



00070247158246 - Smithfield Bacon Slices, RTC Bacon, Ready To Cook Bacon, Bacon Strips



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

120 servings per container
Serving size 2 fried slices (17g)

Amount per serving
Calories 80

% Daily Value*

Total Fat 7g	9%
Saturated Fat 2.5g	13%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 20mg	7%
Sodium 260mg	11%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 6g	12%
Vitamin D 0.2mcg 0%	Calcium 10mg 0%
Iron 0.3mg 0%	Potassium 90mg 0%

* 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.

Ingredients

Cured With: Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.

Case Specifications

GTIN	00070247158246	Case Gross Weight	16.40 LB
UPC		Case Net Weight	15 LB
Pack Size	1/15 LB	Case L,W,H	19.38 IN, 11.38 IN, 4.25 IN
Shelf Life	90 Days	Cube	0.54 CF
Tie x High	8 x 12		

Preparation and Cooking

Prepare per package instructions

Serving Suggestions

3 slices per serving

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

Allergens

Product Images



SAP Desc: BCN,SFD,SM,SS,15#,14/18,FZ