



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 0%

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) 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

