

20027815003402 - Smithfield Fully Cooked Bacon, 1/2" Chips, 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

649 servings per container **Serving size**

1 tbsp (7g)

Amount per serving Calories

35

% Daily Value*	
4%	
5%	
_	
_	
_	
3%	
5%	
0%	
0%	
0%	
4%	

Vitamin D 0.1mcg 1%	•	Calcium 0mg 0%
Iron 0.1mg 0%	•	Potassium 40mg 0%
* The % Daily Value (DV)) tells	you how much a
nutrient in a serving of fo	od cor	ntributes to a daily diet.

SAP Desc: BCN,SFD,CHPS,2/5#,1/2",MCRW

advice.

2,000 calories a day is used for general nutrition

Ingredients

Cured With: Water, Salt, Sodium Erythorbate, Sodium Nitrite. May Contain Less Than 2% of Sugar, Brown Sugar, Potassium Chloride, Sodium Phosphates, Flavorings, Natural Smoke Flavoring.

Case Specifications

GTIN	20027815003402	Case Gross Weight	10.66 LB
UPC		Case Net Weight	10 LB
Pack Size	2/5 LB	Case L,W,H	13.31 IN, 13.31 IN, 5.50 IN
Shelf Life	360 Days	Cube	0.56 CF
Tie x High	13 x 10		

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 Degrees 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 Degrees 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, now that's foodservice

Packaging and Storage

Store and use per package instructions

Product Images







