



## Applewood Smoked Pepper-Coated Slab Bacon



Nueske's Applewood Smoked Pepper-Coated 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 - *plus* we hand-rub it with cracked Tellicherry Peppercorns. 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 silver "sofi" award from the Specialty Food Association (formerly N.A.S.F.T.) in 2008.

## Product Specs

**Product:** Nueske's Applewood Smoked Pepper-Coated Slab Bacon, FRZ

**Nueske's Item Code:** 2253

**Weight:** 12-14 lb. average weight V.P.

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

**Case Pack:** One 12-14 lb. average weight V.P., FRZ

**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)