

LAYOUT

440371 - HORMEL LAYOUT Bacon 13-17 Slices Per Pound, 15 LB, [A...

Provides excellent plate coverage for improved presentation. Natural wood smoke creates a rich and balanced bacon flavor. Accurate slice counts provide true portion costs and improved cook yield.



MARKETING

Provides excellent plate coverage for improved presentation. . Natural wood smoke creates a rich and balanced bacon flavor. . Accurate slice counts provide true portion costs and improved cook yield.. Approximately 15 slices per pound.. 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

Servings per container
Serving Size 2 Pan Fried Slices

Amount Per Serving
Calories 80

% Daily Value*

Total Fat 7	9%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 330 mg	14%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes Added Sugars	%
Protein 5 g	
Vitamin D	%
Calcium 0 mg	0%
Iron 0 mg	0%
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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
32182	440371	10037600321829	HORMEL LAYOUT Bacon 13-17 Slices Per Pound

Brand	Brand Owner	GPC Description
LAYOUT	Hormel Foods Corporation	Pork - Unprepared/Unprocessed

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

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.13 INH	12 INH	4.38 INH	0.55145 FTQ	8x9	90 Days	28 FAH / 40 FAH

HANDLING SUGGESTIONS

RECOMMENDED TEMPERATURE: 34F. MINIMUM TEMPERATURE: 28F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

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

Can be prepared in the oven or on the grill. It is laid out on friable parchment paper, which will not burn.

INGREDIENTS

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

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
- Crab - N
- Shrimp - N
- Bass - N
- Cod - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Tuna - N
- Lobster - N
- Crustaceans - N
- Anchovy - 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	80
Protein	5 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	7
Trans Fat	0 g
Saturated Fat	2.5 g
Added Sugars	
Polyunsaturated Fat	0.82 g
Monounsaturated Fat	2.66 g
Cholesterol	15 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	330 mg
Calcium	0 mg
Iron	0 mg
Potassium	0 mg
Zinc	
Phosphorus	0 mg
Thiamin	0.02 mg
Niacin	0.3 mg
Riboflavin	0 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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