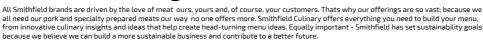


SMITHFIELD

223084 - Bacon Single Sliced Silver Medal 18 22 Ct







* 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.

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A Allergens

Cured With: Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.

Free From:











(🛞) wheat

Nutrition Facts

Servings per Container 150 Serving size 2FriedSlices (14g)

Amount per serving **Calories**

70

<u> </u>	
% Da	ily Value*
Total Fat 6g	9%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 210mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 7.78mcg	39%
Calcium 5.93mg	0%
Iron 0.25mg	1%
Potassium 80mg	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 refrigerated 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	Product Category	
SMITHFIELD	SMITHFIELD/FARMLAND	Pork	
		•	

MFG #	SPC #	GTIN	Pack	Pack Desc.
15765	223084	00070247157652	1	1/15#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.63lb	15lb	USA		No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
19.88in	11.38in	4.75in	0.62ft3	8x12	75DAYS	33°F / 39°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	70	Total Fat	6g	Sodium	210mg
Protein	5	Trans Fats	0g	Calcium	5.93mg
Total Carbohydrates···	0g	Saturated Fat	2g	Iron	0.25mg
Sugars	0g	Added Sugars	0g	Potassium	80mg
Dietary Fiber	0g	Polyunsaturated Fat	0.5g	Zinc	
Lactose		Monounsaturated Fat	2.5g	Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•	3.89	Vitamin D	7.78mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



