



## Product Specification Sheet

Product Code: S-00310

UPC Code: 7-49048-00310-8

### Smith Brand 12/14 Layer Bacon, Hardwood Smoked

- Layers of thick sliced bacon stacked between pieces of nonstick polyboard
- Approximately 12-14 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
- Smoked the old fashioned way using real hardwood and never any shortcuts
- NO LIQUID SMOKE      -GLUTEN FREE      -NO MSG

### INGREDIENTS

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

### Nutrition Facts

Serving size 2 pan fried slices (11g)  
Servings Per Container Varied

Amount Per Serving  
**Calories**

**65**

% Daily Value\*

Total Fat 6g 9%

Saturated Fat 2g 10%

Cholesterol 2mg 2%

Sodium 194mg 8%

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.

### MASTER CASE

Gross Weight	26.35 LB	Box Width	11.25"
Net Weight	25 LB	Box Length	17.50"
Box Cube	.883 CF	Box Height	7.75"

### PALLET CONFIGURATION

Gross Weight	1720 LB	Pallet Ti	9
Net Weight	1575 LB	Pallet Hi	7
Palletized		40"x48"x58.5" (65 CF)	

### 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

