

## Applewood Smoked Sliced Pepper-Coated Bacon

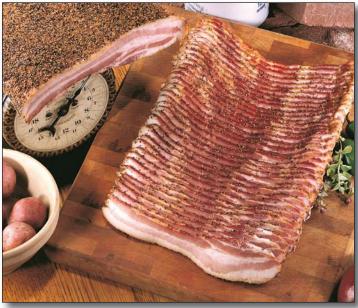


Nueske's Applewood Smoked Pepper-Coated Bacon sliced at 10 to 12 slices per pound provides a thick, meaty slice of bacon permeated with the signature flavor we are famous for: sweet, fragrant Applewood Smoke from glowing embers of pure Wisconsin Applewood. Nueske's traditional slowsmoking process ensures 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.

## **Product Specs**

Product: Nueske's Applewood Smoked Sliced Pepper-Coated Bacon, sliced at 10/12 slices per pound <u>Nueske's Item Code:</u> 2222 <u>Weight:</u> 5 lb. exact weight C.A.P. bags <u>Case Weight:</u> 30 lb. exact weight <u>Case Pack:</u> Six 5 lb. exact weight C.A.P. bags <u>Case Size:</u> 18 3/8" x 13 7/8" x 7 3/8" (1.088 cubic feet) <u>Cases per Pallet:</u> 56 cases <u>Layers per Pallet:</u> 7 layers <u>Cases per Layer:</u> 8 cases <u>Refrigerated Shelf Life:</u> 90 Days at 38°F <u>Frozen Shelf Life:</u> 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