



# Product Specification Sheet

Product Code: S-00464

UPC Code: 7-49048-00464-8

## Smokey Hills 14/17 Layer Bacon, Applewood Smoked, Hand Rubbed with Sugar

- Layers of sliced bacon stacked between pieces of nonstick polyboard (average thickness)
- Approximately 14-17 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(14g)  
Servings Per Container Varied

Amount Per Serving		
Calories		82
		% Daily Value*
Total Fat	7g	12%
Saturated Fat	2g	12%
Cholesterol	8mg	2%
Sodium	247mg	11%
Total Carbohydrate	0g	
Total Sugars	0g	
Protein	3g	
Calcium	0%	Iron 2%

\*Not a significant source of dietary fiber, 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.

### 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"      PRESSED: No More Than 1.75"  
SLICE HEIGHT: 1.50 (+-) .25"      BROKEN TISSUE: Not Excessive  
SHINGLINE: Platter      MAMMARY TISSUE: None  
PRIMARY LEAN: 67%      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

