



GTIN CODE: 00077900000836
 LEGACY PRODUCT CODE: 043793-0436
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Jimmy Dean® Fully Cooked Hardwood Smoked 1/4" Bacon Pieces

- Fully cooked slices and pieces saves your back-of-house staff time and labor.
- Multiple prep methods allows you to serve delicious bacon no matter where or how you're cooking it in the back of the house.
- Cooked and diced with consistent sizing and flavoring offers peace of mind knowing that you can count on the same great flavor and bite with every dish.
- Gas-flushed allows for extended shelf life and improved product quality.
- High lean-to-fat ratio ensures more consistency from slice to slice.

Ingredients

CURED WITH: Water, salt, sugar, sodium phosphates, sodium erythorbate, sodium nitrite. May contain smoke flavoring.

Packaging information

MASTER CASE CUBE	0.481
GROSS WEIGHT	11.1526 lbs
HEIGHT	4.125
LENGTH	17.8125
NET WEIGHT	10
WIDTH	11.3125

PALLET	
HI	8
TI	8

Storage

SHELF LIFE:	365 Days
STORAGE TEMPERATURE - MAXIMUM:	0 °F
STORAGE TEMPERATURE - MINIMUM:	0 °F
STORAGE METHOD:	Frozen

Preparation

BAKE:
 Conventional Oven/Heat.

Nutritional information

NUTRITION FACTS

640 Servings Per Container

Serving Size 7g

Amount Per Serving

Calories **30**

Daily Value % *

Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 10mg	3%
Sodium 105mg	5%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin A	0%
Vitamin C 0mg	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.1mg	0%
Potassium 30mg	0%

*The % Daily Value 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.

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson

Need help? Call us at 1-800-261-4754

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