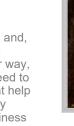






00070247181589 - Smithfield RTC Bacon, Silver Medal, Northeast, Single Slice, 18-22 Slices per lb, 15 lb, Gas-Flushed

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

150 servings per container

Serving size 2 fried slices (14g)

Amount per serving

Calories

advice.

70

		% Daily Value*
Total Fat 6g		9%
Saturated Fat 2g		10%
<i>Trans</i> Fat 0g		
Polyunsaturated Fat	0.50)
Monounsaturated Fa	at 2.5	5g
Cholesterol 15mg		5%
Sodium 210mg		9%
Total Carbohydrate 0g	9	0%
Dietary Fiber 0g		0%
Total Sugars 0g		
Includes 0g Added Sugars	s	
Protein 5g		10%
Vitamin D 7.78mcg 0%		Calcium 5.93mg 0%
Iron 0.25mg 0%		Potassium 80mg 2%
Vitamin A 3.89IU 0%		
Vitamin C 0mg 0%		
* The % Daily Value (DV) nutrient in a serving of foo 2,000 calories a day is us	d cor	ntributes to a daily diet.

Ingredients

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

Case Specifications

GTIN	00070247181589	Case Gross Weight 16.55 LB	
UPC		Case Net Weight	15 LB
Pack Size	1/15 LB	Case L,W,H	19.88 IN, 11.38 IN, 4.75 IN
Shelf Life	75 Days	Cube	0.62 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, salads, 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 refrigerated until use.







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Brand: Smithfield



Product Images













Nutrition Facts			
150 servings per container Serving size	2 fried slices (14g		
Amount per serving Calories	70		
	% Daily Value		
Total Fat 6g	91		
Saturated Fat 2g	101		
Trans Fat 0g			
Polyunsaturated Fat 0.5g			
Monounsaturated Fat 2.5g			
Cholesterol 15mg	51		
Sodium 210mg	95		
Total Carbohydrate 0g	01		
Dietary Fiber Og	01		
Total Sugars 0g			
Includes 0g Added Sugars	0%		
Protein 5g	10%		
Vitamin D 7.78mog 0% •	Calcium 5.93mg 01		
Iron 0.25mg 0% •	Potassium 80mg 25		
Vitamin A 3.89/U 0%			
Vitamin C 0mg 0%			