



MARKETING

Great tasting fully cooked bacon not only saves time and labor, but also gives you more opportunities to serve bacon on more menu items, all day long. Flavor, versatility and convenience now that's foodservice

PRODUCT SPECIFICATIONS

Code		Dist Prod Code		GTIN		Calculated Pack	
10070247172331		440613		10070247172331		2 x 150 CT	
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	
3.895 LBR	2.5 LBR	No		United States	Undeclared	No	
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
14.375 INH	10.13 INH	3.25 INH	0.274 FTQ	11x20	360 Days	28 FAH / 32 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A		N/A	N/A		N/A		

HANDLING SUGGESTIONS

Store and use per package instructions.

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Nutrition Facts

75 Servings per container

Serving Size

4 Slices

Amount Per Serving

Calories

80

% Daily Value*

Total Fat 6

9%

Saturated Fat 2 g

10%

Trans Fat 0 g

Cholesterol 15 mg

5%

Sodium 280 mg

12%

Total Carbohydrates 1 g

0%

Dietary Fiber 0 g

0%

Total Sugars 0 g

Includes 0 g Added Sugars

0%

Protein 5 g

Vitamin D 8.33 mcg

2%

Calcium 6.34 mg

0%

Iron 0.27 mg

0%

Potassium 85 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.

INGREDIENTS

Cured With: Water, Salt, Sugar, Smoke Flavoring, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.

PREPARATION & COOKING SUGGESTIONS

SERVING SUGGESTIONS

MORE INFORMATION

Microwave Oven: Arrange bacon slices in single layer on paper towel lined microwave-safe plate. Microwave on HIGH (100% power) for 5 seconds per slice or to desired doneness. Flat Top Grill: Heat grill to 350°F. Arrange bacon slices in single layer on heated grill. Grill 1 1/2 to 3 minutes to desired doneness. Convection Oven: Heat oven to 350°F. Arrange bacon slices in single layer on sheet pan. Bake for 2 to 4 minutes or to desired doneness.

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

NUTRITIONAL ANALYSIS

Calories	80	Total Fat	6	Sodium	280 mg
Protein	5 g	Trans Fat	0 g	Calcium	6.34 mg
Total Carbohydrates	1 g	Saturated Fat	2 g	Iron	0.27 mg
Sugars	0 g	Added Sugars	0 g	Potassium	85 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0.5 g	Zinc	
Lactose		Monounsaturated Fat	3 g	Phosphorus	
Sucrose		Cholesterol	15 mg		
Vitamin A (IU)		Vitamin D	8.33 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

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