10070100065008 - Smithfield RTC Bacon, Silver Medal, Hardwood Smoked, Shingle, 14-17 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. 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

240 servings per container

Serving size **2 fried slices (17g)**

Amount per serving

Calories **90**

	% Daily Value*
Total Fat 7g	**11%**
Saturated Fat 2.5g	**13%**
Trans Fat 0g	
Cholesterol 20mg	**7%**
Sodium 280mg	**12%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	
Protein 6g	**12%**

Vitamin D 9.44mcg 2%	•	Calcium 7.18mg 0%
Iron 0.31mg 0%	•	Potassium 95mg 3%

* 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,SM,SS,2/15#,14/17,GF

Ingredients

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

Case Specifications

GTIN	10070100065008	**Case Gross Weight**	32.44 LB
UPC		**Case Net Weight**	30 LB
Pack Size	2/15 LB	**Case L,W,H**	17.38 IN, 11.38 IN, 8.75 IN
Shelf Life	75 Days	**Cube**	1 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 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

Store and use per package instructions.

Product Images

