



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.

Nutrition Facts

150 Servings per container

Serving Size2 Fried Slices

Amount Per Serving

Calories70

% Daily Value*

Total Fat69%

Saturated Fat2 g10%

Trans Fat0 g

Cholesterol15 mg5%

Sodium210 mg9%

Total Carbohydrates0 g0%

Dietary Fiber0 g0%

Total Sugars0 g

Includes 0 g Added Sugars%

Protein5 g

Vitamin D7.78 mcg0%

Calcium5.93 mg0%

Iron0.25 mg0%

Potassium80 mg2%

* 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	Dist Prod Code	GTIN	Calculated Pack			
00070247181589	440478	00070247181589	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	
16.55 LBR	15 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.875 INH	11.375 INH	4.75 INH	0.621 FTQ	8x12	75 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

Keep refrigerated until use.

- 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

INGREDIENTS

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

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	70	Total Fat	6	Sodium	210 mg
Protein	5 g	Trans Fat	0 g	Calcium	5.93 mg
Total Carbohydrates	0 g	Saturated Fat	2 g	Iron	0.25 mg
Sugars	0 g	Added Sugars	0 g	Potassium	80 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0.5 g	Zinc	
Lactose		Monounsaturated Fat	2.5 g	Phosphorus	
Sucrose		Cholesterol	15 mg		
Vitamin A (IU)	3.89 3.89 iu	Vitamin D	7.78 mcg	Thiamin	
Vitamin A (RE)	3.89	Vitamin E		Niacin	
Vitamin C	0 mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES

