10070247172331 - Smithfield Bronze Medal Bacon Strips 2/1.25 lb 300 Count

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

75 servings per container

Serving size **4 slices (15g)**

Amount per serving

Calories **80**

	% Daily Value*
Total Fat 6g	**9%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Monounsaturated Fat 3g	
Cholesterol 15mg	**5%**
Sodium 280mg	**12%**
Total Carbohydrate <1g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 5g	**10%**

Vitamin D 8.33mcg 2%	•	Calcium 6.34mg 0%
Iron 0.27mg 0%	•	Potassium 85mg 2%

* 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: BCN,SFD,BM,STRPS,2/1.25#,300C,33%,M

Ingredients

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

Case Specifications

GTIN	10070247172331	**Case Gross Weight**	3.29 LB
UPC		**Case Net Weight**	2.50 LB
Pack Size	2/1.25 LB	**Case L,W,H**	14.38 IN, 10.13 IN, 3.25 IN
Shelf Life	360 Days	**Cube**	0.27 CF
Tie x High	11 x 20		

Preparation and Cooking

Microwave Oven: Arrange bacon slices in single layer on paper towel lined microwave-safe plate. Microwave on HIGH (100% power) for 5 seconds per slice or to desired doneness. Flat Top Grill: Heat grill to 350°F. Arrange bacon slices in single layer on heated grill. Grill 1 1/2 to 3 minutes to desired doneness. Convection Oven: Heat oven to 350°F. Arrange bacon slices in single layer on sheet pan. Bake for 2 to 4 minutes or to desired doneness.

Serving Suggestions

Serve for breakfast, lunch or dinner. Serve alone or use a topper for sandwiches and burgers.

Product Features and Benefits

Great tasting fully cooked bacon not only saves time and labor, but also gives you more opportunities to serve bacon on more menu items, all day long. Flavor, versatility and convenience now that's foodservice

Packaging and Storage

Store and use per package instructions.

Product Images







