CASE CUBE	CASE TARE	PALLET PATTERN	CASE GTIN
<i>Smoke'NFast</i> CarveMaster Old Fashioned Ham	70247 195550	20 lb.	23.250 x 13.625 x 4.250	0.779	1.60	5 x 10	90070247195558

Heating Instructions

Convection Oven

- Heat oven to 350°F. Remove CarveMaster Ham from packaging and place on rack in 2-inch deep baking pan. Cover ham with aluminum foil.
- Bake approximately 15 minutes per pound, until internal temperature reaches 130°F.
- Remove ham from oven. Let stand, covered, until internal temperature reaches 140°F. (15 – 20 minutes) before slicing to serve.

Slow Cooking (Alto Shaam Cook/Hold Oven)

- Heat oven to 250°F. Remove CarveMaster Ham from packaging and place on rack in 2-inch deep baking pan. Cover ham with aluminum foil.
- Slow cook ham 4 hours, until internal temperature reaches 140°F.

Glazing Ham

During last 20 minutes of baking, remove foil. Brush desired amount of glaze onto surface of ham and continue baking until internal temperature reaches 130°F.

The American farm families of Farmland are proud to bring you their best.
We believe you'll taste the farm-to-table difference in everything we make.

