



## Applewood Smoked Center Cut Bone-In Ham Steaks



Nueske's Applewood Smoked Center Cut Bone-In Ham Steaks are sliced from our premium hand-trimmed bone-in hams. Each ham is smoked slowly over glowing embers of genuine Wisconsin Applewood before slicing only the finest center portion into juicy, tender ham steaks. Smoky, lean, and ready to warm gently and serve (pre-cooked).

These flavorful ham steaks are a popular item for retail consumers and also make a memorable breakfast, brunch, or dinner entree.

## Product Specs

**Product:** Nueske's Applewood Smoked Center Cut Bone-In Ham Steaks

**Nueske's Item Code:** 2112

**Weight:** 1 lb. Av. Wt. VP

**Case Weight:** 6 lb. Av. Wt.

**Case Pack:** Six 1 lb. Av. Wt. VP

**Case Size:** 12 3/8" x 10 3/8" x 4 3/4"  
(0.353 cubic feet)

**Cases per Pallet:** 135 cases

**Layers per Pallet:** 5 layers

**Cases per Layer:** 27 cases

**Refrigerated Shelf Life:** 80 Days at 38°F

**Frozen Shelf Life:** 365 Days at -10°F

**Dating:** julian



**Nueske's Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933**  
203 N. Genesee St., Wittenberg, WI 54499 ~ (800) 382-2266 ~ [www.nueskemeats.com](http://www.nueskemeats.com)