



20043200126518 - Smithfield Fully Cooked Bacon, Gold Medal, 1/2" Bits, 2/5 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 Facts

648 servings per container

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 0g Added Sugars **0%**

Protein 2g **4%**

Vitamin D 3.39mcg 0% • Calcium 3.44mg 0%

Iron 0.13mg 0% • Potassium 40mg 2%

Vitamin A 1.97IU 0%

Vitamin C 0.01mg 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

Pork, Water, Sea Salt, Cane Sugar, Cultured Celery Juice, Natural Flavors

Case Specifications

GTIN	20043200126518	Case Gross Weight	10.70 LB
Pack Size	2 / 5LB	Case Net Weight	10 LB
Shelf Life	360 Days	Case L,W,H	15.38 IN, 9.38 IN, 6.25 IN
Tie x High [Total]	13 x 10 [130]	Cube	0.52 CF

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 for foodservice.

Packaging and Storage

Store and use per package instructions.

Product Images



SAP Desc: BCN,SFD,BITS,AN,2/5#,1/2",29%,MCRW