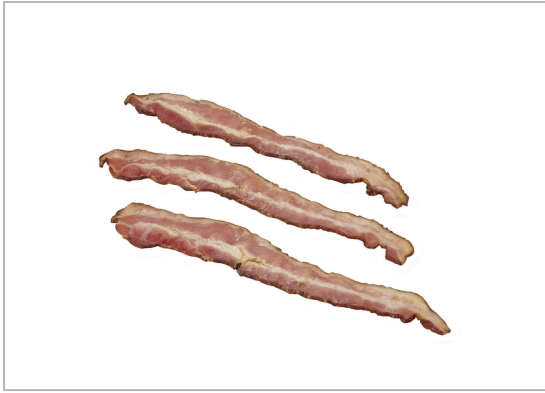


440666 - HORMEL BACON 1 Perfectly Cooked 13/17 Style Bacon 2-P...

Eliminates the hassles of cooking bacon from raw. Frees up people, equipment, and space. From package to plate in moments. Delivers the flavor, texture, and appearance of freshly cooked from raw premium bacon.



MARKETING

Eliminates the hassles of cooking bacon from raw. From package to plate in moments. Delivers the flavor, texture, and appearance of freshly cooked from raw premium bacon. Offers the same performance and thickness as a 13/17 slice count raw bacon. Keep Refrigerated. Use anywhere. Bacon is used on the menu such as breakfast, sandwiches, salads, burgers etc.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
20182	440666	10037600201824	HORMEL BACON 1 Perfectly Cooked 13/17 Style Bacon

Brand	Brand Owner	GPC Description
HORMEL BACON 1	Hormel Foods Corporation	Pork - Prepared/Processed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
8.5 LBR	7.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.13 INH	10 INH	6.63 INH	0.58051 FTQ	12x6	180 Days	28 FAH / 40 FAH

HANDLING SUGGESTIONS

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

SERVING SUGGESTIONS

Use anywhere. Bacon is used on the menu such as breakfast, sandwiches, salads, burgers etc.

Nutrition Facts

94 Servings per container

Serving Size **2 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 270 mg **12%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

Protein 5 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.

INGREDIENTS

Cured With Water, Salt, Sugar, Sodium Phosphate, Sodium Diacetate, Sodium Erythorbate, Flavoring, Sodium Nitrite.

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
- Crab - N
- Shrimp - N
- Bass - N
- Cod - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Tuna - N
- Lobster - N
- Crustaceans - N
- Anchovy - N
- Pollock - N

MORE INFORMATION

Telephone : 800-533-2000

PREPARATION & COOKING SUGGESTIONS

HEATING DIRECTIONS GRIDDLE/FLAT TOP: Heat to 350°F. Heat bacon for 1 1/2 minutes on each side. CONVECTION OVEN: Preheat oven to 375°F. Place bacon on baking pan. Heat for 4 minutes. MICROWAVE: Place minimum of 2 sheets of bacon in microwave. Heat on HIGH (100% power) for 45 seconds. Equipment will vary. Heating times given are approximate.

- ⓘ Salmon - N
- ⓘ Mustard - N
- ⓘ Clam - N
- ⓘ Oysters - N
- ⓘ Pine Nuts - N
- ⓘ Almonds - N
- ⓘ Cashews - N
- ⓘ Butternuts - N
- ⓘ Chinquapins - N
- ⓘ Ginkgo Nuts - N
- ⓘ Hazelnuts - N
- ⓘ Hickory Nuts - N
- ⓘ Shea Nuts - N
- ⓘ Pili Nuts - N
- ⓘ 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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NUTRITIONAL ANALYSIS



Calories	90
Protein	5 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	7
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	20 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	270 mg
Calcium	0 mg
Iron	0 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

