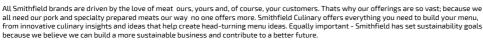


FARMLAND

003269 - Bacon Diced Rtc







* 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.

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A Allergens

Cured with water, salt, sugar, sodium phosphates, sodium erythorbate, sodium nitrite, MAY CONTAIN honey

Free From:











Nutrition Facts

Servings per Container 194 Serving size 1cookedtbsp (7g)

Amount per serving Calories

25

Calonies	33
% Da	ily Value*
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 110mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 2g	_
Vitamin D 3.89µg	19%
Calcium 2.98mg	0%
Iron 0.13mg	1%
Potassium 40mg	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.

Handling Suggestions

Keep frozen until use.

Serving Suggestions

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

Prep & Cooking Suggestions

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

Product Specifications

Brand	Manufacturer	Product Category
FARMLAND	SMITHFIELD FOODS INC.	Pork
FARIVILAND	SIVIT HFIELD FOODS INC.	POIK

MFG #	SPC #	GTIN	Pack	Pack Desc.
10070247175073	003269	10070247175073	2	2 / 5.375 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
10.75lb	10lb	No	USA	No	No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
10.88in	8.88in	5.75in	0.32ft3	16x7	90DAYS	-10°F / 0°F	





FARMLAND 003269 - Bacon Diced Rtc



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 Analysis - By Serving

Calories	35kcal	Total Fat	3g	Sodium	110mg
Protein	2g	Trans Fats	0g	Calcium	2.98mg
Total Carbohydrates…	0g	Saturated Fat	1g	Iron	0.13mg
Sugars	0g	Added Sugars	0g	Potassium	40mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	
Lactose		Monounsaturated Fat	1.5g	Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(IU)•	1.94NIU	Vitamin D	3.89µg	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











