



FARMLAND

003106 - Bacon Apple Smk Apple Cider 10/14 G

All Smithfield brands are driven by the love of meat ours, yours and, of course, your customers. That's 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 Facts

Servings per Container 180
Serving size 1 Fried Slice (11g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 170mg	7%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 4g	
Vitamin D 6.11µg	31%
Calcium 4.64mg	0%
Iron 0.2mg	1%
Potassium 60mg	1%

* 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

Our bellies are hand-trimmed for consistent sizing, injected with a special cure, and hardwood-smoked for a minimum of four hours for a true bacon flavor. Keeping them fresh improves the flavor, and allows the bellies to cure and slice more evenly.

Ingredients

Cured with: water, sugar, salt, sodium phosphate, natural apple flavoring (natural flavors), sodium erythorbate, sodium nitrite

⚠ Allergens

Free From:

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

Handling Suggestions

Keep refrigerated until use.

Serving Suggestions

Serve for breakfast, lunch or dinner. Serve alone or use a topper for sandwiches, salads, and burgers.

Prep & Cooking Suggestions

Convection Oven: Arrange bacon Slices in single layer on sheet pan. Bake at 350F. for 17 to 22 minutes or until crisp. Flat Top Grill: Heat grill to 325F. Arrange bacon Slices in single layer on heated grill. Grill 8 to 12 minutes or until crisp, turning frequently.

📄 Product Specifications

Brand	Manufacturer	Product Category
FARMLAND	Smithfield Foods Inc.	Pork

MFG #	SPC #	GTIN	Pack	Pack Desc.
00070247171962	003106	00070247171962	1	1 / 16.45 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
16.45lb	15lb	No	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.38in	11.38in	4.75in	0.58ft3	8x12	75DAYS	28°F / 32°F



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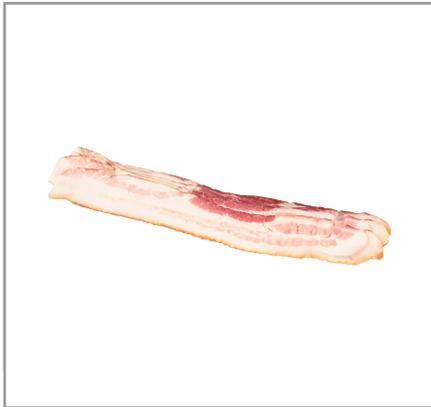
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Nutrition Analysis - By Serving

Calories	60kcal	Total Fat	4.5g	Sodium	170mg
Protein	4g	Trans Fats	0g	Calcium	4.64mg
Total Carbohydrates...	1g	Saturated Fat	1.5g	Iron	0.2mg
Sugars	1g	Added Sugars	1g	Potassium	60mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	
Lactose		Monounsaturated Fat	2g	Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(U)	3.06NIU	Vitamin D	6.11µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images



CURED WITH WATER, SUGAR, SALT, SODIUM PHOSPHATES, NATURAL APPLE FLAVORING (NATURAL FLAVORS), SODIUM ERYTHORBATE, SODIUM NITRITE.