

Smithfield

00070800179077 - Smithfield RTC Bacon, Platinum, Applewood Smo...

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.



MARKETING

All Smithfield brands are driven by the love of meat, ours, yours and, of course, your customers. That's why our offerings are so vast; because we all need our pork and specialty prepared meats our way, no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head turning menu ideas. Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.

HANDLING SUGGESTIONS

Keep refrigerated until use.

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = '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

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Nutrition Facts

180 Servings per container

Serving Size1 Pan Fried Slice

Amount Per Serving

Calories60

% Daily Value*

Total Fat4.56%

Saturated Fat1.5 g8%

Trans Fat0 g

Cholesterol10 mg3%

Sodium180 mg8%

Total Carbohydrates0 g0%

Dietary Fiber0 g0%

Total Sugars0 g

Includes 0 g Added Sugars0%

Protein4 g

Vitamin D0.2 mcg0%

Calcium0 mg0%

Iron0.2 mg0%

Potassium60 mg0%

* 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.

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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

