



FARMLAND
212010 - Bacon Ends And Pieces Raw

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.



* 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.

Ingredients

Fresh pork bellies cured with water, salt, sugar, sodium phosphates, sodium erythorbate, sodium nitrite, MAY_CONTAIN honey

⚠ Allergens

Free From:

crustaceans

eggs

fish

milk

peanuts

sesame

soy

tree nuts

wheat

Nutrition Facts

Servings per Container 973
Serving size 1tbspCooked (7g)

Amount per serving
Calories 35

% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 2g	
Vitamin D 3.89mcg	19%
Calcium 2.98mg	0%
Iron 0.13mg	1%
Potassium 40mg	1%

* 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

Keep frozen until use.

Serving Suggestions

Great for topping pizza, salads or in breakfast burritos or bowls.

Prep & Cooking Suggestions

Convection Oven: Arrange diced bacon in single layer on sheet pan. Bake at 350F. for 12 to 17 minutes or until crisp. Flat Top Grill: Heat grill to 325F. Arrange bacon in single layer. Cook 8 to 12 minutes or until crisp, turning frequently.

📄 Product Specifications

Brand	Manufacturer
FARMLAND	SMITHFIELD/FARMLAND

MFG #	SPC #	GTIN	Pack	Pack Desc.
171987	212010	00070247171986	1	1/15#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.5lb	15lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.37in	11.38in	4.75in	0.58ft3	8x4	0DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	35	Total Fat	3g	Sodium	110mg
Protein	2	Trans Fats	0g	Calcium	2.98mg
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	0.13mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	1.5g	Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•	1.94	Vitamin D	3.89mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

