

SMOKED HAMS AND SPECIALTY ITEMS

Farmland Hickory Smoked Hams

Farmland takes special pride in producing a wide variety of hams – using the finest pork, curing with care, smoking with natural hickory and flavoring with pure honey. You can count on Farmland Hams for value, nutrition and ease of preparation.



GOLD MEDAL BONELESS HAMS

FARMLAND HICKORY SMOKED HAMS

FACTS/FEATURES

BENEFITS

GOLD MEDAL SMOKED BONELESS HAMS

Made from inside muscles only
All muscle trimmed to blue
Hickory smoked
5 g of fat or less per 100 g of product
Special Farmland ham cure
97% fat-free hams are endless

The most tender & lean muscles available
Consistent leanness end-to-end
True old-fashioned ham flavor
97%, 96% or 95% fat free
No MSG
100% slicing yield

SILVER MEDAL SMOKED BONELESS HAMS

Made from outside muscles only
Hickory smoked
10 g of fat or less per 100 g of product
Special Farmland ham cure
Completely boneless

Excellent texture & flavor
True smoked ham flavor
USDA approved "LEAN"
No MSG
Higher yields

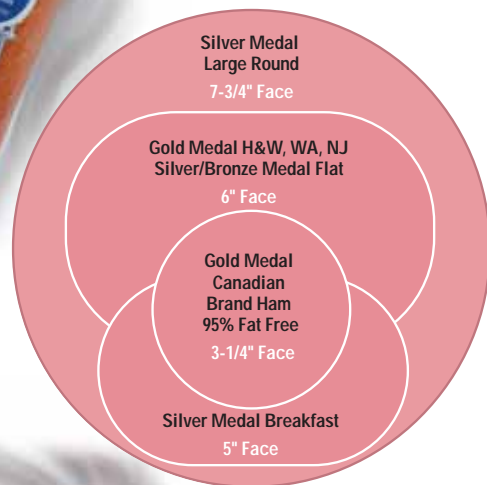
BRONZE MEDAL SMOKED BONELESS HAMS

Hickory smoked
Completely boneless
Special Farmland ham cure

True old-fashioned ham flavor
Higher yields
No MSG



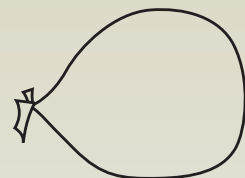
SILVER MEDAL BONELESS HAMS



BRONZE MEDAL BONELESS HAMS

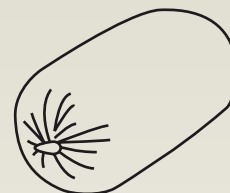
BONELESS HAM SHAPES

Farmland's full line of savory hams are perfect for profits any time of day. All are simple to prepare and right at home on any menu.



Pit Style, Teardrop or Pear Shape

Whole muscle and boneless. Feature old-fashioned appearance with a higher yield than bone-in hams. Ideal for carving traditional ham steaks and buffet lines. Hams should be heated before serving.



Round: Large or Small Diameter

Whole muscle, consistent shape. Large hams are very versatile; smaller products are good for breakfast and deli serving.



Natural Flat or D-Shaped

Whole muscle. These hams appear less processed and offer great plate coverage and eye appeal.



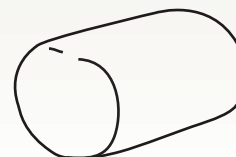
Flat Ham or Buffet Ham

Whole muscle, consistent shape. These hams provide good plate coverage and flexible portion control making them ideal for entree applications.



Rectangular or Squared Ham

These fully cooked hams offer 100% yield and consistency for slicing or deli shaving.



Endless Hams

Best slicing yield because both ends are removed. Consistent shape throughout.

SMOKED HAMS AND SPECIALTY ITEMS

How Farmland Boneless Hams Are Made

1 Farmland processes only lean meat butcher-type hogs ranging from 250 – 265 pounds.

2 The carcass is broken down into primal cuts – hams, bellies, loins, etc.

3 Once hams are sorted by size and weighed, they are skinned, defatted to exact product specifications and the muscles are separated by highly skilled ham boners.

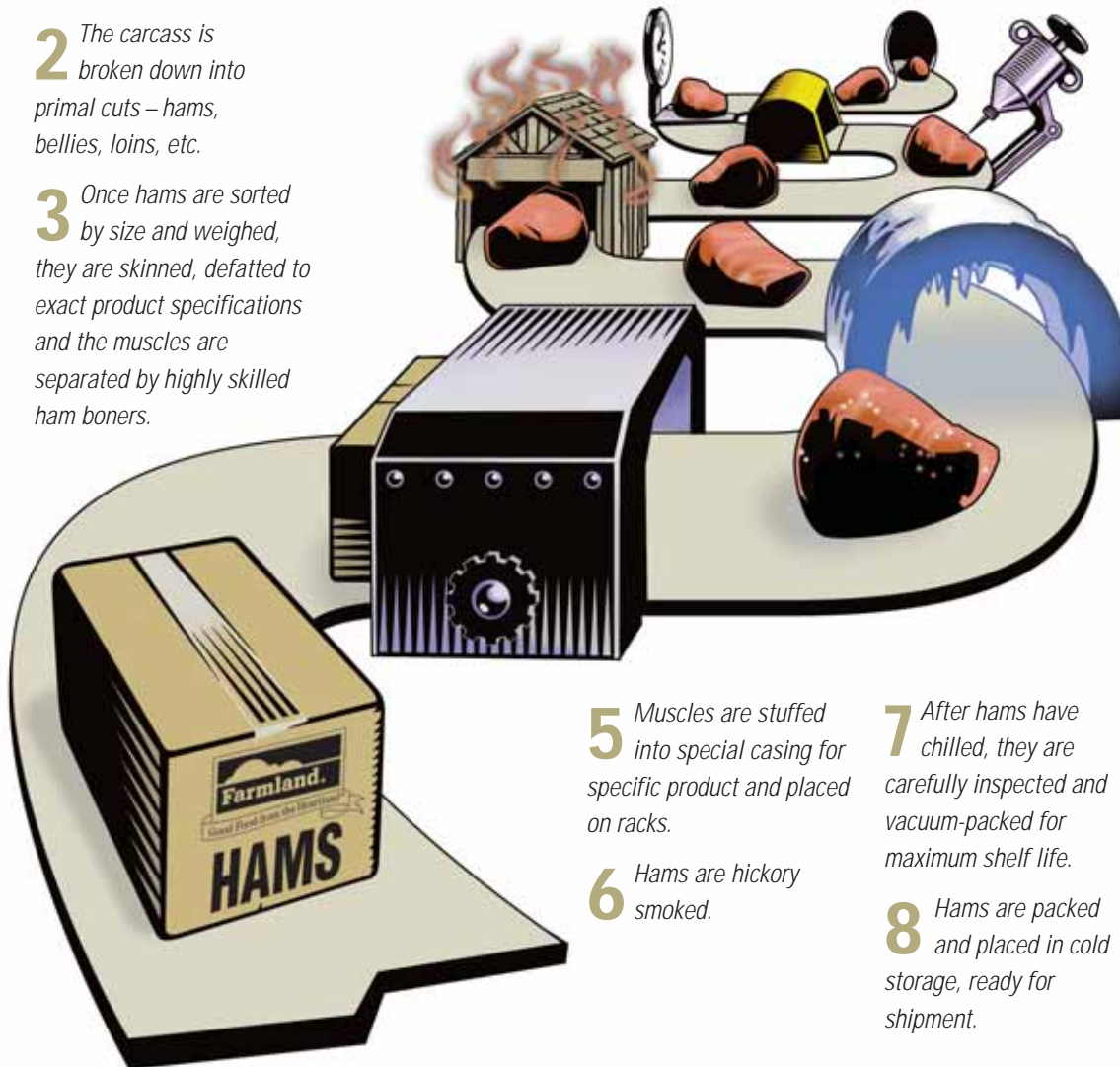
4 Hams are injected with Farmland special cure.

5 Muscles are stuffed into special casing for specific product and placed on racks.

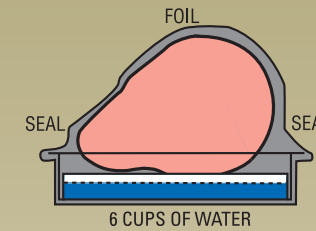
6 Hams are hickory smoked.

7 After hams have chilled, they are carefully inspected and vacuum-packed for maximum shelf life.

8 Hams are packed and placed in cold storage, ready for shipment.



PIT HAM COOKING INSTRUCTIONS



6. Bake, uncovered, for 10 minutes at 350°F.

7. Place ham, small end down, in carving stand under a heat lamp and carve.

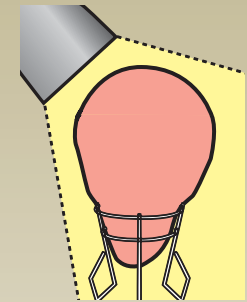
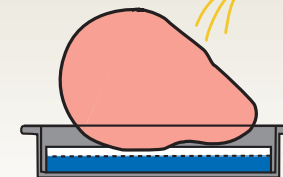
1. Place ham on rack in 4-inch-deep baking pan.

2. Pour 6 cups water into bottom of pan.

3. Cover ham with parchment paper, then seal tightly with aluminum foil.

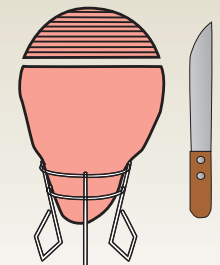
4. Bake in 300°F convection oven approximately 15 to 20 minutes per pound until internal temperature reaches 140°F.

5. Uncover ham. Apply glaze to outside of ham. (Honey & Brown Sugar Pit Ham)



8. Always carve across the top of the ham.

9. Slice the ham as thinly as possible for best flavor.



FARMLAND PIT HAMS

FACTS/FEATURES

Honey & Brown Sugar Pit Ham has pure honey and brown sugar in the cure
 Two glaze packets included in each case of Honey & Brown Sugar Pit Hams
 Totally boneless
 Only whole muscles are used
 Hickory smoked; no liquid smoke
 Each ham is individually vacuum-packed

BENEFITS

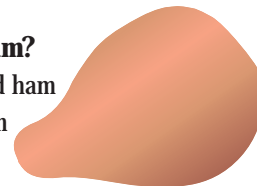
Touch of sweetness throughout the ham
 Additional flavor & eye appeal
 Higher Yields
 True ham flavor
 Gives a country flavor
 Open only what you need



Farmland Pit Ham Questions and Answers

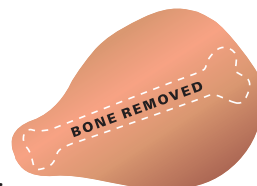
Q. What is a Farmland Pit Ham?

A. A natural-shaped, old-fashioned ham with the flavor of a bone-in ham that is offered in two varieties, Original and Honey & Brown Sugar.



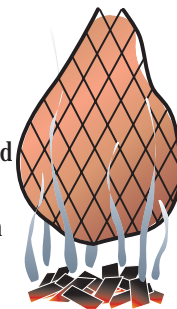
Q. Are Farmland Pit Hams boneless?

A. Yes, totally boneless. You can carve them with no bone waste.



Q. Are Farmland Pit Hams fully cooked?

A. Yes. Farmland Pit Hams are smoked over hickory chips. The net is removed before the ham is packed and boxed.



Q. Do Farmland Pit Hams need to be heated before serving?

A. Yes. Even though fully cooked, they are designed to be reheated before serving for best flavor.

Q. What makes Farmland Honey & Brown Sugar Hams special?

A. 100% pure honey and brown sugar in the cure. Also included is a honey and brown sugar glaze packet that can be spread on the outside of the ham before serving.



SMOKED HAMS AND SPECIALTY ITEMS

Farmland Fully Cooked Specialty Items

Farmland Pork Osso Buco makes any plate a masterpiece. Our Osso Buco is available in regular and petite portions, giving you more serving size options. Because it's a fully cooked product, it's easy and convenient to prepare in an hour or less. Complement with rice, potato, pasta or vegetables, along with a traditional sauce or your own signature sauce.



FARMLAND PORK OSSO BUCO & KC WILD WINGS™

FACTS/FEATURES

Unique, impressive product

Fully cooked product

Boil-in-bag preparation

Great taste and consistency

Versatile product

Exact-weight portions

BENEFITS

Eye-catching presentation

Convenient, labor and time-saving preparation

Reheat with minimal handling

Keeps its flavor and firmness for over two hours in a steam table or alto shaam

Several applications and uses—sauces, deep-frying and more

Portion costs known

When Pigs Fly

Farmland KC Wild Wings™ are a conversation starter. First, there's the name: KC Wild Wings. Then there's its versatility. Add on the fact that our pork wings are meatier and easier to eat than standard chicken wings and you've got a winner, no matter how you serve it – as an entree or appetizer.



How Farmland Spiral Sliced Hams Are Made

Farmland Spiral Sliced Hams are sliced using a continuous spiraling motion that cuts into the meat completely to the bone. The thin slices remain intact, but release perfectly with a fork. There's no pulling or tearing, as each slice comes away neatly and quickly. Because the bone remains in place, you get mouth-watering flavor found only in traditional bone-in, slow hickory smoked ham.

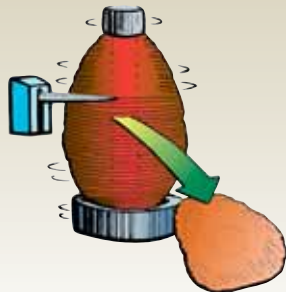
S P I R A L H A M S

1 Completely trimmed to a maximum fat cover of 1/8"



2 Naturally smoked for 12-14 hours over real hickory chips

3 Sliced in a rotating motion around and down, completely to the bone



FARMLAND SPIRAL SLICED HAMS

FACTS/FEATURES

Dry Cured
Brown sugar cured
Spiral sliced
Naturally smoked using real hickory chips
Sliced completely to the bone
External fat trimmed to 1/8" ± 1/8"
8-11 lb. average half
Special Farmland Ham Cure

BENEFITS

Only pure ham flavor comes through
Slightly sweet taste
Perfect for sandwiches or dinner plate serving
Old-fashioned flavor
Slices stay intact and pull easily away from bone
Removes excess fat
Convenient size
No MSG

Serving Suggestions

For a serving station, set ham on its side, then gently fan slices out from the bone. For a formal presentation, full slices are recommended.



When placed in a serving stand, the ham can create a decorative centerpiece for your table setting. Place ham cut-side up into stand.



For a buffet-style setting, you may prefer smaller slices. While the ham is intact, cut several slices deep into the ham in three sections along natural fat lines. Remove sections and fan out sliced portions on a serving platter.



Variety of Spiral Sliced Hams and Turkeys

- Hickory Smoked Bone-In Hams available in whole, half and quarter with glaze
- Honey Cured Bone-In Hams available in whole, half and quarter with glaze
- Honey Cured Boneless Hams available in whole without glaze, half and quarter with glaze
- Hickory Smoked Turkey Breast available in whole, half, spiral sliced and unsliced
- Hickory and Honey also available in natural juice

SMOKED HAMS AND SPECIALTY ITEMS

| DESCRIPTION | AVG. PIECE SIZE | CASE PACK |
|--|-----------------|-----------|
| Bone-In Hams | | |
| Skinless-Shankless Ham, WA | 18 lb. R | 2, 4 pc. |
| Half Skinless-Shankless Ham, WA | 8 lb. R | 4 pc. |
| Bone-In Ham Steak, WA | 1 lb. R | 12 pc. |
| Portions (3 x 3), WA | | 6 pc. |
| Portions (3 x 3 x 9), WA | | 6, 9 pc. |
| Gold Medal Smoked Boneless Hams | | |
| 97% FF Endless Ham, NJ, WA | 11 lb. R | 2 pc. |
| 97% FF Lower Sodium Ham, WA | 11 lb. R | 2 pc. |
| 96% FF Round Ham, 30% H&W | 11 lb. R | 2 pc. |
| 96% FF Ham, 30% H&W | 11 lb. R | 2 pc. |
| 95% FF Endless Ham, WA | 7 lb. R | 2 pc. |
| 95% FF Canadian Brand Ham | 3 lb. R | 4 pc. |
| 95% FF Flat & Round Ham, WA | 11 lb. R | 2 pc. |
| Classic Cure, NJ | 10 lb. R | 2 pc. |
| American Heartland, NJ | 9-10 lb. | 2 pc. |
| Original Hams | | |
| - Hickory, Honey, Pepper, NJ | | 6 pc. |
| Silver Medal Smoked Boneless Hams | | |
| Honey & Brown Sugar Pit Ham | 15 lb. R | 1, 2 pc. |
| Original Pit Ham | 15 lb. R | 1, 2 pc. |
| Lean Pit Ham | 10 lb. R | 2 pc. |
| Large Flat Ham, WA | 13 lb. R | 2 pc. |
| Large Round Ham, WA | 13 lb. R | 2 pc. |
| Breakfast Round Ham | 13 lb. R | 2 pc. |
| Dinner Ham, WA | 13 lb. R | 2 pc. |
| Bronze Medal Smoked Boneless Hams | | |
| Carving Pit Ham, H&W | 18 lb. R | 2 pc. |
| Large Flat, H&W | 13 lb. R | 2 pc. |
| Flat Menu-Pride, H&W | 10 lb. R | 1, 2 pc. |
| Round Menu-Pride, H&W | 10 lb. R | 2 pc. |
| Bolo Ham, H&W | 13 lb. R | 1 pc. |

| DESCRIPTION | AVG. PIECE SIZE | CASE PACK |
|---|-----------------|------------|
| Fully Cooked Specialty Items | | |
| Smoked Loins | | |
| Fully Cooked Cider House® Pork Loin Roast | | 2 pc. |
| Fully Cooked Sliced Cider House® Pork Loin Roast | | 4 pc. |
| Fully Cooked No-Smoke Pork Loin Roast | | 2 pc. |
| Fully Cooked Smoked Pork Loin Roast | | 2 pc. |
| Smoked Center Cut Pork Loin | | 2 pc. |
| Canadian Bacon, Stick, WA | | 4 pc. |
| Canadian Bacon | | 4 pc. |
| Pork Osso Buco | | |
| Regular Pork Osso Buco | 2/24 oz. pak | 6 (2 pc.) |
| Petite Pork Osso Buco | 4/12.75 oz. pak | 4 (4 pc.) |
| KC Wild Wings™ | 36 pcs. | 3 (12 pc.) |
| Farmland and Carando® Bone-In Spiral Sliced Hams | | |
| Whole Hickory, w/glaze, DRY | 17 lb. R | 1 pc. |
| Whole Honey, w/glaze, DRY | 17 lb. R | 1 pc. |
| Half Hickory, w/glaze, DRY, NJ | 9 lb. R | 4 pc. |
| Half Honey, w/glaze, DRY, NJ | 9 lb. R | 4 pc. |
| Half Hickory w/rack & glaze, DRY | 9 lb. R | 2 pc. |
| Half Honey w/rack & glaze, DRY | 9 lb. R | 2 pc. |
| Quarter Hickory, w/glaze, DRY | 5 lb. R | 8 pc. |
| Quarter Honey, w/glaze, DRY | 5 lb. R | 8 pc. |
| Boneless Spiral Hams and Turkeys | | |
| Whole Honey Ham, NJ | 8 lb. R | 1 pc. |
| Half Honey Ham, w/glaze, NJ | 4 lb. R | 1, 8 pc. |
| Quarter Honey Ham, w/glaze, NJ | 2 lb. R | 8 pc. |
| Smoked Whole Turkey Breast, | | |
| Un sliced | 8 lb. R | 2 pc. |
| Smoked Half Turkey Breast, sliced w/glaze | 4 lb. R | 1 pc. |
| Half Turkey, sliced w/glaze | 4 lb. R | 8 pc. |

Dry = Dry Cured, NJ = Natural Juice, WA = Water Added, H&W = Ham & Water Product, FF = Fat Free, R = Random Weight