



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.

Nutrition Facts

150 Servings per container

Serving Size2 Slices

Amount Per Serving

Calories80

% Daily Value*

Total Fat6%

Saturated Fat2.5 g13%

Trans Fat0 g

Cholesterol15 mg5%

Sodium260 mg11%

Total Carbohydrates0 g0%

Dietary Fiber0 g%

Total Sugars0 g

Includes 0 g Added Sugars%

Protein5 g

Vitamin D8.89 mcg2%

Calcium6.97 mg0%

Iron0.29 mg0%

Potassium90 mg3%

* 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		GTIN		Pack Description		
20070800748802		20070800748802				
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	
5.509 LBR	5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.375 INH	10.125 INH	4.5 INH	0.379 FTQ	12x14	360 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

Store and use per package instructions.

ALLERGENS

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, NATURAL SMOKE FLAVORING, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRITE.

20070800748802 - Smithfield Select RTE Bacon, Platinum, 300 Sl...

Great tasting fully cooked bacon not only saves time and labor, but also gives you more opportunities to serve bacon on more menu items, all day long. Flavor, versatility and convenience, now that's foodservice.

PREPARATION & COOKING SUGGESTIONS

Microwave Oven: Arrange bacon slices in single layer on paper towel lined microwave-safe plate. Microwave on HIGH (100% power) for 5 seconds per slice or to desired doneness. Flat Top Grill: Heat grill to 350 Degrees F. Arrange bacon slices in single layer on heated grill. Grill 1 1/2 to 3 minutes to desired doneness. Convection Oven: Heat oven to 350 Degrees F. Arrange bacon slices in single layer on sheet pan. Bake for 2 to 4 minutes or to desired doneness.

SERVING SUGGESTIONS

Serve for breakfast, lunch or dinner. Serve alone or use a topper for sandwiches and burgers.

MORE INFORMATION