



MARKETING

Bacon contains omega-3 fatty acids, which are the same nutrients found in fish.

PRODUCT SPECIFICATIONS

| Code                    |                             | GTIN              |                                 | Pack Description          |                                         |                      |
|-------------------------|-----------------------------|-------------------|---------------------------------|---------------------------|-----------------------------------------|----------------------|
| 30040                   |                             | 90024211213106    |                                 |                           |                                         |                      |
| Brand                   | Brand Owner                 |                   |                                 | GPC Description           |                                         |                      |
| Nueske                  | Nueske HiLLCrest Farm Meats |                   |                                 | Pork - Prepared/Processed |                                         |                      |
| Gross Weight            | Net Weight                  | Case/Catch Weight | Country Of Origin               | Kosher                    | Child Nutrition                         |                      |
| 14 LBR                  | 12 LBR                      | Yes               | United States                   | Undeclared                | No                                      |                      |
| Shipping                |                             |                   |                                 |                           |                                         |                      |
| Length                  | Width                       | Height            | Volume                          | TlxHI                     | Shelf Life                              | Storage Temp From/To |
| 26.5 INH                | 12 INH                      | 4 INH             | 819.84 INQ                      | 6x16                      | 365 Days                                | 28 FAH / 38 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

Product should be received chilled and stored chilled.

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INHI = '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 - NI

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N
- Nutrition Facts

200 Servings per container

Serving Size

1 slice

Amount Per Serving

Calories

70

% Daily Value\*

Total Fat

5 g

8%

Saturated Fat

2 g

10%

Trans Fat

0 g

Cholesterol

10 mg

3%

Sodium

320 mg

13%

Total Carbohydrates

0 g

0%

Dietary Fiber

0 g

0%

Total Sugars

0 g

Includes 0 g Added Sugars

0%

Protein

6 g

Vitamin D

0 mcg

0%

Calcium

0 kg

0%

Iron

0 kg

2%

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

Pork Cured With: Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite
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90024211213106 - Nueske Bacon Slab, Vacuum Packed

PREPARATION & COOKING SUGGESTIONS



1.Start with a cold pan. Bacon should be started in a cold pan, so before you turn on the heat, lay out your strips on the pan. ... 2.Cook bacon low and slow. ... 3.Pour off grease carefully. ... 4.Cook until the bacon is done. ... 5.Let the cooked bacon drain. ... 6.Cook the remaining bacon in batches.

SERVING SUGGESTIONS



Consumer discretion

MORE INFORMATION

