



SMITHFIELD

# 223086 - Bacon Single Slc Applewood Smkd 18 22 Ct

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. Equally important - Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



## Nutrition Facts

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

Amount per serving  
**Calories 70**

	% Daily Value*
<b>Total Fat</b> 6g	<b>9%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 1g Added Sugar	<b>2%</b>
<b>Protein</b> 5g	
Vitamin D 7.78mcg	<b>39%</b>
Calcium 5.92mg	<b>0%</b>
Iron 0.25mg	<b>1%</b>
Potassium 80mg	<b>2%</b>

\* 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.

### \* 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

CURED WITH: WATER, SALT, SUGAR, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRITE.

### ⚠ Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

Keep Frozen Until Use.

### Serving Suggestions

Serve for breakfast, lunch or dinner. Serve alone or use a topper for sandwiches 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	Equipment

MFG #	SPC #	GTIN	Pack	Pack Desc.
17484	223086	00070247174840	1	1/15#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.6lb	15lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.88in	11.38in	4.25in	0.56ft3	8x6	0DAYS	0°F / 32°F



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## Nutrition Analysis - By Serving

Calories	70	Total Fat	6g	Sodium	230mg
Protein	5	Trans Fats	0g	Calcium	5.92mg
Total Carbohydrates...	1g	Saturated Fat	2g	Iron	0.25mg
Sugars	1g	Added Sugars	1g	Potassium	80mg
Dietary Fiber	0g	Polyunsaturated Fat	0.5g	Zinc	
Lactose		Monounsaturated Fat	2.5g	Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(U)	3.89	Vitamin D	7.78mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

