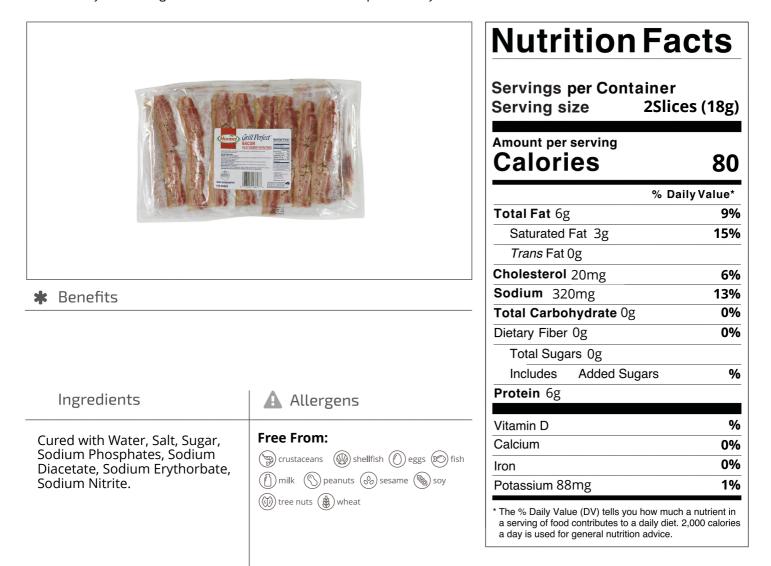


GRILL PERFECT 003259 - Bacon Grill Perfect 13775

Naturally wood smoked for authentic bacon flavor and a memorable customer experience. Minimal shrink and exact number of slices per case providing 100% yield leading to lower food costs and increased profitability.



Handling Suggestions

RECOMMENDED TEMPERATURE: 34F. MINIMUM TEMPERATURE: 33F. MAXIMUM TEMPERATURE: 40F. STORAGE: KEEP REFRIGERATED.

Serving Suggestions

Ideal for center-of-the-plate bacon applications or any other day part.

Prep & Cooking Suggestions

Fully cooked. Simply heat and serve.

Product Specifications

Brand			Manufacturer					Product Category		
GRILL	PERFE	СТ	Hormel Foods Corporation					Pork		
MFG #	ŧ	SPC #	GTIN			F	Pack Pack Desc.			
13775	5	003259	00037600137		7751	1		1 / cs		
Gross We	ight N	let Weight	Catch Wei	ght Coi	nt Country of Or		Koshe	r Child Nutrition		
6.75lb)	6.1lb	No		USA		No	No		
Shipping Information										
Length	Width	n Height	Volume	TIxHI	Shelf Life		Storage Temp From/To			
14.88in	9.63ir	n 4.88in	0.4ft3	13x8	180DA	AYS	33°F / 40°F			







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Nutrition Analysis - By Serving

Calories	80kcal	Total Fat	6g	Sodium	320mg
Protein	6g	Trans Fats	Og	Calcium	
Total Carbohydrates…	Og	Saturated Fat	3g	Iron	
Sugars	Og	Added Sugars		Potassium	88mg
Dietary Fiber	Og	Polyunsaturated Fat	0.96g	Zinc	
Lactose		Monounsaturated Fat	2.84g	Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)•		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



