

GRIDDLEMASTER

10037600867730 - HORMEL GRIDDLEMASTER Applewood Bacon 9-13 Sli...

Hand selected bellies ensure exceptionally long, wide slices for superb eye appeal and plate coverage.



MARKETING

Hand selected bellies ensure exceptionally long, wide slices for superb eye appeal and plate coverage. Our fresh pack packaging locks in the smoke flavor, assuring you serve the freshest tasting Applewood Bacon possible.



PRODUCT SPECIFICATIONS



Code		GTIN			Pack Description		
86773		10037600867730			1 Pieces per Case 15 LBR		
Brand			Brand Owner		GPC Description		
GRIDDLEMASTER			GRIDDLEMASTER		Pork - Unprepared/Unprocessed		
Gross Weight		Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
16.4 LBR		15 LBR	No		United States	Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
18.13 INH	12 INH	4.38 INH	0.55 FTQ	8x9	90 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



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

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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
- Crab - N
- Shrimp - N
- Bass - N
- Cod - N
- Salmon - N
- Clam - N
- Pine Nuts - N
- Cashews - N
- Butternuts - N
- Ginkgo Nuts - N
- Hickory Nuts - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Tuna - N
- Lobster - N
- Crustaceans - N
- Anchovy - N
- Pollock - N
- Mustard - N
- Oysters - N
- Almonds - N
- Beech Nuts - N
- Chinquapins - N
- Hazelnuts - N
- Shea Nuts - N

INGREDIENTS



Cured With Water, Salt, Sugar, Smoke Flavoring, Sodium Erythorbate, Sodium Phosphates, Sodium Nitrite.

- | | |
|----------------------|-------------------|
| ⓘ 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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PREPARATION & COOKING SUGGESTIONS

Bake~HORMEL® GRIDDLEMASTER® Applewood Bacon can be prepared in the oven or on the grill.
GRILL: 375 degrees for 4 minutes on each side.
OVEN: 375 degrees for 10-15 minutes or until golden brown.

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.

MORE INFORMATION

Telephone : 800-533-2000