



10070247172874 -  
BCN,SFD,BITS,2/5#,1/4",32%,MCRW

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

Serving size 1 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 130mg 5%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes g Added Sugars 0%

Protein 2g

Vitamin D % Calcium 0%

Iron 0% Potassium 0%

Vitamin A mcg 0%

Vitamin C 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, Smoke Flavoring, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.

## Case Specifications

GTIN	10070247172874	Case Gross Weight	10.66 LB
UPC		Case Net Weight	10 LB
Pack Size	2/5 LB	Case L,W,H	15.31 IN, 9.31 IN, 6.25 IN
Shelf Life	365 Days	Cube	0.52 CF
Tie x High	13 x 10		

## Preparation and Cooking

Microwave Oven: Arrange bacon bits 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 bits 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 bits in single layer on sheet pan. Bake for 2 to 4 minutes or to desired doneness.

## Serving Suggestions

Great for topping pizza, salads or in breakfast burritos or bowls.

## 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

Keep refrigerated until use.

## Product Images

