



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 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.

Product Specs

Product: Nueske's Applewood Smoked Sliced Pepper-Coated Bacon, sliced at 10/12 slices per pound

Nueske's Item Code: 2222

Weight: 5 lb. exact weight C.A.P. bags

Case Weight: 30 lb. exact weight

Case Pack: Six 5 lb. exact weight C.A.P. bags

Case Size: 18 3/8" x 13 7/8" x 7 3/8"

(1.088 cubic feet)

Cases per Pallet: 56 cases

Layers per Pallet: 7 layers

Cases per Layer: 8 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