

FOODSERVICE TURKEY BACON

PRODUCT NUMBER: 22655-30302

PRODUCT CATEGORY: TURKEY BACON



PRODUCT DESCRIPTION

Flavorful Turkey Bacon is placed in "Layout" style packaging on parchment paper, vacuum packed in 2/6lb units for less exposure. Simply cook to your desired level of "crispness" and serve as a great alternative to pork bacon. Approximately 384 Slices Per Case.

FEATURES & BENEFITS

This easy to prepare product adds variety to the breakfast menu. Packaged with the operator in mind, simply cook to the desired level of "crispness." A healthy alternative to traditional pork bacon, easily add to your dish to enhance both appearance and taste.

GLUTEN FREE

NO MSG



NUTRITION FACTS

Serving Size	0.5 OZ (14 g)	
Calories		30
Calories from Fat		20
		% Daily Value*
Total Fat	2g	3%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	15mg	5%
Sodium	125mg	5%
Potassium	0mg	0%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	
Sugars	0g	
Protein	3g	
Vitamin A 0%	Vitamin C 8%	
Calcium 0%	Iron 0%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

PACKAGING DETAILS

GTIN	90022655303025	ITEM UPC	022655303025
UNIT QUANTITY	2	UNIT SIZE	6 LB
PALLET TIE	8	PALLET HIGH	10
CASE NET WEIGHT	12 LB	CASE GROSS WEIGHT	13.2 LB
CASE LENGTH	19 IN	CASE WIDTH	10.75 IN
CASE HEIGHT	5.5 IN	CASE CUBE (FEET)	0.65 FT

INGREDIENTS

Turkey, Water, Sugar, 2% or less of Salt, Potassium Chloride, Potassium Lactate, Sea Salt, Canola Oil, Sodium Phosphates, Hickory Smoke Flavor, Sodium Ascorbate, Autolyzed Yeast Extract, Sodium Diacetate, Sodium Nitrite, Dextrose

PREP & COOKING INSTRUCTIONS

Flat-top Grill or Skillet: 325°/Medium Heat for 4-6 minutes turning a few times for desired crispness. Convection Oven: Cook on parchment at 350°F for 4-6 minutes or until desired crispness.



SERVE WITH CONFIDENCE.®
BUTTERBALLFOODSERVICE.COM

For more information contact:
Butterball, LLC
One Butterball Lane, Garner, NC 27529
866-613-2251 • foodservice@butterball.com
Date: July 9th, 2018