

CUSTOMER PRODUCT INFORMATION		Date Issued:	03/23/2016
		Revision :	V2
	PRAIRIEFRESH SIGNATURE® PORK BONELESS HAM ROLLOUT STYLE 2 NETTED		
	Product Code: 736490 00687		

A whole muscle ham that has had the skin, bones, and outer shank meat removed. The boneless ham will be trimmed to a uniform fat cover and then be enhanced through the PrairieFresh Signature process. The finished ham is netted and individually vacuum packaged.	

Product Quality	
Processing Steps	<ol style="list-style-type: none"> 1. The skin on bone-in ham is skinned and defatted. 2. The inside muscle remains attached to the outside. 3. The knuckle bone, shank bone, outer shank and body bone are removed. 4. The ham is trimmed to a 1/4th inch fat cover. 5. The internal surface is trimmed to the blue. 6. The popliteal gland and the silver dollar are removed. 7. The ham is netted and vacuum packed.

Setup Information	
Storage	Fresh
Label on Case	Yes, Seaboard Label
Master Case Dimensions	23.3750*12.75*11.3125
Piece Code Date Format	N/A
Box Code Date Format	Pack Date
Cube	1.154
Pack Size	1 piece/bag, 3 bags/box
Packing type	VP
Catch/Fixed Weight	Catch
Net Weight Average (lbs)	46.33
Gross Weight Average (lbs)	48.28
Total Tare Weight (lbs)	1.95
Pallet Arrangement	30 cases per pallet
Tie	6
High	5
Shelf Life Requirement	45 days fresh at 34°F or less
Lead Time	10 days
Minimum #	10,000 lbs total distributor order
14 Digit UPC (GTIN)	90 736490 00687 3
Box Label Description	PORK BONELESS HAM ROLLOUT STYLE 2 16% ADDED SOLUTION

Quality and Legislation	
Legal	All animals used in the manufacture shall have been deemed fit for human consumption by a recognized regulatory inspection authority.
Genetic Modifications	Must be non-GMO (Genetically Modified Organism) according to local market regulations and requirements.

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Approved By:	A. Bauer		Printed Document is Only Current on Date of Printing

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Sensory Requirements	
<i>Appearance as is</i>	Typical of pork
<i>Texture as is</i>	Typical of pork
<i>Color as is</i>	Typical of pork
<i>Odor as is</i>	Minimal, typical raw pork, non-rancid or off odor
<i>Appearance after preparation</i>	Typical of lean pork
<i>Texture after preparation</i>	Typical of lean pork
<i>Color after preparation</i>	light brown
<i>Odor after preparation</i>	Cooked pork
<i>Taste after preparation</i>	Typical cooked pork
<i>Sample preparation</i>	Roast or grill until internal temperature of 155-160F is reached

Physical-Chemical Attributes	
<i>Target</i>	
<i>Crude Proteins</i>	15.87g/100g
<i>Fat Content</i>	13.23g/100g
<i>Ingredients</i>	Pork, Basted NTE 16% Added Solution* of Water, Potassium Chloride, Vinegar, Natural Flavor.
<i>Foreign Materials/Impurities</i>	Free from gristle, bruises, blood clots, blood splashing, abscesses, foreign or extraneous materials.

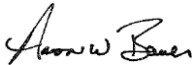
Contaminants/Additives		
	Maximum	Requirement
Allergens	Not present	
Sensitive Ingredients	Not present	
Lead	0.1 mg/kg	
Arsenic	0.1 mg/kg	
Cadmium	0.05 mg/kg	
Drug Residue		Absent beyond regulatory MRL*
Hormones	All of the animals used in the production of this product are free of added hormones** of any kind.	
*MRL (Maximum Residue Limits as set forth by regulatory agency)		
** Federal regulations prohibit the use of hormones in pork.		
NOTE: The product does not contain or is derived from specified risk materials as defined by a recognized regulatory authority.		

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Microbiological Requirements					
<p>In addition to the limits set by local legislation or Codex Alimentarius, Seaboard Foods has determined specific limits for its own needs. Where applicable these are listed below. The expression of microbiological quality criteria is based upon that recommended by "The International Commission on Microbiological Specification for Foods" where:</p> <p>n = Number of samples c = Maximum number of samples greater than or equal to m and less than M m = Microbiological limit that:</p> <ul style="list-style-type: none"> - in a 2 class plan separates good from defective quality; - in a 3 class plan separates good from marginally acceptable quality. <p>M = Microbiological limit that:</p> <ul style="list-style-type: none"> - in a 3 class plan separates marginally acceptable from unacceptable quality; - in a 2 class plan M may be assimilated to m. 					
	n	c	m	M	Comments
Aerobic mesophilic microorganisms	1	0	1,000,000 /g		
Enterobacteriaceae	1	0	5,000 /g		

Nutrition Information per 4 OZ Serving: Modeled							
Calories		230 Cal		Calories from Fat		140 cal	
		Amount/Serving		% Daily Value*			
Total Fat		15g		23%			
Saturated		5g		25%			
Cholesterol		65mg		22%			
Sodium		550mg		23%			
Total Carbohydrates		<1g		0%			
Dietary Fiber		0g		0%			
Sugars		0g					
Protein		18g					
Vitamin A	0%	Iron	4%	Calcium	0%	Vitamin C	0%
*Percent Daily Values are based on a 2,000 calorie diet							

Document Approval	
Approved By	 Aaron Bauer Seaboard Triumph Foods Corp FSQS Mgr. – Specs and Audits

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