



Item Number: **122007**

Product Name: OLD SMOKEHOUSE® Bacon, Pecanwood Smoked, 9/13 slice, 2/101b GCF

Master Item Name: GCF OSH PWD BCN 9/13 2/10 LB

Product Fact Sheet

Product Information

UCC Manufacturer ID: 37600
Manufacturer Sequence: 6120
Brand Manager: ANTHONY M. PANICHELLI
Brand: Old Smokehouse
Origin: Product of USA (GCF)

Specifications

Ship Container UPC: 10037600220078
Unit UPC: 037600107853
Specification Number: 89L
Pallet Code: 11
Pallet Pattern: 9 x 6 = 54
Full Pallet: 1155.60 lbs.
Catch Weight? NO
Leaker Allowance: N
Truckload Quantity: 37

IFDA Information

IFDA Category: Meat
IFDA Class: Pork, Bacon
Product Family: Raw Bacon
FS Brand Manager: ANTHONY M. PANICHELLI
IFDA Status: Not IFDA

Storage Range

Recommended: 34 F
Maximum: 40 F
Minimum: 33 F

Description: Keep Refrigerated

Kosher? No

Contains Allergens: No Big 8 Allergens Present

Bioengineering Information: The National Bioengineered Food Disclosure regulations do not require disclose on the label for this product, this product may be exempt because of USDA amenability, has either no ingredients from a bioengineered source or if it contains an ingredient from a bioengineered source the ingredient has either highly refined ingredients that does not contain detectable modified genetic materials or certified organic.

Total Code Days: 70

Min Delivered Shelf Life Days: 30

Master Dimensions

Case Dimensions: 17.13''L x 10.88''W x 6.94''H
Cubic Feet: .750 CUFT
Net Weight: 20.00 LB
Gross Weight: 21.40 LB
Tare Weight: 1.40 LB

Unit Dimensions: 17"L x 11"W x 3.25"H
Unit Quantity: 2
Unit Size: 10 LB
Pack: CASE

Nutrition Facts

Domestic Nutrition Only

Household Serving Size (g): 17
Household Serving Size (oz.): .6
Calories: 90.00
Calories From Fat: 60.00
Calories from Saturated Fat:
Total Fat (g): 7.00
Saturated Fat (g): 3.00

Household Unit: 1 Pan Fried Slice
Daily Vitamin A (%): .00
Daily Vitamin C (%): .52
Daily Calcium (%) .00
Daily Iron (%): .00
Daily Vitamin D (%):
Daily Vitamin E (%):

Trans Fat (g): .00
Monounsaturated Fat (g):
Polyunsaturated Fat (g):
Cholesterol (mg): 20.00
Sodium (mg): 350.00
Potassium (mg):
Carbohydrate (g): .00
Dietary Fiber (g): .00
Sugar (g): .00
Water:
Ash:
Protein (g): 6.00

Daily Thiamin (%):
Daily Riboflavin (%):
Daily Niacin (%):
Daily Folic Acid (%):
Daily Vitamin B12 (%):
Daily Biotin (%):
Daily Pantothenic Acid (%):
Daily Phosphorus (%):
Daily Iodine (%):
Daily Magnesium (%):
Daily Zinc (%):
Daily Copper (%):
Daily Carbohydrates (%): .00
Daily Sodium (%): 15.00
Daily Dietary Fiber (%): .00
Daily Saturated Fat (%): 15.00
Daily Fat (%): 11.00
Daily Cholesterol (%): 7.00

Method: Analytical
NLEA Adjusted Values: Y
Child Nutrition Label:
Recipe Code:

Product Form: As Purchased
Label Number:
Food Category Code:
Source Code:

Product Description

General Description: OLD SMOKEHOUSE® Pecanwood Bacon is made from lean, selected pork bellies. Naturally smoked over 100% Pecanwood chips, it is a full-bodied bacon without being overpowering. One of a kind flavor and appearance.

Benefits of Using This Product: OLD SMOKEHOUSE® Pecanwood Bacon delivers improved cook yield, superior flavor, and excellent plate coverage. Pork CA Prop 12 Compliant. MA Open Housed Compliant.

Product Claims: PORK CA PROP 12 COMPLIANT
 MA OPEN HOUSED COMPLIANT

Nutrition Claims:

List of Ingredients: Cured With Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Natural Flavors, Sodium Nitrite.

Preparation and Cooking Instructions: OLD SMOKEHOUSE® Pecanwood Bacon can be prepared in the oven or on the grill. *GRILL: 375 degrees for 3-4 minutes on each side. *CONVECTION OVEN: 350 degrees for 10-15 minutes.

Yield / Portion: Approximately 11 slices per pound.

Suggested Uses: Use as a center of the plate for breakfast or as a flavorful addition to sandwiches, salads, potatoes, soups, and entrees. Can also be used to wrap steaks, chops, shrimp, and scallops.

Other Information: Raw Wide Shingle Bacon.

* Yield is based on average standard yields and may vary from case to case.



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Nutrition Label

Nutritional Facts

Serving Size: 1 Pan Fried Slice (17g)

Amount Per Serving

Calories 90

Calories From Fat 60

% Daily Value

Total Fat 7g 11%

Saturated Fat 3g 15%

TransFat 0g

Cholesterol 20mg 7%

Sodium 350mg 15%

Potassium

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 6g

Total Vitamin A 0%

Vitamin C 0.52%

Calcium 0%

Iron 0%

Domestic Nutrition Only

Unit UPC Item Number: 22007

Unit UPC Code: 0-37600-10785-3

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materials or
certified organic.

Product Claims:
PORK CA PROP 12
COMPLIANT
MA OPEN HOUSED
COMPLIANT

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