



Applewood Smoked Slab Bacon



Nueske's Applewood Smoked Slab Bacon provides you with a whole slab 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 or lardon, whatever the size, 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.

Product Specs

Product: Nueske's Applewood Smoked Slab Bacon

Nueske's Item Code: 2133

Weight: 12-14 lb. average weight VP

Case Weight: 39 lb. average weight

Case Pack: Three 12-14 lb. average weight VP

Case Size: 27 1/8" x 14 3/8" x 8 1/2"
(1.48 cubic feet)

Cases per Pallet: 24 cases

Layers per Pallet: 4 layers

Cases per Layer: 6 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