Smithfield	PRODUCT DESCRIPTION SHEET						
	PRODUCT: Meat Frank						
	Made with Pork, Chicken Meat and Beef						
	BRAND/LABEL:	D.	Farmland Smithfield 70247 82225 7				
	MANUFACTURE						
	PRODUCT CODE(S): 70247 82225 7 This Product is CN Labeled						
	DATE: March 30, 2016						
General	• All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations						
Ingredients	• Pork, Water, Mechanically Separated Chicken , Beef, Salt, Corn Syrup, Dextrose, Flavorings, Hydrolyzed Beef Stock, Sodium Erythorbate, Sodium Nitrite						
Physical							
Meat	• Fresh pork trin	nmings					
mour	Fresh chicken t	0					
	 Fresh beef trimmings 						
Appearance	• Free from grease, fat caps, and pitting - external						
Appearance	 Smooth with lean meat visible - internal 						
	 Light to medium reddish brown 						
	• Skinless						
Texture	• Firm, while still moist and tender						
Flavor	• Mild, meaty and slightly smoky						
Process	• Fully cooked						
Dimensions		Size	Length	Count/Case			
	• 822257 CN	8 per poun	d 5.875''	80 - 85			
Packaging	• Vacuum Packe	d					
ruonuging	 Franks neatly stacked without criss-crossing 						
	• Piago voriable (see above)						
Weight	 Piece - variable (see above) Bag - 5.0 pounds 						
	 Bag – 5.0 pounds Case - 10 pounds net weight 						
	 Slight variation in piece weights are possible due to normal process variance, however, average weights per box will meet or exceed the stated weight 						
Shipping	Case dimension	18	10.625'' x 7.625'' x 6.438''	,			
7	• Outside cubic f	eet	0.302				
	• Pieces per case		2				
	Cases per palleStack pattern		198 22/layer by 9/high				
	A brook pottown						

Code	 Four digit Julian date of production Lot designation 				
	Establishment number				
Handling					
Storage	• Hold at or below 0° F				
	Keep frozen prior to use				
Shelf Life	• Customer is guaranteed 30 days shelf life on delivery				
Quality					
Reporting	 If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc) All quality issues should be reported to your company's corporate offices Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Quality Assurance contact person Smithfield's Quality Assurance contact person will notify Product Management 				
GMPs	• Good Manufacturing Practices may be made available for review on an "In Plant" basis only				
Nutrition	 Product Code Number: 822257 Data submitted for this product are on an "AS PURCHASED" basis Serving Size = 56 grams (2 ounces) 				
CN Label	CN labeled CN CN				

Nutrient Analysis	Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight		
	Calories	310	170		kcal		
	Calories from fat	253	140		kcal		
	Total fat	28.0	16.0	25	grams		
	Saturated Fat	9.8	6.0	30	grams		
	Trans Fat	0.0	0.0		grams		
	Cholesterol	63	35	12	milligrams		
	Sodium	864	480	20	milligrams		
	Carbohydrates	5	3	1	grams		
	Dietary Fiber	0	0	Not a significant source	grams		
	Sugars	4	2		grams		
	Protein	11	6		grams		
	Vitamin A	5		0	IU		
Vitamin C Calcium Iron Moisture	Vitamin C	0.12		0	milligrams		
	Calcium	26		2	milligrams		
	Iron	0.46		2	milligrams		
	Moisture				grams		
	Ash				grams		
Product Analysis	 The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels Smihfield certifies that the above meat product (ready for serving) contains 2.0 ounces lean meat/meat alternate per 2.0 ounces when prepared according to directions 						

- It is understood that the above named product will be used as a meal component for which federal reimbursement will be claimed and that records are available to support the analysis information indicated above
- The above analysis information conforms to all applicable federal regulations

Confidentiality

• We regard this information as CONFIDENTIAL & PROPRIETARY INFORMATION of Smithfield. It shall not be disclosed, copied or used for any purpose other than that for which it is specifically furnished, without prior written consent of Smithfield.

Michael P. Laspen

QA Director; February 24, 2017