



Wild Cherrywood Smoked Uncured Sliced Bacon



Nueske's Wild Cherrywood Smoked Sliced Uncured Bacon sliced at 16 to 20 slices per pound provides a meaty slice of bacon permeated with the robust, rich smoke of Wisconsin cherrywood. 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 cherrywood. This bacon has no added nitrates or nitrites.

Nueske's Wild Cherrywood Smoked Uncured Bacon received the gold "sofi" award from the Specialty Food Association (formerly N.A.S.F.T.) in 2011 in the category of "Outstanding Diet & Lifestyle Product" (all natural, gluten free).

Product Specs

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

Nueske's Item Code: 2223

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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