

The Wright® Brand Bacon Journey

Believe it or not, bacon doesn't grow on trees. But we like to think its journey to your customers is every bit as magical as tree bacon.







Pickle is made



3 Cure is injected



4 Bellies are hung on trees



Hanging allows the cure to spread equally



6 Bellies are smoked



Bellies hang in a cooler to stage for slicing



Bellies are pressed



9 Bellies are sliced



Bacon quality is inspected as it goes down the line



Product is packaged, taped, labeled and code dated



Boxes are palletized and moved to distribution centers for shipping

