



## 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:** 2131

**Weight:** 12-14 lb. average weight VP

**Case Weight:** 13 lb. average weight

**Case Pack:** one 12-14 lb. average weight VP

**Case Size:** 27" x 11.62" x 3.75"  
(0.681 cubic feet)

**Cases per Pallet:** 48 cases

**Layers per Pallet:** 16 layers

**Cases per Layer:** 3 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](http://www.nueskemeats.com)