440333 - HORMEL BLACK LABEL Bacon 13-17 Pieces Per Pound, 15 L...

HORMEL® BLACK LABEL® Bacon is naturally wood smoked giving this bacon great flavor for superior customer satisfaction. The fresh pack packaging ensures \"out of the smokehouse\" flavor, eliminating flavor loss



MARKETING

naturally wood smoked giving this bacon great flavor for superior customer satisfaction. . The fresh pack packaging ensures "out of the smokehouse" flavor, eliminating flavor loss.. Approximately 7 slices per inch.. Keep Refrigerated. Use as a center of the plate breakfast meat or as a flavorful addition to sandwiches, salads, potatoes, soups, and entrees. Can also be used to wrap around steaks, chops, shrimp, and scallops.

Nutrition Facts HORMEL BLACK LABEL Bacon is

Servings per container

Serving Size (100 a)

Amount Per Serving Calories

	% Daily Value
Total Fat 36.4	56%
Saturated Fat 12.95 g	65%
Trans Fat 0 g	
Cholesterol 63 mg	21%
Sodium 712 mg	30%
Total Carbohydrates 0 g	0%
Dietary Fiber	%
Total Sugars 0 g	·
Includes Added Sugars	%
Protein 13 a	

Protein 13 g

Vitamin D	%
Calcium	%
Iron	%
Potassium 208 mg	6%

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

PRODUCT SPECIFICATIONS



Brand	Brand Owner	GPC Description
HORMEL BLACK LABEL	Hormel Foods Corporation	Pork - Prepared/Processed

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

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
18.5 INH	10.63 INH	4 INH	0.45522 FTQ	8x10	90 Days	28 FAH / 40 FAH

HANDLING SUGGESTIONS



SERVING SUGGESTIONS



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

PREPARATION & COOKING SUGGESTIONS



HORMEL® BLACK LABEL® Bacon can be prepared in the oven or on the grill. *GRILL- 375 degrees for 3-5 minutes on each side. *OVEN- 375 degrees for 10-15 minutes or until golden brown.

INGREDIENTS



Cured With Water, Salt, Sugar, Sodium Erythorbate, Sodium Nitrite.

RECOMMENDED TEMPERATURE: 34F. MINIMUM

TEMPERATURE: 28F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

ALLERGENS

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

([]) Milk - N

(S) Peanuts - N

(name) Eggs - N

∰) Tree - N

🗞) Soybean - N

(∞) Fish - N

(🎕) Wheat - N

Shellfish - N

🗞 Sesame - N

(!) Tuna - N

!)Crab - N

() Lobster - N

!) Shrimp - N

() Crustaceans - N

Anchovy - N

Bass - N () Cod - N

(Pollock - N

MORE INFORMATION

Telephone: 800-533-2000



! 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	387
Protein	13 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	36.4
Trans Fat	0 g
Saturated Fat	12.95 g
Added Sugars	
Polyunsaturated Fat	4.91 g
Monounsaturated Fat	16.55 g
Cholesterol	63 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	712 mg
Calcium	
Iron	
Potassium	208 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





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