

10070800052049 - Smithfield Fully Cooked Bacon, Sliced, Roasted, 1800 count, 9/2.55 lb

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 F	acts
450 servings per container Serving size 4 cooke	ed slices (16g)
Amount per serving Calories	80
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 2.5g	13%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 15mg	5%
Sodium 320mg	13%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Total Sugars <1g	
Includes <1g Added Sugars	0%
Protein 5g	10%
Vitamin D 0.22mcg 0% • Ca	alcium 6.79mg 0%
Iron 0.29mg 0% • Po	tassium 90mg 4%
Vitamin A 1.33IU 0%	
Vitamin C 0mg 0%	

nutrient in a serving of food contributes to a daily die 2,000 calories a day is used for general nutrition advice.

SAP Desc: BCN,SFD,RSTD,9/2.55#,1800C,44%,MCR

Ingredients

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

Case Specifications

GTIN	10070800052049	Case Gross Weight	25.82 LB
UPC		Case Net Weight	23 LB
Pack Size	9/2.5555555556 LB	Case L,W,H	15.88 IN, 9.25 IN, 12.56 IN
Shelf Life	360 Days	Cube	1.07 CF
Tie x High	11 x 5		

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





