

PREMIUM TURKEY THIGH BACON 2/6# FZN

Brand:  Product #: 22655 30320 Category: Turkey Bacon



PRODUCT DESCRIPTION

Premium, Turkey Bacon is placed in "Layout" style packaging on parchment paper, vacuum packed in 2/6 lb units for less exposure. Simply cook to your desired level of "crispness" and serve as a great alternative to pork bacon. 10 slices per sheet, approximately 170 slices per case.

FEATURES & BENEFITS



GLUTEN
FREE



NO MSG



NUTRITION FACTS

| | | |
|---------------------------|--------------|----------------|
| Serving Size | 1 OZ (28 g) | |
| Calories | 40 | |
| Calories from Fat | 15 | |
| | | % Daily Value* |
| Total Fat | 2g | 3% |
| Saturated Fat | 0g | 0% |
| Trans Fat | 0g | |
| Cholesterol | 15mg | 5% |
| Sodium | 160mg | 7% |
| Potassium | mg | 0% |
| Total Carbohydrate | 1g | 0% |
| Dietary Fiber | 0g | |
| Sugars | 1g | |
| Protein | 5g | |
| Vitamin A 0% | Vitamin C 0% | |
| Calcium 0% | Iron 2% | |

*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 | 90022655303209 | ITEM UPC | 022655303206 |
| UNIT QUANTITY | 2 | UNIT SIZE | 6 LB |
| PALLET TIE | 8 | PALLET HIGH | 10 |
| CASE NET WEIGHT | 12.0 LB | CASE GROSS WEIGHT | 13.20 LB |
| CASE LENGTH | 19.000 IN | CASE WIDTH | 10.750 IN |
| CASE HEIGHT | 5.500 IN | CASE CUBE (FEET) | 0.65 CF |

INGREDIENTS

Turkey, Water, Sugar, Sea Salt, Contains 2% or less of Potassium Lactate, Sodium Phosphate, Sodium Nitrite, Sodium Diacetate, , Sodium Erythorbate, 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.™

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