



Applewood Smoked 20/24 Ct. *Restaurant Select* Sliced Bacon



Nueske's Applewood Smoked Restaurant Select Bacon sliced at 20 to 24 slices per pound provides a thinner slice of bacon that's loaded 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. This thin-sliced bacon packs a big, smoky punch. Restaurant Select means it's the best of the best.

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, Restaurant Select, sliced at 20/24 slices per pound

Nueske's Item Code: 2194

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"
(.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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