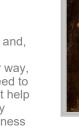






# 00070247174987 - Smithfield RTC Bacon, Silver Medal, Uncured, Single Slice, 13-17 Slices per lb, 15 lb, Gas-Flushed

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**

113 servings per container

Serving size 2 fried slices (18g)

## **Amount per serving**

## Calories

90

Calories	<del></del>
	% Daily Value*
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 1	g
Monounsaturated Fat 3	3.5g
Cholesterol 20mg	7%
Sodium 310mg	13%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Total Sugars <1g	
Includes <1g Added Sugars	
Protein 6g	12%
Vitamin D •	Calcium 9.04mg 0%
Iron 0.33mg 0% •	Potassium 100mg 3%
Vitamin A 5IU 0%	
Vitamin C 0mg 0%	
* The % Daily Value (DV) tell	ls you how much a

SAP Desc: BCN,SFD,SM,SS,UNCRD,15#,13/17,GF

advice.

nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

#### Ingredients

Pork, Water, Sea Salt, Cane Sugar, Cultured Celery Juice, Cherry Powder.

#### **Case Specifications**

GTIN	00070247174987	Case Gross Weight	16.47 LB
UPC		Case Net Weight	15 LB
Pack Size	1/15 LB	Case L,W,H	19.88 IN, 11.38 IN, 4.75 IN
Shelf Life	75 Days	Cube	0.62 CF
Tie x High	8 x 12		

#### **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, salads, 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 refrigerated until use.

#### **Product Images**











