



Product Specification Sheet

Product Code: S-00431

UPC Code: 7-49048-00431-0

Smith Brand 12/14 Cajun Style Ranch Cut 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 and layers of bacon topically coated with cajun spices
- 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	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 (17g)
Servings Per Container Varied

Amount Per Serving		100	% Daily Value*
Calories			
Total Fat	9g		14%
Saturated Fat	3g		15%
Cholesterol	10mg		3%
Sodium	300mg		13%
Total Carbohydrate 0g			
Total Sugars 0g			
Protein	4g		
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



SMITH BRAND

HARDWOOD SMOKED
"PREMIUM BACON"
CAJUN STYLE LAYER BACON

Cured with: Water, Salt, Sodium Phosphate, Sugar, Sodium Erythorbate, Sodium Nitrate, and Flavorings
Cajun Seasoning Applied Topically: Chili Pepper, Salt, Spices, Garlic, Onion, Tricalcium Phosphate and Silicone Dioxide added to Prevent Caking

KEEP REFRIGERATED

MANUFACTURED BY:
SMITH MEAT PACKING
PORT HURON, MI 48060

Net Wt. 15 LB

