

Tender Belly

902206 - Habanero Dry Rub Uncured Bacon Slab



Tender Belly Habanero Dry Rub Uncured Bacon SLAB. We Took Our Signature Dry-Rub Spice Up A Notch With The Addition Of Habanero Peppers For A Real Kick. Pretty Crazy (Tasty), Huh? Uncured/No Nitrites Or Nitrates. CA Prop 12 Compliant.



* Benefits

Ingredients

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| PORK BELLY, SALT, SPICES, |
|---------------------------|
| BROWN SUGAR, MAPLE SUGAR, |
| CELERY POWDER, SUGAR, |
| HABANERO POWDER, JUNIPER |



Allergens

Free From:









Nutrition Facts

Servings per Container 63 Serving size 18.0g (18g)

Amount per serving Calories

90

| Calonies | 90 |
|-------------------------|-----------|
| % Dai | ly Value* |
| Total Fat 7g | 9% |
| Saturated Fat 2.5g | 13% |
| Trans Fat 0g | |
| Cholesterol 15mg | 6% |
| Sodium 340mg | 15% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 1g | |
| Includes 0g Added Sugar | % |
| Protein 5g | |
| _ | |
| Vitamin D 0mcg | 0% |
| Calcium 10mg | 0% |
| Iron 0.2mg | 0% |
| Potassium 110mg | 2% |

^{*} 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.

Handling Suggestions

BERRY, JUNIPER BERRY OIL

Keep Frozen

Serving Suggestions

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.

Product Specifications

| Brand | Manufacturer | | | |
|--------------|------------------|--|--|--|
| Tender Belly | Tender Belly LLC | | | |
| | | | | |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|-----------------|--------|----------------|------|------------|
| | 766990 - 76608F | 902206 | 10854574766087 | | 4/6 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 25lb | 24lb | United States | No | |

| Shipping Information | | | | | | |
|----------------------|---------|--------|--------|-------|----------------------|-------------|
| Length | Width | Height | Volume | TIxHI | Storage Temp From/To | |
| 14.75in | 10.88in | 6.5in | 0.6ft3 | 10x10 | 237days | -5°F / -2°F |





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Nutrition Analysis - By Measure

| Calories | 90 | Total Fat | 7g | Sodium | 340mg |
|---------------------|----|---------------------|------|----------------|-------|
| Protein | 5 | Trans Fats | 0g | Calcium | 10mg |
| Total Carbohydrates | 1g | Saturated Fat | 2.5g | Iron | 0.2mg |
| Sugars | 1g | Added Sugars | 0g | Potassium | 110mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 15mg | | |
| 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 | | | | | |
|---|-------------------|--|--|--|--|--|
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