



# Product Specification Sheet

Product Code: S-00308

UPC Code: 7-49048-00308-5

## Smith Brand 7/9 Ranch Bacon, EXTRA THICK, Hardwood Smoked

- Layers of thickest sliced bacon stacked between pieces of nonstick polyboard
- Approximately 7-9 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 (28g)  
Servings Per Container Varied

Amount Per Serving	
<b>Calories</b>	
% Daily Value*	
<b>Total Fat</b> 14g	24%
Saturated Fat 4g	24%
<b>Cholesterol</b> 16mg	5%
<b>Sodium</b> 494mg	21%
<b>Total Carbohydrate</b> 0g	
Total Sugars 0g	
<b>Protein</b> 6g	
<b>Calcium</b> 0%	<b>Iron</b> 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	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)	

### 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

