Smithfield

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

YCC 16537
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

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**

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

- 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.

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Collette Kaster  
Company Representative

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Senior Vice President of Quality Technical Services & Procurement  
Title

Periodically Revised  
11/25/2015 8:57:22 AM