

192022 - Uncured Applewood Double Smoked Thick Cut Bacon



Brunson Meat Co.'s Uncured Applewood Smoked Bacon is made from Heritage Breed American Hogs in small batches. Slow smoked over fragrant applewood, this premium bacon boasts a harmonious blend of sweetness and smokiness that dances on taste buds. Customers rave about Chef Justin's bacon rub recipes. You will, too!



MARKETING

Brunson Meat Co.'s Uncured Applewood Double Smoked Thick Cut (10/12) Bacon is packaged in layout/laid flat format on parchment paper. Created by Chef Justin Brunson for chefs. All flavor, no junk. No Nitrates/Nitrites. No Triphosphates. No Added MSG. Preservative Free. Gluten Free.

Nutrition Facts

615 Servings per container

Serving Size 11 grams

Amount Per Serving
Calories 50

% Daily Value*

Total Fat 3.5 g 5%

Saturated Fat 1 g 5%

Trans Fat 0 g

Cholesterol 5 mg 2%

Sodium 160 mg 7%

Total Carbohydrates 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 1 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
BMC-022-AW		00850070446273		1/15 LB		
Brand		Brand Owner		GPC Description		
Brunson Meat Co.		Brunson Meat Co		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
16.5 LBR	15 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.8 INH	10 INH	4.75 INH	0.46 FTQ	09x11	237 Days	-5 FAH / -2.5 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

Refrigerate after opening.-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pork, Salt, Brown Sugar, Cultured Celery Powder (Celery Powder and Salt), Black Pepper, Juniper Berries, Ground Bay Leaf Powder, Mustard Powder.

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PREPARATION & COOKING SUGGESTIONS

Bacon is packaged pre-laid out on parchment paper for easy preparation. Remove a layer of pre-laid out bacon and simply place on cookie sheet. Cook in oven at 300 degrees for 15-18 mins.

SERVING SUGGESTIONS

Center plate dish or sliced bacon dish.

MORE INFORMATION