



Product Specification Sheet

Product Code: S-00280

UPC Code: 7-49048-00280-4

Smith Brand Diamond A Bacon, Hardwood Smoked, "Deli Bacon"

- Layers of sliced bacon stacked between pieces of nonstick polyboard (average thickness)
- Approximately 14-17 slices/lb (cut to thickness, not weight)
- Extremely lean bacon made from smaller, premium, zero scribe pork bellies; zero scribe bellies make for a straighter and more uniform slice; great for deli/meat counters
- 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	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" (58.8 CF)	

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.

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

