



Wild Cherrywood Smoked Uncured Slab Bacon



Nueske's Wild Cherrywood Smoked Uncured Slab Bacon is a whole, hand-trimmed, unsliced slab of bacon permeated with the robust, rich smoke of Wisconsin Cherrywood. Nueske's traditional slow-smoking process ensures huge flavor in every bite of this bacon and each Nueske's 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 Uncured Slab Bacon, FRZ

Nueske's Item Code: 2189

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
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