



Product Specification Sheet

Product Code: S-00430

UPC Code: 7-49048-00430-3

Smith Brand 14/17 Cajun Style Bacon, Hardwood Smoked

- 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
- 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)

Nutrition Facts

Serving size 2 pan fried slices (14g)
Servings Per Container Varied

| Amount Per Serving | | 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.

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



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

