



# KEEP REFRIGERATED Smoked Ham

Cured with: Water, salt, sodium Phosphate, sugar, sodium Erythorbate, smoked flavoring, hydrolyzed soy wheat gluten protein, monosodium glutamate,

Processed for:

WT/lb  
**0.84**

**Homestead Natural**  
12174 Galloway  
Middleton, ID. 83644  
(208) 880-8923

**SAFE HANDLING INSTRUCTIONS**

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT CAUSE ILLNESS IF THEY ARE NOT HANDLED OR COOKED PROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH HANDS AND SURFACES AFTER TOUCHING RAW MEAT OR POULTRY. WASH U.S. AND DISCARD AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



# KEEP REFRIGERATED Smoked Bacon

Cured with: Water, salt, sodium Phosphate, sugar, sodium Erythorbate, smoked flavoring, hydrolyzed soy wheat gluten protein, monosodium glutamate,

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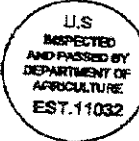
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COOK THOROUGHLY.

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# KEEP REFRIGERATED Smoked Ham Hocks

Cured with: Water, salt, sodium Phosphate, sugar, sodium Erythorbate, smoked flavoring, hydrolyzed soy wheat gluten protein, monosodium glutamate,

Processed for:

WT/lb  
**0.95**

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COOK THOROUGHLY.

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# KEEP REFRIGERATED Smoked Bacon

Cured with: Water, salt, sodium Phosphate, sugar, sodium Erythorbate, smoked flavoring, hydrolyzed soy wheat gluten protein, monosodium glutamate.

Packaged For:

WT/lb  
**0.79**

**Panther Ranch**  
12738 Koskella  
Donnelly, ID 83615  
(208) 315-4204

**SAFE HANDLING INSTRUCTIONS**

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN RESIDUES THAT COULD CAUSE ALLERGIC REACTIONS. IF YOU ARE SENSITIVE TO ANY OF THESE INGREDIENTS, PLEASE READ THE PRODUCT LABEL FOR COOKING INSTRUCTIONS. YOUR RECIPE SHOULD FOLLOW THE U.S. SAFE HANDLING PRACTICES.

KEEP REFRIGERATED OR FROZEN. DO NOT REFRIGERATE OR FREEZE AGAIN.

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH HANDS, SURFACES AND UTENSILS THOROUGHLY AFTER HANDLING. WASH HANDS AT THE END OF EACH HANDLING SESSION.

COOK THOROUGHLY.

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# KEEP REFRIGERATED Smoked Ham Slices

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