



## PRODUCT DESCRIPTION SHEET

PRODUCT:

Smoked Pulled Pork

BRAND/LABEL:

Seasoned – Food Service

MANUFACTURER:

Farmland - Gold Medal

PRODUCT CODE(S):

Smithfield

DATE:

70247 16537 7

November 25, 2015

### General

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations

### Ingredients

- Pork, water, salt, sodium phosphates, sugar, spices, paprika

### Physical

#### Meat

- Fresh boneless pork shoulder picnic cushion

#### Appearance

- Seasoned, shredded pork pieces

#### Texture

- Moist and tender

#### Flavor

- Seasoned pork with smoky overtones

#### Process

- Marinated
- Fully Cooked
- Naturally Hickory Smoked
- Chilled
- Pulled into strips

### Packaging

- Multivac vacuum packaged
- Bag must be boilable
- Shipper label firmly affixed on end panel

#### Weight

- Piece - 5 lbs
- Case - 10 lbs 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 dimensions 13.000" x 7.688" x 6.750"
- Outside cubic feet 0.39
- Pieces per case 2
- Cases per pallet 180
- Stack pattern 18/layer by 10/high

#### Code

- "Open Date" of pack (both bag & shipper) in the form of "MMM-DD-YY"
- Lot designation
- Establishment number

## Handling

### Storage

- Hold at or below 0° F

### 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

### GMP's

- Good Manufacturing Practices may be made available for review on an "In Plant" basis only

## Food Safety

### HACCP

- Flow diagrams may be made available for review on an "Out of Plant" or an "In Plant" basis
- HACCP Models may be made available for review on an "In Plant" basis only

### SSOP's

- SSOP Programs may be made available for review on an "In Plant" basis only

### Recall

- RECALL Programs may be made available for review on an "In Plant" basis only

## Microbiological

### Product Testing

- Product is randomly selected for testing

### Guarantee

- This product is guaranteed to meet or exceed the stated shelf life

## Contacts

### Quality Assurance

Chris Becker  
Corporate Manager, Quality Assurance  
816-243-2897

### Food Safety/ Recall

Katie Hanigan  
Vice President, Food Safety  
712-263-7383

## Nutrition

- Product Code Number: 165377
- Data submitted for this product are on an “AS PURCHASED” basis
- Serving Size =84 gram (3 ounces)

## CN Label

- Not CN labeled

## Nutrient Analysis

Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight
Calories		250		kcal
Calories from fat		130		kcal
Total fat		14	22	grams
Saturated Fat		6	28	grams
Trans Fat		0		grams
Cholesterol		80	26	milligrams
Sodium		130	6	milligrams
Carbohydrates		0	0	grams
Dietary Fiber		0	0	grams
Sugars		0		grams
Protein		29		grams
Vitamin A			0	IU
Vitamin C			0	milligrams
Calcium			0	milligrams
Iron			6	milligrams
Moisture				grams
Ash				grams

- The above nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels

## Product Analysis

- One 3.00 oz serving provides 1.25 oz Equivalent Meat

## 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.



Collette Kaster  
Company Representative

Senior Vice President of Quality Technical  
Services & Procurement  
Title

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