



Applewood Smoked Triple-Thick Butcher Cut Sliced Bacon



Nueske's Applewood Smoked Triple-Thick Butcher Cut Bacon sliced at 6 to 8 slices per pound provides an incredibly thick, 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 hefty slice and each hand-trimmed belly is smoked for a minimum of 24 hours over genuine applewood. Excellent for cooking on the grill.

Nueske's Applewood Smoked Bacon received the gold "sofi" award from the Specialty Food Association (formerly N.A.S.F.T.) in 2001, 2006, 2009, & 2010.

Product Specs

Product: Nueske's Applewood Smoked Triple-Thick Butcher Cut Sliced Bacon, sliced at 6-8 slices per lb.

Nueske's Item Code: 2161

Weight: 12 oz. exact weight VP

Case Weight: 12 lb. exact weight

Case Pack: Sixteen 12 oz. exact weight VP

Case Size: 14 3/8" x 12 3/8" x 6 1/4"
(0.643 cubic feet)

Cases per Pallet: 99 cases

Layers per Pallet: 9 layers

Cases per Layer: 11 cases

Refrigerated Shelf Life: 90 Days at 38°F

Frozen Shelf Life: 365 Days at -10°F

Dating: use by/freeze by



Nueske's Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933
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