

ARMOUR 002803 - Bacon Bits Real Smoke Fc 3/16"

All Smithfield brands are driven by the love of meat ours, yours and, of course, your customers. Thats why our offerings are so vast; because we all need our pork and specialty prepared meats our way no one offers more. Smithfield Culinary offers everything you need to build your menu, from innovative culinary insights and ideas that help create head-turning menu ideas. Equally important - Smithfield has set sustainability goals because we believe we can build a more sustainable business and contribute to a better future.



	Nutrition FactsServings per Container648Serving size1TBSP (7g)				
A MA		Amount per serving Calories	35		
	% Daily Value*				
		Total Fat 3g	5%		
	a all an an an	Saturated Fat 1g	5%		
	Cholesterol 10mg	3%			
* Benefits		Sodium 115mg	5%		
		Total Carbohydrate Og	0%		
Great-tasting fully cooked bacon r also gives you more opportunities	Dietary Fiber 0g	0%			
items, all day long. Flavor, versatil	Total Sugars 0g				
foodservice	Includes 0g Added Sugars	0%			
Ingredients	Allergens	Protein 2g			
		Vitamin D 0.6µg	3%		
Cured With: Water, Contains 2% or Less of: Salt, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite,	Free From:	Calcium 1.49mg	0%		
	crustaceans 🔘 eggs 🔊 fish 街 milk	Iron 0.11mg	0%		
	S peanuts 🛞 sesame 🛞 soy 🛞 tree nuts	Potassium 35mg	0%		
May Contain: Sugar, Brown Sugar, Natural Flavoring, Smoke Flavoring, Flavoring.	() wheat	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.			

Handling Suggestions

Keep refrigerated until use.

Serving Suggestions

Great for topping pizza, salads or in breakfast burritos or bowls.

Prep & Cooking Suggestions

Microwave Oven: Arrange bacon bits in single layer on paper towel lined microwave-safe plate. Microwave on HIGH (100% power) for 5 seconds per slice or to desired doneness. Flat Top Grill: Heat grill to 350F. Arrange bacon bits in single layer on heated grill. Grill 11/2 to 3 minutes to desired doneness. Convection Oven: Heat oven to 350F. Arrange bacon bits in single layer on sheet pan. Bake for 2 to 4 minutes or to desired doneness.

Product Specifications

Bra	and		Ma		anufacturer		Product Category			
ARM	ARMOUR SM		MITHFIELD FOODS INC.		Pork					
MFG #		SP	SPC # GTIN		IN	Pack	Pack Pack Des			
200278	150033	372	002	2803	20	02781	5003372	2		2 / 5.028 LBR
Gross We	ight N	let We	ight	Catch \	Neigh	nt Cou	intry of Orig	in Kosh	ner	Child Nutrition
10.7lb)	101	c	N	0		USA	No)	No
Shipping Information										
Length	Width	n He	eight	Volur	ne	TIxHI	Shelf Life	stora	Storage Temp From/To	
14.63in	7.63ir	1 8.	25in	0.53f	t3	15x7	360DAYS		28°F / 32°F	





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Nutrition Analysis - By Serving

Calories	35kcal	Total Fat	3g	Sodium	115mg
Protein	2g	Trans Fats	Og	Calcium	1.49mg
Total Carbohydrates…	Og	Saturated Fat	1g	Iron	0.11mg
Sugars	Og	Added Sugars	Og	Potassium	35mg
Dietary Fiber	Og	Polyunsaturated Fat	Og	Zinc	
Lactose		Monounsaturated Fat	1.5g	Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•	1.93NIU	Vitamin D	0.6µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



