OLD SMOKEHOUSE

210072 - OLD SMOKEHOUSE Pecanwood Smoked Bacon 18-22 Slices Pe...

OLD SMOKEHOUSE® Pecanwood Bacon delivers improved cook yield, superior flavor, and excellent plate coverage. The fresh pack packaging ensures \"out of the smokehouse\" flavor, eliminating flavor loss.



MARKETING

Naturally smoked over 100% Pecanwood chips.. Improved cook yield, superior flavor, and excellent plate coverage.. Approximately 20 slices per pound.. 2-10 Pound Packs.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
48515	210072	00037600485159	OLD SMOKEHOUSE Pecanwood Smoked Bacon 18-22 Slices Per Pound

Brand	Brand Owner	GPC Description
OLD SMOKEHOUSE	Hormel Foods Corporation	Pork - Unprepared/Unprocessed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
21.25 LBR	20 LBR	No	United States	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.81 INH	11.13 INH	6.69 INH	0.72434 FTQ	9x6	80 Days	28 FAH / 40 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	NOT_APPLICABLE	N/A

Nutrition Facts

100 Servings per container

Serving Size **2 Pan Fried Slices**

Amount Per Serving

Calories **90**

	% Daily Value*
Total Fat 7	**9%**
Saturated Fat 3 g	**15%**
Trans Fat 0 g	
Cholesterol 20 mg	**7%**
Sodium 350 mg	**15%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

RECOMMENDED TEMPERATURE: 34F. MINIMUM TEMPERATURE: 28F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

ALLERGENS

__C__ = 'Contains' ; __MC__ = 'May Contain' ; __N__ = 'Free From' ; __UN__ = 'Undeclared' ; __INII__ = 'Intentionally nor Inherently Included'; __50__ = 'Derived from Ingredients' ; __60__ = 'Not Derived From Ingredients' ; __NI__ = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Crab - N
- Shrimp - N
- Bass - N
- Cod - N
- Salmon - N
- Clam - N
- Pine Nuts - N
- Cashews - N
- Chinquapins - N
- Hazelnuts - N
- Shea Nuts - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Tuna - N
- Lobster - N
- Crustaceans - N
- Anchovy - N
- Pollock - N
- Mustard - N
- Oysters - N
- Almonds - N
- Butternuts - N
- Ginkgo Nuts - N
- Hickory Nuts - N
- Pili Nuts - N

INGREDIENTS

Cured With Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Natural Flavors, Sodium Nitrite.

- Lichee Nuts - N
- Macadamia Nuts - N
- Chestnuts - N
- Coconuts - N
- Pecan Nuts - N
- Brazil Nuts - N
- Pistachios - N
- Walnuts - N
- Molluscs - N

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PREPARATION & COOKING SUGGESTIONS

OLD SMOKEHOUSE® Pecanwood Bacon can be prepared in the oven or on the grill. *GRILL: 375 degrees for 2-3 minutes on each side. *CONVECTION OVEN: 350 degrees for 10-15 minutes.

SERVING SUGGESTIONS

Use as a center of the plate for breakfast or as a flavorful addition to sandwiches, salads, potatoes, soups, and entrees. Can also be used to wrap steaks, chops, shrimp, and scallops.

MORE INFORMATION

Telephone : 800-533-2000

NUTRITIONAL ANALYSIS

Calories	90	**Total Fat**	7	**Sodium**	350 mg
Protein	6 g	**Trans Fat**	0 g	**Calcium**	0 mg
Total Carbohydrates	0 g	**Saturated Fat**	3 g	**Iron**	0 mg
Sugars	0 g	**Added Sugars**	0 g	**Potassium**	0 mg
Dietary Fiber	0 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	20 mg		
Vitamin A (IU)		**Vitamin D**	0 mcg	**Thiamin**	
Vitamin A (RE)		**Vitamin E**		**Niacin**	
Vitamin C		**Folate**		**Riboflavin**	
Magnesium		**Vitamin B-6**		**Vitamin B-12**	
Monosodium		**Sulphites**		**Nitrates**	

NUTRITIONAL CLAIMS

MORE IMAGES





