



Applewood Smoked Sliced Pepper-Coated Bacon



Nueske's Applewood Smoked Pepper-Coated Bacon sliced at 16 to 20 slices per pound provides a meaty slice of bacon permeated with the signature flavor we are famous for: sweet, fragrant Applewood Smoke from glowing embers of pure Wisconsin Applewood. Nueske's traditional slow-smoking process ensures huge flavor in every slice and each hand-trimmed belly is rubbed with zesty cracked tellicherry peppercorns and then smoked for a minimum of 24 hours over genuine applewood.

Nueske's Applewood Smoked Pepper-Coated Bacon received the silver "sofi" award from the Specialty Food Association (formerly N.A.S.F.T.) in 2008. Pre-sliced at 16/20 slices per pound and packaged in 8 oz. retail packs.

Product Specs

Product: Nueske's Applewood Smoked Pepper-Coated Sliced Bacon, 8 oz. retail package

Nueske's Item Code: 2201

UPC: 0 24211 22010 1

Weight: 8 oz. exact weight VP

Case Weight: 8 lb. exact weight

Case Pack: Sixteen 8 oz. exact weight VP

Case Size: 14 3/8" x 12 3/8" x 6 1/4"
(0.643 cubic feet)

Cases per Pallet: 99 cases

Layers per Pallet: 9 layers

Cases per Layer: 11 cases

Refrigerated Shelf Life: 90 Days at 38°F

Frozen Shelf Life: 365 Days at -10°F



Nueske's Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933
203 N. Genesee St., Wittenberg, WI 54499 ~ (800) 382-2266 ~ www.nueskemeats.com