20070100065401 - Origin RTC Bacon, Single Slice, 18-22 Slices per lb, 15 lb

We are 600+ supply chain professionals devoted to helping both our members and suppliers grow by delivering the highest level of customer value and experience through innovative, flexible procurement solutions.

Brand: Origin Foods



Nutrition Facts

150 servings per container

Serving size 2 fried slices (14g)

Amount per serving Calories

70

	% Daily Value*	
Total Fat 5g	8%	
Saturated Fat 2g	10%	
Trans Fat 0g	-	
Polyunsaturated Fat 0.5g	-	
Monounsaturated Fat 2.5g		
Cholesterol 15mg	5%	
Sodium 210mg	9%	
Total Carbohydrate <1g	0%	
Dietary Fiber 0g	0%	
Total Sugars <1g		
Includes <1g Added Sugars	0%	
Protein 4g	8%	
Vitamin D 7.22mcg 0% •	Calcium 5.49mg 0%	
Iron 0.23mg 0% •	Potassium 70mg 2%	
Vitamin A 3.61IU 0%		
Vitamin C 0mg 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

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

Case Specifications

GTIN	20070100065401	Case Gross Weight	16.40 LB
UPC		Case Net Weight	15 LB
Pack Size		Case L,W,H	17.38 IN, 11.38 IN, 4.75 IN
Shelf Life	90 Days	Cube	0.54 CF
Tie x High	9 x 11		

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

Keep refrigerated until use.

Product Images











