

### 00070800179398 - Smithfield RTC Bacon, Slab Sliced, 25 lb, Frozen

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**

188 servings per container

Serving size 2 fried slices (18g)

**Amount per serving** Calories

Calonies		
		% Daily Value*
Total Fat 7g		11%
Saturated Fat 2.5g		13%
Trans Fat 0g		
Polyunsaturated Fa	at 1g	
Monounsaturated F	at 3.	 5g
Cholesterol 20mg		7%
Sodium 320mg		13%
Total Carbohydrate	)g	0%
Dietary Fiber 0g		0%
Total Sugars 0g		
Includes 0g Added	Sugar	rs <b>0%</b>
Protein 6g		12%
Vitamin D 10mcg 2%	•	Calcium 7.61mg 0%
Iron 0.33mg 0%	•	Potassium 100mg 4%
Vitamin A 5IU 0%		
Vitamin C 0mg 0%		
* The % Daily Value (DV nutrient in a serving of fo 2,000 calories a day is used)	od co	ntributes to a daily diet.

# advice.

#### Ingredients

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

#### **Case Specifications**

GTIN	00070800179398	Case Gross Weight	26.55 LB
UPC		Case Net Weight	25 LB
Pack Size		Case L,W,H	19.06 IN, 11.06 IN, 6.25 IN
Shelf Life	90 Days	Cube	0.76 CF
Tie x High	8 x 8		

#### **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 Frozen Until Use.

#### **Product Images**











