



10070800222800 - Smithfield Fully Cooked Bacon, Single Sliced, 320 Count, 4/2.0 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

160 servings per container
Serving size 2 slices (15g)

Amount per serving
Calories 80

% Daily Value*

Total Fat 7g	9%
Saturated Fat 2.5g	13%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 3g	
Cholesterol 20mg	7%
Sodium 260mg	11%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 6g	12%
Vitamin D 0.2mcg 0%	Calcium 10mg 0%
Iron 0.3mg 0%	Potassium 90mg 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	10070800222800	Case Gross Weight	8.55 LB
UPC		Case Net Weight	8 LB
Pack Size	4/2 LB	Case L,W,H	14.38 IN, 10.13 IN, 4.50 IN
Shelf Life	180 Days	Cube	0.38 CF
Tie x High	12 x 10		

Preparation and Cooking

Microwave Oven: Arrange bacon slices 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 slices 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 slices in single layer on sheet pan. Bake for 2 to 4 minutes or to desired doneness.

Serving Suggestions

Serve for breakfast, lunch or dinner. Serve alone or use a topper for sandwiches and burgers.

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



SAP Desc: BCN,SFD,RSTD,4/2#,320C,MCRW