



Applewood Smoked Sliced Bacon



Nueske's Applewood Smoked 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, rich 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 smoked for a minimum of 24 hours over genuine applewood.

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. Packed in 5 pound bags for foodservice.

Product Specs

Product: Nueske's Applewood Smoked Sliced Bacon, sliced at 16/20 slices per pound

Nueske's Item Code: 2174

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
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