# 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** **90**

| | % Daily Value* |
|---|---|
| **Total Fat** 7g | **11%** |
| Saturated Fat 2.5g | **13%** |
| *Trans* Fat 0g | |
| Polyunsaturated Fat 1g | |
| Monounsaturated Fat 3.5g | |
| **Cholesterol** 20mg | **7%** |
| **Sodium** 320mg | **13%** |
| **Total Carbohydrate** 0g | **0%** |
| Dietary Fiber 0g | **0%** |
| Total Sugars 0g | |
| Includes 0g Added Sugars | |
| **Protein** 6g | **12%** |

| | | |
|---|---|---|
| Vitamin D 10mcg 2% | • | Calcium 7.61mg 0% |
| Iron 0.33mg 0% | • | Potassium 100mg 3% |
| Vitamin A 5IU 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** | 00070800179398 | **Case Gross Weight** | 26.55 LB |
| **UPC** | | **Case Net Weight** | 25 LB |
| **Pack Size** | 1/25 LB | **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











