



Sales Specification

SMITHFIELD – SILVER MEDAL – PORK SAUSAGE PATTIES – EMBER FARMS – FULLY COOKED – BULK – 1Z – 10# – FROZEN

Case GTIN:	00025468111150
Material Status:	Z1 - Active Saleable
Primary Sales:	Smithfield - Foodservice
Description:	SMITHFIELD SILVER MEDAL EMBER FARMS SAUSAGE ORIGINAL 10# 1Z PATTY FULLY COOKED CHILD NUTRITION INFORMATION FROZEN
Brand:	Smithfield
Guaranteed Days:	30
Total Shelf Life:	240
Ingredient Statement:	Ingredients: Pork, water, Salt, Corn Syrup Solids, Spices, Sugar, Dextrose, Spice Extractives, BHT, Propyl Gallate, Citric Acid.
Signature	SMITHFIELD PACKAGED MEATS CORP,
Description:	SMITHFIELD, VA 23430
Pkg. Handling	KEEP FROZEN
Statement:	
Pkgs. Per Case:	1
Case Weight:	Standard Weight
Pkg. GTIN:	88025468111158
Cases Per Layer:	12
Layers Per Pallet:	12
Cases Per Pallet:	144
Case Code Date:	Julian Date
Date Format:	YDDD
Case Handling	KEEP FROZEN
Statement:	
Qualifiers:	BHT, Propyl Gallate, Citric Acid Added to Help Protect Flavor. Fully Cooked

Nutrition Facts

Serving Size 2 patties (56g)
Servings Per Container 80

Amount Per Serving

Calories 230 **Calories From Fat** 210

% Daily Value *

Total Fat 23g **35%**

Saturated Fat 8g **40%**

Trans Fat 0g

Cholesterol 40mg **13%**

Sodium 500mg **21%**

Total Carbohydrate Less Than 1g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 6g **12%**

Vitamin A 0% - Vitamin C 0%

Calcium 0% - Iron 2%

* Percent Daily Values are based on a 2,000 calorie diet.

Crustacean: FREE_FROM Peanuts: FREE_FROM
Eggs: FREE_FROM Soy: FREE_FROM
Fish: FREE_FROM Tree Nuts: FREE_FROM
Milk: FREE_FROM Wheat: FREE_FROM
Sesame: FREE_FROM

	Net Wt	Tare Wt	Gross Wt	Depth	Width	Height	Cube
Case (CS)	10.000	0.610	10.610	16.000	10.000	6.125	0.567
Each (EA)	10.000	0.610	10.610	0.000	0.000	0.000	0.000

Attributes:

- Uniform particle size and fat distribution. Minimal smearing.
- Even fat distribution.
- Even light brown coloring.
- Weight: 1.0 oz $\pm$ 0.02 oz
- Thickness: 0.38" $\pm$ 0.03"
- Diameter: 2.75" $\pm$ 0.25"

Disclaimers:

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations.
- 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.
- The nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels.
- Child Nutrition, Meat/Meat Equivalency, or Product Formulation Statement information may be available upon request.

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