



Good food. Responsibly.®

Sales Specification

Bacon Sliced - RTC Retail - L-Board - Vacuum Packaged

Sugar Cure - Naturally Hickory Smoked

Farmland Brand - 24/12 oz - 18.0 lb Case

Case GTIN:	10070247123043
Material Status:	Z1 - Active Saleable
Description:	BACN,VAC,REG,FL,24/12OZ
Brand:	Farmland
Guaranteed Days:	30
Total Shelf Life:	120
Ingredient Statement:	Cured With: Water, Salt, Sugar, Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.
Pkg. Code Date:	Use By
Date Format:	MMM DD YYYY
Pkgs. Per Case:	24
Case Weight:	Standard Weight
Pkg. GTIN:	00070247123046
Cases Per Layer:	9
Layers Per Pallet:	8
Cases Per Pallet:	72
Case Code Date:	Use By
Date Format:	YYYY-MM-DD
Handling Statement:	KEEP REFRIGERATED
Qualifiers:	Naturally Hickory Smoked
Nutrition Claims:	No Artificial Flavors or Colors, No MSG, Gluten Free No Added Hormones* *Federal Regulations prohibit the use of added hormones in pork

Nutrition Facts

Serving Size 2 fried slices (17g)

Servings Per Container 6

Amount Per Serving

Calories 80 **Calories From Fat** 60

% Daily Value *

Total Fat 7g **11%**

Saturated Fat 2.5g **13%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 290mg **12%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Sugars 0g

Protein 6g **12%**

Vitamin A 0% - Vitamin C 0%

Calcium 0% - Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet.

Crustacean: FREE_FROM Peanuts: FREE_FROM

Eggs: FREE_FROM Soy: FREE_FROM

Fish: FREE_FROM Tree Nuts: FREE_FROM

Milk: FREE_FROM Wheat: FREE_FROM

DIMENSIONS CHART

	Net Wt	Tare Wt	Gross Wt	Depth	Width	Height	Cube
Case (CS)	18.000	2.234	20.234	16.875	11.375	8.000	0.889
Each (EA)	0.750	0.093	0.843	0.000	0.000	0.000	0.000

Sensory Gold Standard Description:

Bacon RTC #1 Regular Slice Sensory Requirements

- **Raw Appearance:** Primary lean is a cured bright red-brown color. Internal/secondary lean is a cured light pink color with a uniform creamy white fat color and amber edges. Larger less trimmed bellies will have more creamy white fat. Slices are individually intact and even with a smooth appearance, free of purge and without tiger striping. Aroma is a slight to moderate smokiness without defects or off aroma.
- **Cooked Appearance:** Cooked primary lean appearance is a dark, reddish-brown (mahogany) lean color. Internal/secondary lean is a medium reddish-brown color with a medium golden-brown fat color and a darkened edge. Each cooked strip has a slightly smoky aroma, bends slightly without breaking at approximately 195° angle and does not feel dry or brittle when held.
- **Texture (Regular Slices):** Moderately crispy with a slightly chewy bite. Slightly greasy mouthfeel. Not soggy or too chewy.
- **Flavor (Taste & Aroma):** Slight to moderate smokiness, moderate-high to high saltiness with a slight sweetness having no cooked pork or fat flavor.

Attributes:

- **Raw Material:** Made from bellies
- **Process:** Inject with pickle solution, hang, smoke, chill, press to dimension and slice.

Smoke Type:

- Must use 100% Natural Hickory Smoke; no liquid smoke allowed.

Disclaimers:

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations.
- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices. Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Quality Assurance contact person. Smithfield's Quality Assurance contact person will notify Product Management.
- The nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels.
- Child Nutrition, Meat/Meat Equivalency, or Product Formulation Statement information may be available upon request.

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