

HATFIELD

440658 - AW Smoked LF Bacon 15#

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 animal care and sustaining American family farms. We...



MARKETING

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
02164	440658	10070919021646	1 x 15#

Brand	Brand Owner	GPC Description
HATFIELD	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	848.36 INQ	8x12	120 Days	28 FAH / 40 FAH

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 Nuts - N
- Soy - N
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N

SERVING SUGGESTIONS

Breakfast, Lunch, Dinner, Buffet, Banquets, ingredient,

Nutrition Facts

84 Servings per container

Serving Size 3 pan fried slices (15g)

Amount Per Serving

Calories70

% Daily Value\*

Total Fat69%

Saturated Fat2 g10%

Trans Fat0 g

Cholesterol35 mg12%

Sodium430 mg18%

Total Carbohydrates0 g0%

Dietary Fiber0 g0%

Total Sugars0 g

Includes Added Sugars%

Protein4 g

Vitamin D%

Calcium0%

Iron2%

Potassium%

\* 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

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

HANDLING SUGGESTIONS

KEEP REFRIGERATED

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.

MORE INFORMATION

HATFIELD

440658 - AW Smoked LF Bacon 15#

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 animal care and sustaining American family farms. We...

NUTRITIONAL ANALYSIS



Calories	70	Total Fat	6	Sodium	430 mg
Protein	4 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	0 g	Saturated Fat	2 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES

