



DAILY'S

# 003097 - Bacon Frs Applewood Smoked Layer 10

Deep smoky flavor with an old-fashioned cure for what ails you. Dailys deep applewood smoked thick cut bacon combines the rich applewood smoke flavor with a hint of sweetness from a premium sugar cured bacon. 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 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 2friedslices (17g)

Amount per serving  
**Calories 80**

	% Daily Value*
<b>Total Fat</b> 6g	<b>9%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 500mg	<b>22%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes Added Sugar	<b>%</b>
<b>Protein</b> 6g	
Vitamin D	<b>0%</b>
Calcium	<b>0%</b>
Iron	<b>0%</b>
Potassium	<b>%</b>

\* 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

Smoked with natural applewood, and never any liquid smoke, for an all-natural deep smoked flavor without an aftertaste  
Premium, old-fashioned sugar cure for a mildly sweet flavor  
Made with fresh, never frozen, hand-selected pork bellies

### 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

Breakfast BLT on an English Muffin with an Egg

### 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.
37710	003097	00079618377101	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	80	Total Fat	6g	Sodium	500mg
Protein	6	Trans Fats	0g	Calcium	
Total Carbohydrates...	0g	Saturated Fat	2g	Iron	
Sugars	0g	Added Sugars		Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
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

