



Product Specification Sheet

30lb Master Code: SC-00282-5
5lb Box Code: S-00282

UPC Code: 107-49048-00282-5
UPC Code: 7-49048-00282-8

Smith Brand 14/17 Layer Bacon, Hardwood Smoked, 6/5 lb (30 lb Master)

- A single layer of sliced bacon in a retail box; 6/5 lb boxes in a Master Case
- 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
- 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)

MASTER CASE

Gross Weight	35.50 LB	Box Width	11.00"
Net Weight	30 LB	Box Length	13.00"
Box Cube	1.097 CF	Box Height	13.25"

PALLET CONFIGURATION

Gross Weight	1764 LB	Pallet Ti	12
Net Weight	1440 LB	Pallet Hi	4
Palletized		40"x48"x53" (58.9 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

