





00070247123244 - Smithfield RTC Bacon, Gold Medal, Single Slice, 18-22 Slices per lb, 15 lb, Gas-Flushed

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.



Brand: Smithfield

Nutrition Facts

150 servings per container

Serving size 2 fried slices (14g)

Amount per serving

Calories

70

Calories	
	% Daily Value
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2.5g	
Cholesterol 15mg	5%
Sodium 210mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 5g	10%
Vitamin D. O. Over en 00/	O a latinus 40 m a 20%
Vitamin D 0.2mcg 0% •	Calcium 10mg 0%
	Potassium 80mg 0%

SAP Desc: BCN,SFD,GM,SS,15#,18/22,GF

advice.

Ingredients

Cured With Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite

Case Specifications

GTIN	00070247123244	Case Gross Weight	16.60 LB
UPC		Case Net Weight	15 LB
Pack Size	1/15 LB	Case L,W,H	18.38 IN, 11.38 IN, 4.75 IN
Shelf Life	75 Days	Cube	0.58 CF
Tie x High	8 x 12		

Preparation and Cooking

Convection Oven: Arrange bacon Slices in single layer on sheet pan. Bake at 350 Degrees F. for 17 to 22 minutes or until crisp. Flat Top Grill: Heat grill to 325 Degrees F. Arrange bacon Slices in single layer on heated grill. Grill 8 to 12 minutes or until crisp, turning frequently.

Serving Suggestions

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

Product Features and Benefits

Our bellies are hand-trimmed for consistent sizing, injected with a special cure, and hardwood-smoked for a minimum of four hours for a true bacon flavor. Keeping them fresh improves the flavor, and allows the bellies to cure and slice more evenly.

Packaging and Storage

Store and use per package instructions.







00070247123244 - Smithfield RTC Bacon, Gold Medal, Single Slice, 18-22 Slices per lb, 15 lb, Gas-Flushed

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.

Brand: Smithfield



Product Images



Nutrition Facts				
150 servings per container Serving size		2 fried slices (14g)		
Amount per serving Calories		70		
Calories				
		% Builty Value		
Total Fat 6g		85		
Saturated Fat 2g		10%		
Trans Fat 0g				
Polyunsaturated Fat 0.5g				
Monounsaturated Fat 2.5g				
Cholesterol 15mg		51		
Sedium 210mg		95		
Total Carbohydrate 0g		01		
Dietary Fiber Ög		0%		
Total Sugars 0g				
Includes 0g Added Sug	ars	0%		
Protein 5g		10%		
Vitamin D 0.2mog 0%		Calcium 10mg 0%		
Iron 0.3mg 0%		Potassium 80mg 01i		