

Product Specification Sheet

Product Code: S-00462

UPC Code: 7-49048-00462-4

Smokey Hills 10/12 Layer Bacon, **Applewood Smoked, Hand Rubbed with Sugar**

-Layers of extra thick sliced bacon stacked between pieces of nonstick polyboard

-Approximately 10-12 slices/lb (cut to thickness, not weight)

-Lean bacon made from premium, zero scribe pork bellies; zero scribe

bellies make for a straighter and more uniform slice

-Bacon is cured with and hand rubbed with sugar for extra flavor

-NO LIQUID SMOKE -GLUTEN FREE -NO MSG

INGREDIENTS

Pork, Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrate, Flavorings (CONTAINS NO ALLERGENS)

MASTER CASE

Gross Weight	16.35 LB	Box Width	11.25"
Net Weight	15 LB	Box Length	17.50"
Box Cube	.570 CF	Box Height	5.00"

PALLET CONFIGURATION

Gross Weight	1526 LB	Pallet Ti	9
Net Weight	1350 LB	Pallet Hi	10
Palletized		40"x48"x54" (60 CF)	

Nutrition Facts Serving size 2 pan fried slices(21g)

Servings Per Container Varied Amount Per Serving

Calories

	% Daily Value*		
Total Fat 11g	17%		
Saturated Fat 4g	19%		
Cholesterol 12mg	4%		
Sodium 370mg	17%		
Total Carbohydrate 0g			
Total Sugars 0g			
Protein 5g			
Calcium 0% • *Not a significant source of dietary fibe	Iron 2% er, Vitamin A and Vitamin C		
*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.			

day is used for general nutrition advice

ORDERING INFO

ORDER LEAD TIME: 7-14 Days SHIPMENT MINIMUM: 1 Pallet **Out of state orders may require a longer lead time based on product availability

PRODUCT INFORMATION

SLICE LENGTH: 10.75" (+-) .25" SLICE HEIGHT: 1.50 (+-) .25" SHINGLINE: Platter PRIMARY LEAN: 67%

PRESSED: No More Than 1.75" **BROKEN TISSUE: Not Excessive** MAMMARY TISSUE: None **GLANDS:** None

DATE FORMAT

Belly Lot No./Cure No./Processing Date/Julian Date

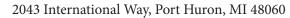
STORAGE / SHELF LIFE

14 Days FRESH under 28 F after delivery 6 Months FROZEN at 0 F after delivery

PREPERATION

Pan fry, grill or bake at 350-425 F until desired crispiness





smithmeatpacking.com

(810) 990-8418 Office

(810) 990-8472 Fax

