





20043200126525 - Smithfield Fully Cooked Bacon, Gold Medal, Thick Sliced, 300 count, 2/3 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. 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

300 servings per container **Serving size**

1 slices (11g)

Amount per serving Calories

60

	% Daily Value*
Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 20	9
Cholesterol 10mg	3%
Sodium 200mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	rs 0%
Protein4g	8%
Vitamin D 6.11mcg 0% •	Calcium 4.81mg 0%
Iron 0.2mg 0% •	Potassium 60mg 2%
Vitamin A 3.06IU 0%	
Vitamin C 0mg 0%	
* The % Daily Value (DV) tells nutrient in a serving of food co	

SAP Desc: BCN,SFD,GM,STRPS,2/3#,300C,T/S,34%

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	20043200126525	Case Gross Weight	7.10 LB
Pack Size	2 / 3LB	Case Net Weight	6 LB
Shelf Life	360 Days	Case L,W,H	14 IN, 10.13 IN, 3.25 IN
Tie x High [Total]	12 x 14 [168]	Cube	0.27 CF

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 instruction.

Product Images







