

Bacon



From the first step to the last, Farmland® cuts no corners and spares no expense to bring your customers the absolutely best bacon available.

Made with the finest raw materials.

You can't make quality bacon without quality raw materials. This is why every slice of bacon Farmland produces comes exclusively from cornfed Midwestern hogs, processed in our own state-of-the-art facilities — keeping us in control of the entire process. All this, plus a stringent hand-selection process and a policy of always using fresh (never frozen) bellies, ensures that our bacon is second to none when it comes to quality.



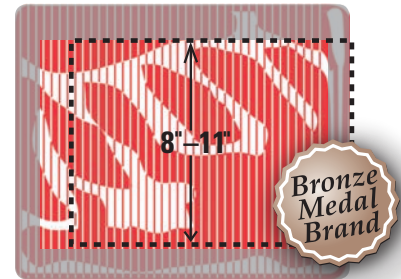
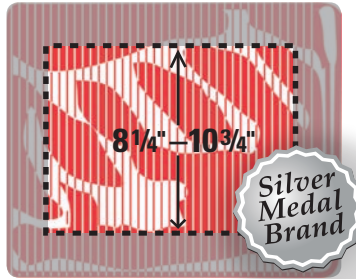
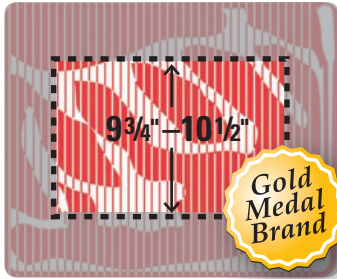
Setting the standard with our process.

If it's Farmland Bacon, you can be sure it has real hickory smoke flavor from real hickory hardwood — we never use liquid smoke like some of our competitors. The result is evenly smoked bacon with a deep mahogany color and a rich, authentic hickory flavor that permeates each delicious slice.

If your customers demand the absolutely best bacon available, trust Farmland to deliver.

Farmland® has bacon for every occasion.

All Farmland Bacon is made fresh from Farmland pork bellies, cured with a special Farmland cure and hardwood-smoked for true bacon flavor. Farmland then grades and sorts the bacon into three value levels – Gold Medal, Silver Medal and Bronze Medal.



GOLD MEDAL

- Double smoked
- Made from smaller, leaner bellies
- Center cut
- Extra-trimmed for leaner bacon
- Farmland's finest-quality bacon for the most discerning customers
- Also available as USDA-certified single-sliced bacon, great for wrapping pork tenderloins or filets, poultry or beef

SILVER MEDAL

- Farmland's most popular bacon
- Traditional, top-quality bacon
- Trimmed and graded to Farmland's high specifications for leanness, quality and consistency
- Uniform slices
- Wide variety of slice counts for easy applications

BRONZE MEDAL

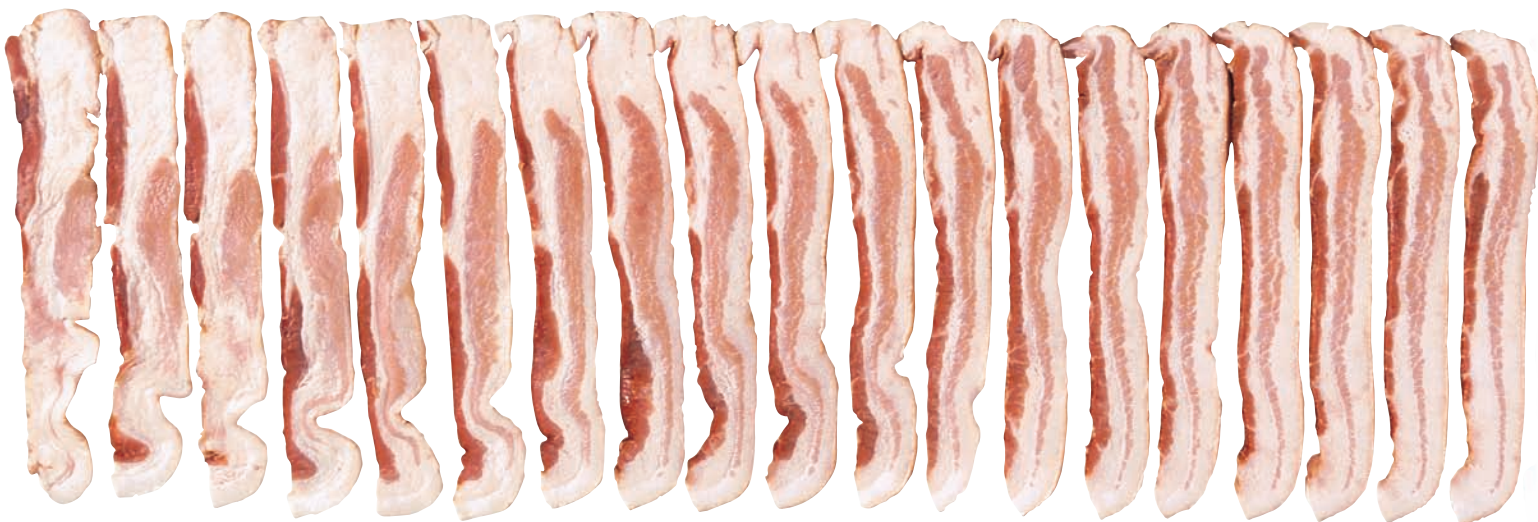
- Same high-quality process
- Sliced from larger bellies to provide competitive pricing

Flank
End

Gold
Medal

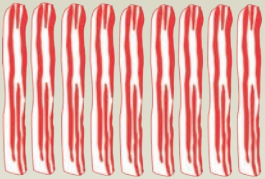
Silver
Medal

Bronze
Medal



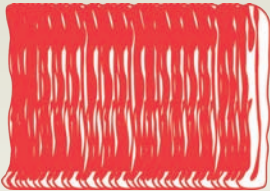
BACON

SLICE OPTIONS



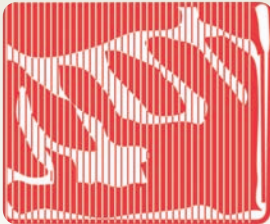
Single-Sliced Bacon

Bacon laid flat on parchment paper for ease of preparation



Shingle-Sliced Bacon

Layered bacon for convenient separation of slices



HRI-Sliced Bacon

Sliced slab bacon as an economical choice

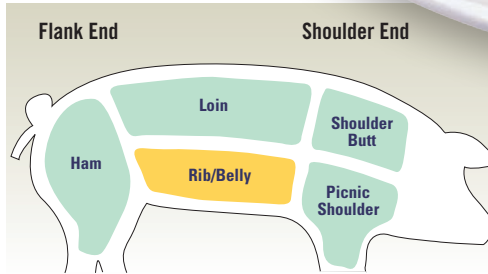
FARMLAND® BACON

Facts/Features

- Natural hickory smoke
- 1-pc. box
- No liquid smoke; no MSG
- Made from fresh Farmland pork bellies
- Guaranteed slice count
- Poly-lined boxes

Benefits

- True country bacon flavor
- Reduced chance of bacon crushing
- No artificial ingredients; no aftertaste
- No frozen bellies
- Portion control; greater profit
- Minimizes freezer burn

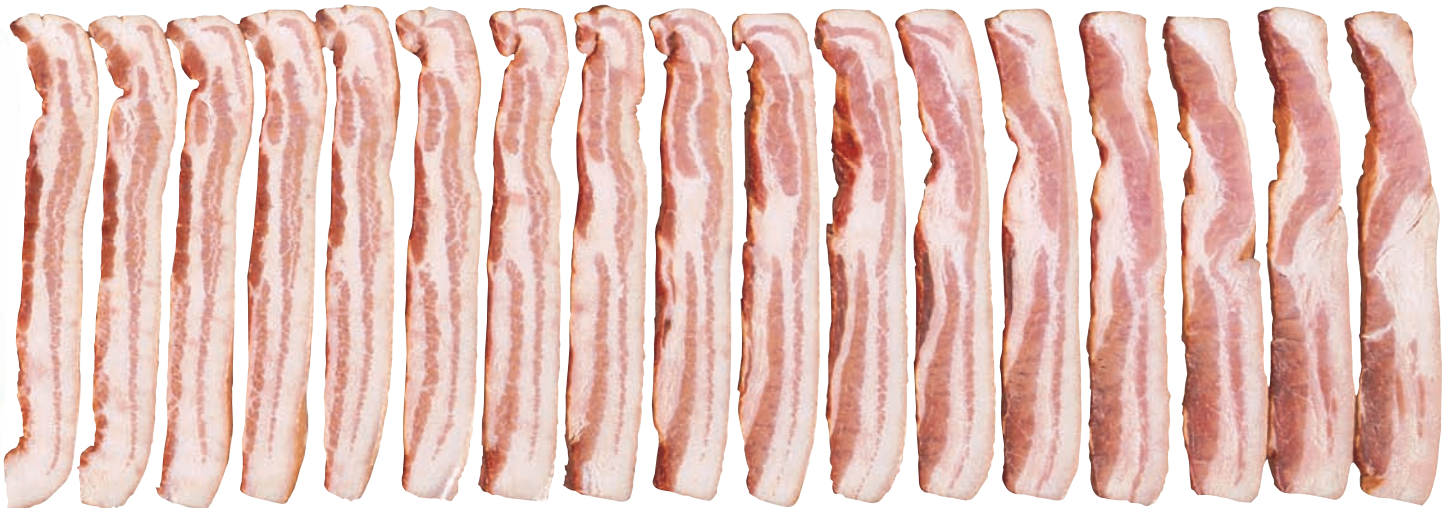


Gold Medal

Silver Medal

Bronze Medal

Shoulder End



How Farmland® Bacon is made.

1 Farmland processes only lean, butcher-type hogs – ranging from 250 to 280 pounds – from our facilities.

2 The carcass is broken down into primal cuts – hams, bellies, loins, etc.

3 Bellies are sorted by size and weight.

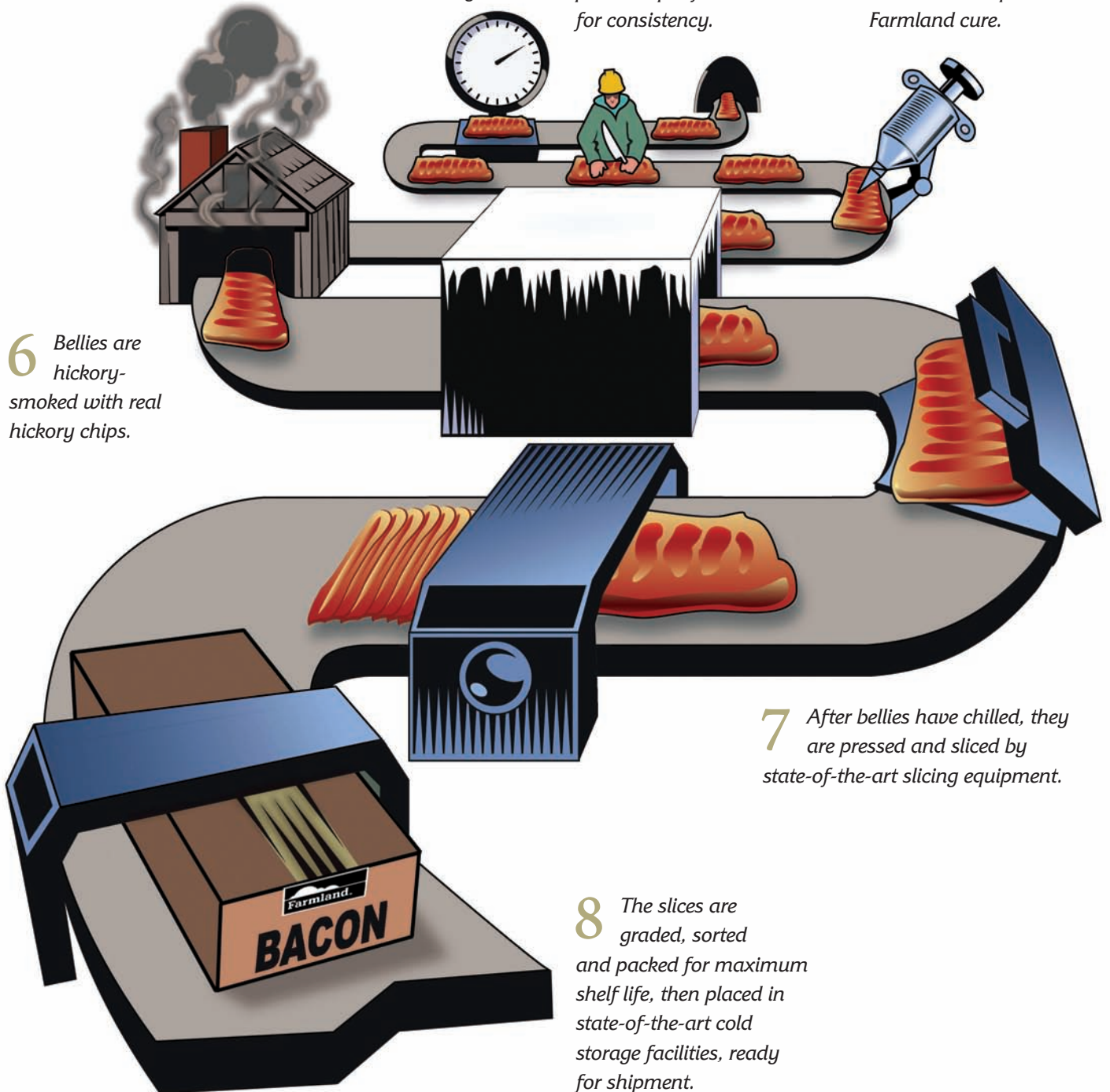
4 Bellies are hand-trimmed to exact product specifications for consistency.

5 Bellies are injected with the special Farmland cure.

6 Bellies are hickory-smoked with real hickory chips.

7 After bellies have chilled, they are pressed and sliced by state-of-the-art slicing equipment.

8 The slices are graded, sorted and packed for maximum shelf life, then placed in state-of-the-art cold storage facilities, ready for shipment.



FULLY COOKED BACON

Now it's easier to serve even more Farmland® Fully Cooked Bacon.

Great-tasting Farmland 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.

FARMLAND® FULLY COOKED BACON

Facts/Features

Benefits

Fully cooked

Convenient and timesaving preparation

Great taste

Consistent flavor in every case

Versatile

Increased customer satisfaction

Sliced Bacon



70247 125000
Farmland Fully Cooked Regular Sliced Bacon,
2/150

Round Bacon



70247 172730
Farmland Bronze Medal
Round Bacon, 2/96



70247 159840
Farmland Fully Cooked Round Bacon, 2/96
Made from actual rolled bellies

Diced Bacon

70247 172880
Farmland Fully Cooked Fine Bacon Bits, $\frac{1}{8}'' \times \frac{1}{8}''$
Made from real bacon ends and pieces



70247 172070
Farmland Fully Cooked Diced Bacon Chips, $\frac{1}{2}'' \times \frac{1}{2}''$
Made from real bacon
ends and pieces



70247 170980
Farmland Fully Cooked Bacon Pieces, diced, $\frac{1}{2}''$
Made from fully cooked
bacon slices



70247 172870
Farmland® Fully Cooked Bacon Bits, $\frac{1}{4}'' \times \frac{1}{4}''$
Made from real bacon ends and pieces

