

Tender Belly

1102033 - Dry Rubbed Hardwood Smoked Dry Rubb



63

83

12%

15%

9%

18%

0%

0%

%

0%

0%

0%

2%

22.0g (22g)

% Daily Value*

Nutrition Facts

Servings per Container

Serving size

Total Fat 8g

Amount per serving **Calories**

Saturated Fat 3g

Total Carbohydrate 0g

Includes 0g Added Sugar

a day is used for general nutrition advice.

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

Manufacturer

Total Sugars 1g

Trans Fat 0g Cholesterol 28mg

Sodium 422mg

Dietary Fiber 0g

Vitamin D 0mcg

Potassium 110mg

Calcium 10mg

Iron 0.2mg

Protein 4g

Tender Belly Uncured Bacon. Hardwood Smoked. 13/17 Cut. Uncured/No Nitrites Or Nitrates. Hickory and Applewood smoked uncured bacon. The perfect balance between sweet and salty for your center of the plate or sliced bacon dish.



* Benefits

Hickory and Applewood smoked uncured bacon. The perfect balance between sweet and salty for your center of the plate or sliced bacon dish.

Ingr	edier	nts

PORK BELLY, SALT, SPICES, BROWN SUGAR, MAPLE SUGAR, CELERY POWDER, SUGAR, JUNIPER BERRY POWDER, CHERRY POWDER, JUNIPER **BERRY OIL**

Allergens

Free From:





Product Specifications

Brand

Serving Suggestions

Handling Suggestions

Keep Frozen

When it comes to bacon, the Duffys know best. They recommend cooking Tender Belly bacon in a cold cast iron skillet, over a medium heat. Brown until slighly crispy , flipping the bacon once, about 4-5 minutes per side. It's how you get that delicious, caramelized flavor that makes bacon the best meat ever invented.

Prep & Cooking Suggestions

350 degree oven on cookie sheet and parchment paper. Approximately 15-17 minutes.

Tender Belly			Tender Belly LLC			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	762988 - 76655F	1102033	10854574766551		4/2.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11lb	10lb	United States	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	15.25in	10.88in	3.25in	0.31ft3	9x15	237days	-5°F / -2°F





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Nutrition Analysis - By Measure

Calories	83	Total Fat	8g	Sodium	422mg
Protein	4	Trans Fats	0g	Calcium	10mg
Total Carbohydrates···	0g	Saturated Fat	3g	Iron	0.2mg
Sugars	1g	Added Sugars	0g	Potassium	110mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	28mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium	-	Sulphites	·	Nitrates	

0	 Additional Images 						

