



## Sales Specification

**Bacon Sliced - RTC Retail - Stack Pack / Saddle Pack - Vacuum Packaged**

**Sugar Cure - Hickory Smoked - Thick Sliced**

**Member's Selection Brand for Price Smart - Export - 8-2/24 oz - 24.0 lb Case**

|                       |   |
|-----------------------|---|
| Case GTIN:            | 20607766989408  |
| Material Status:      | Z1 - Active Saleable  |
| Description:          | Members Selection Bacon Thick Cut<br>Saddlepack Export 8/2-24Z  |
| Brand:                | Members Selection   |
| Guaranteed Days:      | 30  |
| Ingredient Statement: | Ingredients: Pork (Belly), Water, Contains<br>Less than 2% of Salt, Sugar, Sodium<br>Tripolyphosphate, Sodium Erythorbate,<br>Sodium Nitrite./ Spanish Translation:<br>Ingredientes: Tocino, Agua, Contiene<br>Menos de 2% de: Sal, Azucar,<br>Tripolifosfato de Sodio, (Regulador de<br>Acidez), Eritorbato de Sodio<br>(Antioxidante), Nitrito de Sodio<br>(Conservante). |
| Pkg. Code Date:       | Use By  |
| Date Format:          | DD/MM/YY  |
| Sec. Pkg. Code Date:  | Spanish F(ECH) DE CAD   |
| Date Format:          | DD/MM/YY  |
| Pkgs. Per Case:       | 8   |
| Case Weight:          | Standard Weight   |
| Pkg. GTIN:            | 00607766989404  |
| Cases Per Layer:      | 8   |
| Layers Per Pallet:    | 8   |
| Cases Per Pallet:     | 64  |
| Case Code Date:       | Use By  |
| Date Format:          | YYYY-MM-DD  |
| Handling Statement:   | KEEP REFRIGERATED   |

### Nutrition Facts

Serving Size 1 fried slice (11g)

Servings Per Container 36

#### Amount Per Serving

**Calories** 50 **Calories From Fat** 40

% Daily Value \*

**Total Fat** 4.5g **7%**

**Saturated Fat** 1.5g **8%**

**Trans Fat** 0g

**Cholesterol** 10mg **3%**

**Sodium** 170mg **7%**

**Total Carbohydrate** 0g **0%**

**Dietary Fiber** 0g **0%**

**Sugars** 0g

**Protein** 4g **8%**

Vitamin A 0% - Vitamin C 0%

Calcium 0% - Iron 0%

\* Percent Daily Values are based on a  
2,000 calorie diet.

Crustacean: FREE\_FROM Peanuts: FREE\_FROM

Eggs: FREE\_FROM Soy: FREE\_FROM

Fish: FREE\_FROM Tree Nuts: FREE\_FROM

Milk: FREE\_FROM Wheat: FREE\_FROM

|           | Net Wt | Tare Wt | Gross Wt | Depth  | Width  | Height | Cube  |
|-----------|--------|---------|----------|--------|--------|--------|-------|
| Case (CS) | 24.000 | 3.050   | 27.050   | 19.813 | 11.813 | 7.375  | 0.999 |
| Each (EA) | 3.000  | 0.080   | 3.080    | 1.000  | 9.063  | 5.625  | 0.030 |

Sensory Gold Standard Description:

**Bacon RTC #1 Thick Slice Sensory Requirements**

- **Raw Appearance:** Primary lean is a cured bright red-brown color. Internal/secondary lean is a cured light pink color with a uniform creamy white fat color and amber edges. Larger less trimmed bellies will have more creamy white fat. Slices are individually intact and even with a smooth appearance, free of purge and without tiger striping. Aroma is a slight to moderate smokiness without defects or off aroma.
- **Cooked Appearance:** Cooked primary lean appearance is a dark, reddish-brown (mahogany) lean color. Internal/secondary lean is a medium reddish-brown color with a medium golden-brown fat color and a darkened edge. Each cooked strip has a slightly smoky aroma, bends slightly without breaking at approximately 195° angle, and does not feel dry or brittle when held.
- **Texture (Thick Slices):** Slightly crispy with a moderately chewy bite. Slightly greasy mouthfeel. Not soggy or too chewy.
- **Flavor (Taste & Aroma):** Slight to moderate smokiness, moderate-high to high saltiness with a slight sweetness having no cooked pork or fat flavor.

Attributes:

- **Raw Material:** Made from bellies
- **Process:** Inject with pickle solution, hang, smoke, chill, press to dimension and slice.

Smoke Type:

- Must use 100% Natural Hickory Smoke

Disclaimers:

- All product is produced in accordance with good manufacturing practices and conforms to all applicable federal, state and local regulations.
- If quality issues arise, make sure that all packaging and product are saved for review and retrieval of pertinent information (i.e., producing facility, lot, etc...)
- All quality issues should be reported to your company's corporate offices. Your company's corporate offices will report the issues (along with all pertinent information) to Smithfield's Quality Assurance contact person. Smithfield's Quality Assurance contact person will notify Product Management.
- The nutrient analyses represent typical production lots, these are not guaranteed as minimum or maximum levels.
- Child Nutrition, Meat/Meat Equivalency, or Product Formulation Statement information may be available upon request.

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