

440476 - Applewood Smoked Lay Flat Bacon, 16-18

At Hatfield® there's a greater sense of purpose in everything we do. As an American, family-owned business with more than 120 years of history, we've always believed in doing the right thing, not the new thing. We're driven by a conviction that our business isn't just about quality products, but it's about our commitment to a higher operating standard and accountability...



MARKETING



PRODUCT SPECIFICATIONS



Code		Dist Prod Code		GTIN		Calculated Pack	
02189		440476		10070919021899		1 x 15#	
Brand			Brand Owner			GPC Description	
HATFIELD/CHEF PLEASER			Clemens Food Group LLC			Pork - Prepared/Processed	
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
16.24 LBR	15 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
18.13 INH	12.06 INH	3.88 INH	848.35 INQ	8x12	120 Days	28 FAH / 40 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE			NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS



KEEP REFRIGERATED

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS



Cured with: Water, Salt, Sugar, Sodium Phosphate, Natural Smoke Flavor, Sodium Erythorbate, Sodium Nitrite

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PREPARATION & COOKING SUGGESTIONS

• Preheat oven to 375°F • Arrange bacon slices on a sheet pan lined with parchment paper. • Bake for 15-20 minutes or until golden brown and crispy  
NOTE: baking times will depend on how thick your bacon is and how crisp you like it. For layout bacon - place on sheet pan and follow same directions above.

SERVING SUGGESTIONS

Breakfast, Lunch, Dinner, Buffet, Banquets, ingredient

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	70
Protein	4 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6
Trans Fat	0 g
Saturated Fat	2 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	35 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	460 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

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