00070247125507 - Rocky Mountain Pride Bacon Single Sliced 1/15lb Frozen

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: Rocky Mountain Pride



Nutrition Facts

136 servings per container

Serving size **1/2 oz fried (15g)**

Amount per serving

Calories **80**

	% Daily Value*
Total Fat 6g	**9%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 15mg	**5%**
Sodium 250mg	**10%**
Total Carbohydrate <1g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars <1g	
Includes <1g Added Sugars	
Protein 5g	**10%**

Vitamin D 9.05mcg 2%	•	Calcium 6.94mg 0%
Iron 0.29mg 0%	•	Potassium 95mg 3%

* The % Daily Value (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.

SAP Desc: BACN,SS,RMP,15#,FZ

Ingredients

Cured With: Water, Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite. May Contain Sugar, Brown Sugar, Flavorings, Smoke Flavoring, Potassium Chloride.

Case Specifications

GTIN	00070247125507	**Case Gross Weight**	16.40 LB
UPC		**Case Net Weight**	15 LB
Pack Size	1/15 LB	**Case L,W,H**	19.88 IN, 11.38 IN, 4.25 IN
Shelf Life	90 Days	**Cube**	0.56 CF
Tie x High	8 x 11		

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

Great for topping pizza, salads or in breakfast burritos or bowls.

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.

Product Images







