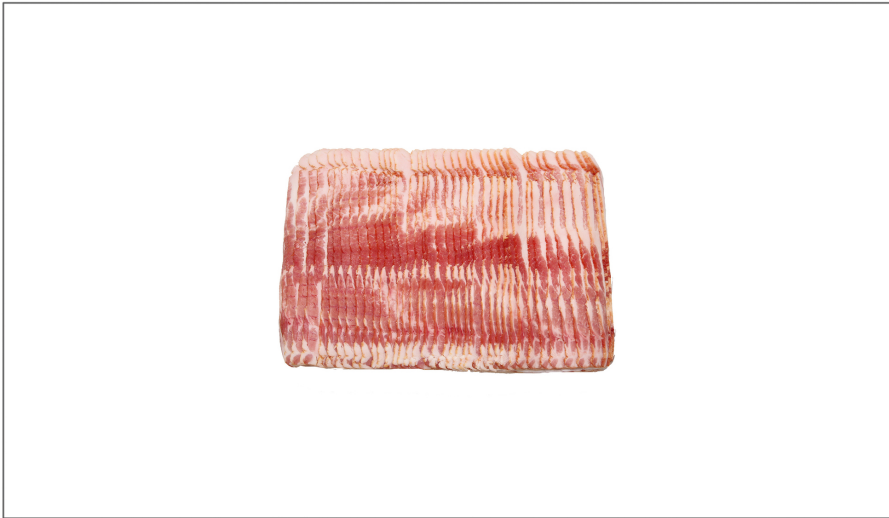




DAILY'S

002998 - Bacon Hardwood Smoked Gf 12/14 Laye

Dailys hardwood smoked sugar cured thick cut bacon combines the rich smoke flavor with a hint of sweetness from a premium pure sugar cure for an old-fashioned, mildly pleasing taste. Made with fresh, never frozen, dimensionally trimmed pork bellies and smoked with natural hardwoods, its been said that to make something this good, you need some kind of secret recipe. But theres no magic in this meat. Just hours of hardwood smoke, a craftsmans touch and over 125 years of practice. Its the kind of commitment you dont see every day. But thats what it takes to get the thick-cut, premium flavors people crave. Its how we make the bacon that bacon lovers dream about. And its the only way we know how to do it. Belly Up To The Best with Dailys Premium Meats.



Nutrition Facts

Servings per Container 126
Serving size 14.00g (14g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 360mg	16%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes Added Sugar	%

Protein 6g	
Vitamin D	0%
Calcium	0%
Iron	0%
Potassium	%

* 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.

* Benefits

Cured with pure sugar for an old-fashioned, mildly pleasing taste
Made with fresh, never frozen, dimensionally trimmed pork bellies
Smoked with natural hardwoods, and never any liquid smoke, for a delicious, all-natural smoke flavor without an aftertaste

Ingredients

Cured with: water, salt, sugar, sodium phosphate, sodium erythroate, flavoring, sodium nitrite.

⚠ Allergens

Free From:

- crustaceans
- shellfish
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. Cook thoroughly. Keep hot foods hot. Refrigerate leftovers immediately or discard.

Serving Suggestions

Bacon-Stuffed French Toast

Prep & Cooking Suggestions

Ready to use. Roast or fry until fully cooked.

📄 Product Specifications

Brand	Manufacturer	Product Category
DAILY'S	Seaboard Foods LLC	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
37213	002998	00079618372137	1	1 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
16lb	15lb	No	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.5in	10.5in	3.75in	0.42ft3	9x14	90DAYS	30°F / 40°F



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Nutrition Analysis - By Serving

Calories	60	Total Fat	4g	Sodium	360mg
Protein	6	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	1g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

