



## Applewood Smoked Sliced Pepper - Coated Bacon



Nueske's Applewood Smoked Pepper-Coated Bacon sliced at 16 to 20 slices per pound provides a meaty slice of bacon permeated with the signature flavor we are famous for: sweet, fragrant Applewood Smoke from glowing embers of pure Wisconsin Applewood. Nueske's traditional slow-smoking process ensures huge flavor in every slice and each hand-trimmed belly is rubbed with zesty cracked tellicherry peppercorns and then smoked for a minimum of 24 hours over genuine applewood.

Nueske's Applewood Smoked Pepper-Coated Bacon received the silver "sofi" award from the Specialty Food Association (formerly N.A.S.F.T.) in 2008.

## Product Specs

**Product:** Nueske's Applewood Smoked Sliced Pepper-Coated Bacon, sliced at 16-20 slices per pound

**Nueske's Item Code:** 2200

**Weight:** 5 lb. exact weight C.A.P. bags

**Case Weight:** 10 lb. exact weight

**Case Pack:** Two 5 lb. exact weight C.A.P. bags

**Case Size:** 12 3/8" X 10 3/8" X 4 3/4"  
(0.353 cubic feet)

**Cases per Pallet:** 135 cases

**Layers per Pallet:** 5 layers

**Cases per Layer:** 27 cases

**Refrigerated Shelf Life:** 90 Days at 38°F

**Frozen Shelf Life:** 365 Days at -10°F

**Dating:** julian



**Nueske's Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933**  
203 N. Genesee St., Wittenberg, WI 54499 ~ (800) 382-2266 ~ [www.nueskemeats.com](http://www.nueskemeats.com)