Smithfield

215117 - Smithfield RTC Bacon, Gold Medal, Apple Cider, Single...

All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head turning menu ideas. Smit...



MARKETING

Our bellies are hand-trimmed for consistent sizing, injected with a special cure, and hardwood-smoked for a minimum of four hours for a true bacon flavor. Keeping them fresh improves the flavor, and allows the bellies to cure and slice more evenly.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
00070247171962	215117	00070247171962	1/15 lbs

Brand	Brand Owner	GPC Description
Smithfield	SMITHFIELD FOODS INC.	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
16.45 LBR	15 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.375 INH	11.375 INH	4.75 INH	0.575 FTQ	8x12	75 Days	28 FAH / 32 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL

Nutrition Facts

180 Servings per container

Serving Size **1 fried slice**

Amount Per Serving

Calories **60**

	% Daily Value*
Total Fat 4.5	**6%**
Saturated Fat 1.5 g	**8%**
Trans Fat 0 g	
Cholesterol 10 mg	**3%**
Sodium 170 mg	**7%**
Total Carbohydrates 1 g	**0%**
Dietary Fiber 0 g	**%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**2%**
Protein 4 g	
Vitamin D 0.2 mcg	0%
Calcium 0 mg	0%
Iron 0.2 mg	0%
Potassium 60 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

Store and use per package instructions.

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- AU - N
- Mustard - N
- Molluscs - N

INGREDIENTS

Cured With: Water, Sugar, Salt, Sodium Phosphates, Natural Apple Flavoring (Natural Flavors), Sodium Erythorbate, Sodium Nitrite.

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PREPARATION & COOKING SUGGESTIONS

Convection Oven: Arrange bacon Slices in single layer on sheet pan. Bake at 350°F. for 17 to 22 minutes or until crisp. Flat Top Grill: Heat grill to 325°F. Arrange bacon Slices in single layer on heated grill. Grill 8 to 12 minutes or until crisp, turning frequently.

SERVING SUGGESTIONS

Serve for breakfast, lunch or dinner. Serve alone or use a topper for sandwiches, salads, and burgers.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	60
Protein	4 g
Total Carbohydrates	1 g
Sugars	1 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	4.5
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	1 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	2 g
Cholesterol	10 mg
Vitamin D	0.2 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	170 mg
Calcium	0 mg
Iron	0.2 mg
Potassium	60 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES



