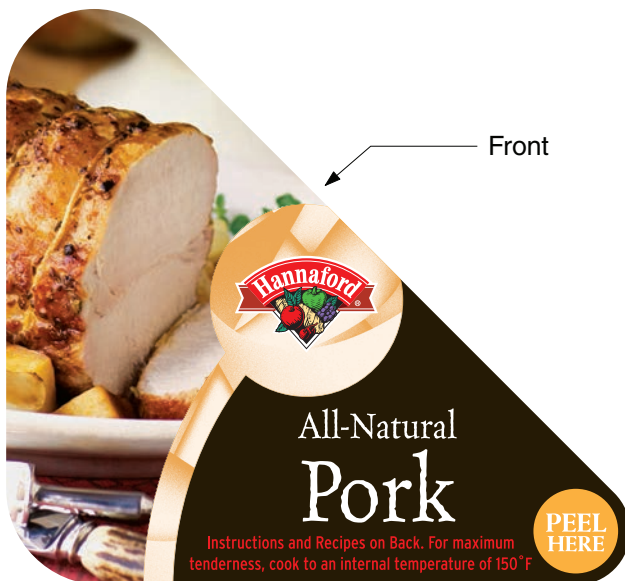


Proof

Our Graphics Department has prepared this proof to help you visualize copy placement and color separation of your label. Please review the design concept as well as the ink colors carefully. Your signature of approval gives us permission to proceed with your order. If any corrections are required, please make them on this sheet. **Please return this proof promptly via mail or fax. Orders will not proceed without written approval by the customer.**

- NOT FOR EXACT COLOR MATCH FOR PLACEMENT ONLY -



Front

Food Safety:

- Sealed, prepacked fresh pork cuts can be kept in the refrigerator 2 to 4 days; sealed ground pork will keep in the refrigerator for 1 to 2 days. If you do plan on keeping the raw, fresh pork longer than 2 to 3 days before cooking it, store it well-wrapped in the freezer.
- Generally, fresh cuts of pork, like roasts, chops and tenderloin can be kept well-wrapped in the freezer up to 6 months. Well-wrapped ground pork can be kept for about 3 months in the freezer.
- Follow these steps to help keep your pork fresh in the freezer:
 - Use one of these freezer wrap materials: specially-coated freezer paper (place the waxed side against the meat); heavy-duty aluminum foil; heavy-duty polyethylene film; heavy-duty plastic bags.
 - Re-wrap pork in convenient portions: leave roasts whole, place chops in meal-size packages, shape ground pork into patties. Put a double layer of waxed paper between chops and patties.
 - Cover sharp bones with extra paper so the bones do not pierce the wrapping.
 - Wrap the meat tightly, pressing as much air out of the package as possible.
 - Label with the name of the pork cut and date.
 - Freeze at 0 degrees F or lower.

Remains on Package

Makes 4 servings.

Place chops in a large self-sealing plastic bag; combine remaining ingredients in a small bowl and pour over chops. Seal bag and refrigerate for 4-24 hours. Remove chops from marinade (discarding marinade) and grill over medium-hot coals for a total of 12-15 minutes, turning to brown evenly. Serve chops immediately.

To rehydrate, cover chile with hot water for 10 minutes, let stand at room temperature. Drain and use as directed. Seed chile, if desired, to reduce piquancy a bit.

CHIPOTLE-LIME MARINATED GRILLE PORK CHOPS

Ingredients:

4 boneless or bone-in pork chops, about 1-1 1/4 inch thick
1 chipotle chile, canned in adobo, chopped OR 1 dried chipotle chile, rehydrated* and minced
2 teaspoons oregano
2 crushed garlic cloves
1/4 cup vegetable oil
2/3 cup lime juice
1 tablespoon chopped cilantro
1/2 teaspoon salt

BACON-WRAPPED PORK MEDALLIONS

Ingredients:

1 Hannaford all-natural pork tenderloin (1 to 1 1/4 lb.)
4 slices bacon (thick-cut/smoked)
Wooden picks
Salt and Pepper

Cut tenderloin into 8 slices (medallions) approximately 1 to 1 1/4-inch thick. Place two slices (medallions) together and wrap bacon slice around both pieces to hold together to make pork "mignons." Secure with wooden pick. Repeat with remaining pork medallions and bacon. Season both sides with salt and pepper and spray lightly with cooking spray. Broil or grill per directions below. Remove wooden pick and serve.

Directions for Broiling: Pre-heat broiler to 500° F. Broil pork mignons about 4-inches from heat source for 7 to 8 minutes per side or until internal temperature reaches 150° F.

Directions for Grilling: Pre-heat grill to 400° F. Place pork mignons directly over high heat. Close grill lid; grill for 6 to 7 minutes per side or until internal temperature reaches 150° F.

Serving Suggestions: Serve with baked sweet potatoes and steamed cauliflower.

Makes 4 servings.

Recipe(s) and photo(s) courtesy of National Pork Board. For more information about The Other White Meat, visit TheOtherWhiteMeat.com

Makes 6 servings.

Combine all seasonings and rub well over all surfaces of roast. Place roast in shallow pan and roast in 350 degree F oven for about 45 minutes, until internal temperature is 150 degrees F. Remove from oven, let rest 5-10 minutes before slicing.

CAJUN PORK ROAST

Ingredients:

2-pound pork loin roast
3 tablespoons paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon garlic powder
2 teaspoons thyme
2 teaspoons oregano
1/2 teaspoon salt
1/2 teaspoon white pepper
1/2 teaspoon cumin
1/4 teaspoon nutmeg

CORIANDER-PEPPER CHOPS

Ingredients:

4 boneless pork chops, 1-inch thick
2 cloves garlic, crushed
1 tablespoon crushed coriander seeds
1 tablespoon coarsely ground black pepper
1 tablespoon brown sugar
3 tablespoons soy sauce

Combine all ingredients except pork chops. Place chops in a shallow dish and pour marinade over; let marinate 30 minutes. Prepare medium-hot coals in grill bed. Remove pork from marinade, discarding marinade, and grill chops for 7-8 minutes, turning once. Or broil chops 3-4 inches from heat source 7-8 minutes, turning once.

Makes 4 servings.

Recipe(s) and photo(s) courtesy of National Pork Board. For more information about The Other White Meat, visit TheOtherWhiteMeat.com

Back of Front - Rotating

LABEL SHOWN ACTUAL SIZE

CUSTOMER SIGN-OFF

If any corrections are required, please make them on this sheet.

Approved by: _____
Signature Date

Thank you,



SPECIALTY PRINTING LLC
Label Manufacturers

4 Thompson Road
East Windsor, CT 06066
Main Office: (860) 623-8870 Fax: (860) 623-8861

SPECIALTY SIGN-OFF

Approved by: _____
Production Coordinator Signature Date

Approved by: _____
Art Dept. Signature Date

FORM# QC007 ISSUE A4

*** THIS IS A CONTROLLED DOCUMENT ***

LABEL INFORMATION

Designed by: Lance Doyle Date: 08/15/08

Customer: Hannaford

Job ID: HAN228 Rev: _____

Label Size: 3.25 "W x 3.0 "H CR: _____

Fonts: NA

☒ Spot Colors:

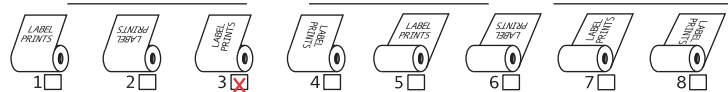
☒ Four Color Process:

PMS: CMYK PMS: Adhesive PMS: _____

PMS: Black - S1 PMS: 143 Orange PMS: _____

PMS: Black - S2 PMS: 145 Orange PMS: _____

PMS: Black - S3 PMS: UV PMS: _____



REVISION DATE: APRIL 05, 2006