



Niman Ranch consistently delivers the best in quality. We begin with the finest tasting pork, then slow smoke it over real applewood chips. The result is a flavorful ham that is slightly smoky with a hint of sweetness.

Preparation: This ham is fully cooked. To heat, place in baking pan with I cup water. Cover with foil and heat at 325°F for 20-30 minutes per pound, or until meat thermometer at center reaches 135°F. Slice across the grain to serve. Slice thin for sandwiches. Slice thick for ham steaks.

Niman Ranch is a network of more than 650 U.S. family farms and ranches. We raise livestock traditionally, humanely and sustainably to deliver the finest tasting meat in the world. To learn more, visit www.nimanranch.com.

Nutrition Facts

Serving Size 3 oz. (84g) Servings Per Package Varies

Amount Per Serving

Calories 100 Calories from Fat 15

% Daily Value* 0%

Total Fat 1.5g
Saturated Fat 0g
Trans Fat 0g
Cholesterol 40mg

Sodium 750mg Total Carbohydrate 1g 0% Dietary Fiber 0g Sugars 1g 0%

Protein 16g

Vitamin A 0% • Vitamin C 2% Calcium 0% • Iron 4% Calcium 0% • Iron 4%

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

Uncured Ham Prepared With: Water, Salt, Turbinado Sugar, Sodium Phosphate Celery Powder. NO ADDED GLUTEN

Prepared especially for and distributed by NIMAN RANCH, Alameda, CA 94502