00070247171986 - Smithfield Bacon Ends and Pieces 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. 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

973 servings per container

Serving size **1 tbsp cooked (7g)**

Amount per serving

Calories **35**

	% Daily Value*
Total Fat 3g	**5%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1.5g	
Cholesterol 10mg	**3%**
Sodium 110mg	**5%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 2g	**4%**

Vitamin D 3.89mcg 0%	•	Calcium 2.98mg 0%
Iron 0.13mg 0%	•	Potassium 40mg 1%

* 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: Smithfield Bacon Ends and Pieces

Ingredients

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

Case Specifications

GTIN	00070247171986	**Case Gross Weight**	16.35 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	180 Days	**Cube**	0.58 CF
Tie x High	8 x 11		

Preparation and Cooking

Convection Oven: Arrange diced bacon in single layer on sheet pan. Bake at 350°F. for 12 to 17 minutes or until crisp. Flat Top Grill: Heat grill to 325°F. Arrange bacon in single layer. Cook 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

Keep frozen until use.

Product Images







