10043200146069 - Smithfield RTC Bacon, Bronze Medal, Applewood Smoked, Single Slice, 14-16 Slices per lb, 2/15 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. 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

225 servings per container

Serving size **2 fried slices (18g)**

Amount per serving

Calories **90**

	% Daily Value*
Total Fat 7g	**11%**
Saturated Fat 2.5g	**13%**
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 3.5g	
Cholesterol 20mg	**7%**
Sodium 270mg	**11%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 6g	**12%**

Vitamin D 10mcg 2%	•	Calcium 7.62mg 0%
Iron 0.33mg 0%	•	Potassium 100mg 3%
Vitamin A 5IU 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.

Case Specifications

GTIN	10043200146069	**Case Gross Weight**	31.23 LB
UPC		**Case Net Weight**	30 LB
Pack Size	2/15 LB	**Case L,W,H**	17.13 IN, 10.50 IN, 9.19 IN
Shelf Life	90 Days	**Cube**	0.96 CF
Tie x High	9 x 6		

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.

Product Images