



# 10070247175073 - Smithfield RTC Diced Bacon, Ends & Pieces, 2/5 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

194 servings per container  
**Serving size** 1 cooked tbsp (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 19% • Calcium 2.98mg 0%

Iron 0.13mg 0% • Potassium 40mg 2%

Vitamin A 1.94IU 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

Cured With Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite, May\_Contain Honey

### Case Specifications

GTIN	10070247175073	Case Gross Weight	10.75 LB
UPC		Case Net Weight	10 LB
Pack Size	2/5 LB	Case L,W,H	10.88 IN, 8.88 IN, 5.75 IN
Shelf Life	90 Days	Cube	0.32 CF
Tie x High	16 x 7		

### 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

Store and use per package instruction.

### Product Images



SAP Desc: BCN,SFD,RTC,2/5#,DICD,FZ