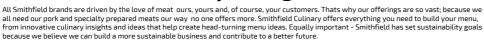


ROCKY MTN PRIDE

218625 - Bacon Sliced Layout Sugar Cure







* 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	▲ Allergens
Cured with water, salt, sugar, sodium phosphates, sodium erythorbate, sodium nitrite	Free From: Specification crustaceans eggs fish milk peanuts free prom: specification crustaceans free promits specificatio

Nutrition Facts

Servings per Container 136 Serving size 2Slices (15g)

Amount per serving

80

Calories	80
% D	aily Value*
Total Fat 6g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 250mg	11%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 5g	-
Vitamin D 9.05mcg	45%
Calcium 6.94mg	1%
Iron 0.29mg	2%
Potassium 95mg	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

Keep Frozen Until Use

Serving Suggestions

Serve for breakfast, lunch or dinner. Serve alone or use a topper for sandwiches, salads, and burgers.

Prep & Cooking Suggestions

Convection Oven: Arrange bacon Slices in single layer on sheet pan. Bake at 350F. for 17 to 22 minutes or until crisp. Flat Top Grill: Heat grill to 325F. Arrange bacon Slices in single layer on heated grill. Grill 8 to 12 minutes or until crisp, turning frequently.

Product Specifications

Brand	Manufacturer	
ROCKY MTN PRIDE	SMITHFIELD/FARMLAND	

MFG #	SPC#	GTIN	Pack	Pack Desc.
12550	218625	00070247125507	1	1/15#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.4lb	15lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.88in	11.38in	4.25in	0.56ft3	8x7	90DAYS	0°F / 32°F





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All Smithfield brands are driven by the love of meat ours, yours and, of course, your customers. Thats 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. Equally important - Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.

Nutrition Analysis - By Serving

Calories	80	Total Fat	6g	Sodium	250mg
Protein	5	Trans Fats	0g	Calcium	6.94mg
Total Carbohydrates•••	1g	Saturated Fat	2g	Iron	0.29mg
Sugars	1g	Added Sugars	1g	Potassium	95mg
Dietary Fiber	0g	Polyunsaturated Fat	0.5g	Zinc	
Lactose		Monounsaturated Fat	3g	Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•	4.52	Vitamin D	9.05mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images					

