## 10043200160607 - Smithfield Canadian Bacon, Gold Medal, Water Added, 4/3 Ib

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

| 24 servings per container Serving size | 2 oz (56g) |
| :---: | :---: |
| Amount per serving Calories | 60 |
|  | \% Daily Value* |
| Total Fat 1.5 g | 2\% |
| Saturated Fat 0g | 0\% |
| Trans Fat 0g |  |
| Polyunsaturated Fat 0g |  |
| Monounsaturated Fat 0.5g |  |
| Cholesterol 25 mg | 8\% |
| Sodium 800 mg | 33\% |
| Total Carbohydrate 2g | 1\% |
| Dietary Fiber 0 g | 0\% |
| Total Sugars 1g |  |
| Includes 1g Added Sugars | 2\% |
| Protein 10 g | 20\% |
| Vitamin D 8.81mcg 2\% • | Calcium $8.31 \mathrm{mg} 0 \%$ |
| Iron 0.39mg 2\% • | Potassium 180mg 6\% |
| Vitamin A 2.94IU 0\% |  |
| Vitamin C 0.9mg 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. |  |

SAP Desc: BCN,SFD,GM,CDN-STY,4/3\#,SLCD

## Ingredients

Cured With: Water, Salt, Sugar, Sodium Lactate, Sodium Phosphate, Sodium Diacetate Sodium Ascorbate, Sodium Nitrite. Made With Pork Sirloin Hips.

## Case Specifications

| GTIN | 10043200160607 | Case Gross Weight | 14.02 LB |
| :--- | :--- | :--- | :--- |
| Pack Size | 4 / 3LB | Case Net Weight | 12 LB |
| Shelf Life | 90 Days | Case L,W,H | $15.19 \mathrm{IN}, 9.38 \mathrm{IN}, 5.63$ IN |
| Tie $\times$ High [Total] | $13 \times 8[104]$ | Cube | 0.46 CF |

## Preparation and Cooking

Place the Canadian bacon slices into the oil, cooking on each side for about two minutes. Continue cooking until the bacon has turned brown and is slightly crispy, then remove from the pan. Allow the bacon to cool for a moment before serving.

## Serving Suggestions

Canadian bacon is used in several recipes and can be paired with a variety of foods. Try with eggs, in salads, or as a sandwich or burger topper.

## Product Features and Beneffts

You'll always impress with Smithfield's legendary hams, delicious bologna and tender roast beef. Our huge selection of deli lunchmeats includes healthy, low sodium varieties, and all offer up that same handcrafted excellence you've come to expect.

## Packaging and Storage

Store and use per package instructions.

## Product Images



