



## Sales Specification

**Fresh Pork - Boneless - Tenderloin**  
**Side Muscle Removed - Fat Trimmed to the Blue**  
**Vacuum Packaged - 6/2 Piece - for Export**

|                          |  |
|--------------------------|--|
| Case GTIN:               | 90070800219639                           |
| Material Status:         | Z1 - Active Saleable                     |
| Primary Sales:           | Smithfield - International               |
| Description:             | TNDR,PK,VP,SMFD,(FCD),(EXP),6-2PC,RW     |
| Brand:                   | Smithfield                               |
| Guaranteed Days:         | 21                                       |
| Ingredient Statement:    | Ingredients: Pork.                       |
| Signature                | SMITHFIELD FRESH MEATS CORP, 200         |
| Description:             | COMMERCE ST, SMITHFIELD, VA 23430<br>USA |
| Pkg. Code Date:          | French Best Before/Meilleur Avant        |
| Date Format:             | YYYY-FF-DD                               |
| Pkg. Handling Statement: | KEEP REFRIGERATED                        |
| Pkgs. Per Case:          | 6  |
| Case Weight:             | Random Weight                            |
| Pkg. GTIN:               | 00070800219636                           |
| Cases Per Layer:         | 8  |
| Layers Per Pallet:       | 13                                       |
| Cases Per Pallet:        | 104                                      |
| Case Code Date:          | French Production/Production             |
| Date Format:             | YYYY-MM-DD                               |
| Sec. Case Code Date:     | French Best Before/Meilleur Avant        |
| Date:                    |  |
| Date Format:             | YYYY-MM-DD                               |
| Case Handling Statement: | KEEP REFRIGERATED                        |

| Nutrition Facts   |                      |
|---|----------------------|
| Serving Size 4 oz (112g)                                  |                      |
| Servings Per Container                                    |                      |
| Amount Per Serving  |                      |
| <b>Calories</b> 130                                       | Calories From Fat 35 |
| % Daily Value *   |                      |
| <b>Total Fat</b> 4g                                       | <b>6%</b>            |
| Saturated Fat 1.5g  | <b>8%</b>            |
| Trans Fat 0g  |                      |
| <b>Cholesterol</b> 65mg                                   | <b>22%</b>           |
| <b>Sodium</b> 60mg  | <b>3%</b>            |
| <b>Total Carbohydrate</b> 0g                              | <b>0%</b>            |
| Dietary Fiber 0g  | <b>0%</b>            |
| Sugars 0g   |                      |
| <b>Protein</b> 23g  | <b>46%</b>           |
| Vitamin A 0% - Vitamin C 0%                               |                      |
| Calcium 0% - Iron 6%                                      |                      |
| * 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

**DIMENSIONS CHART**

|              | <b>Net<br/>Wt</b> | <b>Tare<br/>Wt</b> | <b>Gross<br/>Wt</b> | <b>Depth</b> | <b>Width</b> | <b>Height</b> | <b>Cube</b> |
|--------------|-------------------|--------------------|---------------------|--------------|--------------|---------------|-------------|
| Case<br>(CS) | 14.400            | 0.861              | 15.261              | 17.375       | 13.188       | 4.000         | 0.530       |
| Each<br>(EA) | 2.400             | 0.000              | 2.400               | 0.000        | 0.000        | 0.000         | 0.000       |

Sensory Gold Standard Description:

**Fresh Pork Sensory Requirements (Qualtrax 133718)**

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Attributes:

- Made from fresh bone-in pork loins.
  - Product is packaged after trimming as described in product descriptions.
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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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