Smithfield	PRODUCT DESCRIPTION SHEET				
	PRODUCT:	Sliced Bologna			
		Pork & Chicken - Bulk – Food Service			
	BRAND/LABEL:	Farmland - Silver Meda			
	MANUFACTURER:	Smithfield			
	PRODUCT CODE (S):	70247 82141 0			
	DATE:	April 5, 2018			
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, Corn Syrup, Flavorings, Salt. Contains 2% Or Less Of The Following: Potassium Lactate, Beef, Sodium Phosphates, Paprika, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite, Dextrose.				
Physical					
Meat	Mechanically separated chicken				
	Fresh pork trimmings				
	• Fresh beef trimmings				
Appearance	• Uniform thickness and completely	v intact slices			
	• Smooth grained with even color and	nd no swirled appearance			
	Shape - round				
	• Diameter - 4.4"				
Texture	• Firm, moist and tender; no mushy	v or watery slices			
	• Smooth grained texture				
Flavor	• Mild, meaty and slightly smoky				
Process	• Grind and emulsify meat and dry	ingredients			
	Stuff into casing				
	Fully cook				
	Casing removed				
	<ul><li>Sliced</li><li>Packaged</li></ul>				
	• rackageu				
Packaging	Vacuum packaged     22 clices (+ 1 clice) per package				
	<ul> <li>32 slices (± 1 slice) per package</li> <li>Uniformly stocked slices</li> </ul>				
	Uniformly stacked slices				
Weight	• Package - 16 ounces (1 pound)				
	• Case - 12 pounds net weight				
	• Slight variation in piece weights a				
	variance, however, average weigh weight	ts per box will meet or exceed the stated			

Shipping Code	<ul> <li>Case dimens</li> <li>Outside cub</li> <li>Packages pe</li> <li>Cases per pa</li> <li>Stack patter</li> <li>Four digit J</li> <li>Lot designat</li> <li>Establishme</li> </ul>	ic feet r case allet m ulian date of prod tion	9.500" x 9.500" 0.307 12 200 20/layer by 10/h uction in form Y	iigh		
Handling	• Establishine	ant number				
Storage	• Hold between 28° and 34° F					
Shelf Life	• Customer is guaranteed 30 days shelf life on delivery					
Quality						
Reporting	<ul> <li>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)</li> <li>All quality issues should be reported to your company's corporate offices</li> <li>Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Quality Assurance contact person</li> <li>Smithfield's Quality Assurance contact person will notify Product Management</li> </ul>					
GMP's	• Good Manufacturing Practices may be made available for review on an "In Plant" basis only					
Nutrition	<ul> <li>Product Code Number: 821410</li> <li>Data submitted for this product are on an "AS PURCHASED" basis</li> <li>Serving Size = 56 grams (2 ounce)</li> </ul>					
CN Label	Not CN labeled					
Nutrient Analysis	Nutrients/ Calories	Per 100 gram (not rounded)	Per Serving Label Value (rounded)	% Daily Values (rounded)	Unit Weight	
WCD 82141	Calories Calories from fat Total fat Saturated Fat Trans Fat Cholesterol Sodium Carbohydrates Dietary Fiber Sugars Protein Vitamin A Vitamin C Calcium Iron Moisture	$\begin{array}{c} 313\\ 247.50\\ 27.5\\ 8.32\\ 0.17\\ 61.00\\ 1055.58\\ 5.3\\ 0.33\\ 0.10\\ 11.0\\ 75\\ 0.39\\ 25.27\\ 0.64 \end{array}$	180 140 15 5 0 35 590 3 Not a significant source 1 6	23 25 0 11 25 1 Not a significant source 0 0 0 0	kcal kcal grams grams grams milligrams grams grams grams grams IU milligrams milligrams milligrams	

Ash

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

## Product Analysis

- **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.

Meat/Meat Equivalency information is not available for this item