



FARMLAND

239476 - Bacon Apple Cider Layout Fresh 14 18 S/O

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

Cured With: Water, Sugar, Salt, Sodium Phosphates, Natural Apple Flavoring (Natural Flavors), Sodium Erythorbate, Sodium Nitrite.

⚠ Allergens

Free From:

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

Nutrition Facts

Servings per Container 120
Serving size 2friedslices (17g)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 260mg	11%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 6g	
Vitamin D 0.2mcg	1%
Calcium 10mg	1%
Iron 0.3mg	2%
Potassium 90mg	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
FARMLAND	SMITHFIELD/FARMLAND

MFG #	SPC #	GTIN	Pack	Pack Desc.
17186	239476	00070247171863	1	1/15#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.56lb	15lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.38in	11.38in	4.75in	0.58ft3	8x12	75DAYS	33°F / 39°F



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Nutrition Analysis - By Serving

Calories	90	Total Fat	7g	Sodium	260mg
Protein	6	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	1g	Saturated Fat	2.5g	Iron	0.3mg
Sugars	1g	Added Sugars	1g	Potassium	90mg
Dietary Fiber	0g	Polyunsaturated Fat	0.5g	Zinc	0
Lactose		Monounsaturated Fat	3g	Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•	0	Vitamin D	0.2mcg	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

