



PIT-SMOKED  
**BRISKET BACON**  
SEASONED & CURED BEEF BRISKET



**READY IN**  
**PIT-SMOKED**  
**MINUTES**



*More Flavorful · More Versatile · Healthier*

# PIT-SMOKED BEEF BRISKET BACON

SEASONED, CURED AND SMOKED TO PERFECTION, BEEF BRISKET BACON BRINGS THE DELICIOUS FLAVOR AND HIGH QUALITY OF TRADITIONAL PIT-SMOKING. TASTE PERFECTION IN OUR FULLY COOKED BRISKET BACON, PERFECT FOR YOUR NEXT BREAKFAST, LUNCH OR DINNER.

**INGREDIENTS:** BEEF BRISKET, WATER, BROWN SUGAR, LESS THAN 2%: SALT, SUGAR, DEXTROSE, BLACK PEPPER, SODIUM CITRATE, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRITE.

**GLUTEN FREE**

**CODE:** 103  
**PACK:** 2/3 LB.

## SHIPPING CASE:

**DIMENSIONS:** 12.25 X 8.375 X 6.375  
**CUBE:** 0.378 ft.<sup>3</sup>  
**PALLET:** 12 X 8 (TI X HI)  
**CASES PER PALLET:** 96  
**NET CASE WT.:** 6 LB.

**STORAGE:** FROZEN  
**TOTAL SHELF-LIFE:** 360 DAYS

**SLICE THICKNESS:** 2 mm  
**AVG. SLICES PER PACKAGE:** 40 SLICES

## Nutrition Facts

Serving Size One Slice (15g)  
Servings Per Container Varies

Amount Per Serving

Calories 35    Calories from Fat 25

% Daily Value\*

Total Fat 2.5g    4%

Saturated Fat 1g    5%

Trans Fat 0g

Cholesterol 10mg    3%

Sodium 100mg    4%

Total Carbohydrate 0g    0%

Protein 2g

Iron 2%

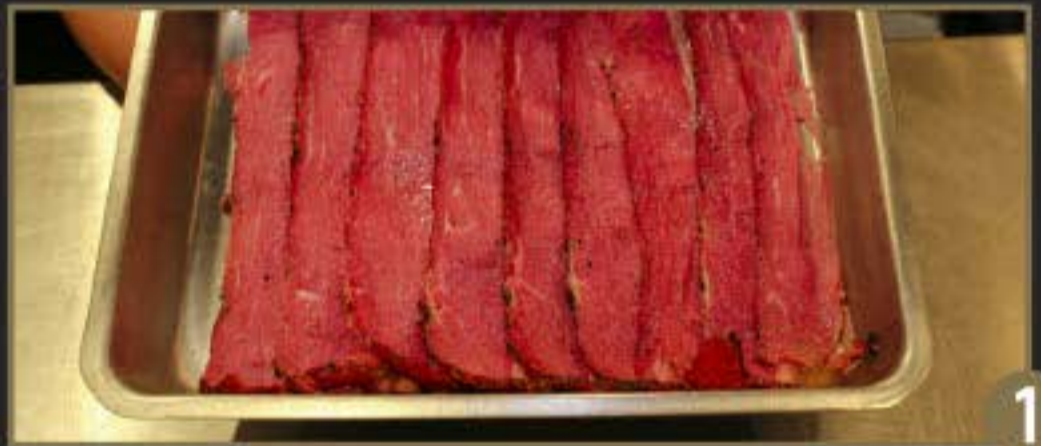
Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, and calcium.

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



## EASY 3-STEP HEATING INSTRUCTIONS

FOLLOW OUR EASY 3-STEP CONVENTIONAL OVEN HEATING INSTRUCTIONS BELOW TO HEAT YOUR BEEF BRISKET BACON TO PERFECTION!



1

REMOVE PRODUCT FROM PACKAGING AND LAY SLICES FLAT ON A BAKING SHEET.



2

HEAT IN A 350° F OVEN FOR APPROXIMATELY 15 – 20 MINUTES, OR UNTIL THE EDGES OF THE SLICES BEGIN TO BROWN.



3

REMOVE FROM THE OVEN, SERVE AND ENJOY! *Be Careful - Product will be Hot!*



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