00070247159717 - Smithfield RTC Bacon, Silver Medal, HRI, Slab Sliced, 18-22 Slices per lb, 15 lb, 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. Equally important - 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 (14g)**

Amount per serving

Calories **70**

	% Daily Value*
Total Fat 6g	**9%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2.5g	
Cholesterol 15mg	**5%**
Sodium 240mg	**10%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 5g	**10%**

Vitamin D 0.19mcg 0%	Calcium 5.92mg 0%
Iron 0.25mg 0%	Potassium 80mg 2%
Vitamin A 1.17IU 0%	
Vitamin C 0mg 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

Fresh Pork Bellies Cured With Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite

Case Specifications

GTIN	00070247159717	**Case Gross Weight**	16.37 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	90 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°F. for 17 to 22 minutes or until crisp. Flat Top Grill: Heat grill to 325°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 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

Keep frozen until use.

Product Images

