



## Product Specification

Name: Premium Full Cooked Bacon Topping

Brand: Smokey River

Item #: 67895

SCC/UPC:10685201678950



Date: June 1, 2023

Product Description: 3/8" Pieces of Fully Cooked bacon. Great flavor profile. Can be used for omelets, pizza topping, add to a salad or salad dressing.

### Product Characteristics

Colour:  
Odour: Bacon  
Shape: Diced crumb  
Texture: Firm  
Taste: Smoked Bacon  
Size/Count: 1.5mm-3.0mm

### Product Packaging:

Count/Case: 2  
Pack Size: 2 x 2.27kg  
Case Weight Net: 4.54kg  
Case Weight Gross: 4.76kg  
Case Dimensions: 36 x 23 x 14cm  
Ti/Hi: 13 x 12  
Case Cube: 0.00115

Storage Condition: Keep Frozen

Storage Temperature: At or below -18°C or 0°F

Date Code Format: Best Before YYYYMMDD

Shelf Life: 540 Days Frozen 90 Days Refrigerated

Allergens:

## Nutrition Facts

Serving Size 1 Tbsp. (7g)

Servings Per Container About 324

Amount Per Serving

**Calories 40**      **Calories from Fat 30**

% Daily Value\*

**Total Fat 3g**      **5%**

Saturated Fat 1g      **5%**

Trans Fat 0g

**Cholesterol 5mg**      **2%**

**Sodium 150mg**      **6%**

**Total Carbohydrate 0g**      **0%**

Dietary Fiber 0g      **0%**

Total Sugars 0g

**Protein 3g**

Vitamin A 0%      •      Vitamin C 0%

Calcium 0%      •      Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Ingredients: Pork, Water, Salt, Sodium Phosphate, Honey, Sodium Erythorbate, Flavoring, Sodium Nitrite

Ingrédients : Porc, eau, sel, phosphate de sodium, miel, érythorbate de sodium, arôme, nitrite de sodium

Cooking Instructions: Fully cooked. Heat until minimum internal temperature 145 °F (62.8 °C) is achieved.

Instructions de cuisson : Entièrement cuit. Chauffer jusqu'à ce que la température interne minimale de 145 °F (62,8 °C) soit atteinte.