



## Product Specification Form

Ingredients: Pork Cured With: Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate,  
Sodium Nitrite.

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Allergens: None

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### NLEA Information:

Product Name: Applewood Smoked Bacon

Serving Size: 15g (cooked)      Serving Size Per Container: Varied

Calories: 70

Calories from Fat: 45

	% Daily Value
Total Fat: 5g	8 %
Saturated Fat: 2g	10 %
Cholesterol: 10mg	3 %
Sodium: 320mg	13 %
Total Carbohydrate: 1g	0 %
Dietary Fiber: 0g	0 %
Sugars: 0g	%
Protein: 6g	%
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	2 %

General Product Info (company info, flavor profile, appearance): Nueske's Applewood

Smoked Slab Bacon is smoked for a minimum of 24 hours over glowing embers of genuine  
applewood. The sweet applewood smoke permeates the entire cut of meat with its rich, smoky  
flavor - Nueske's signature. Nueske's Applewood Smoked Bacon has won many awards for its  
taste and quality, including multiple awards from the N.A.S.F.T. in the Outstanding Meat, Pate, &  
Seafood category. Slab bacon allows you to slice this bacon to whatever thickness you desire; from  
delicate thin slices to thick-and-meaty slices.

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MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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Suggested Applications: Nueske's Applewood Smoked Slab Bacon is often used in deli cases or  
by chefs who like being able to slice it to whatever thickness they prefer. Lends its excellent flavor  
to many dishes; soups, salads, wrapped around other meats for roasting or grilling, appetizers,  
wraps & sandwiches, in pastas, on pizza, in quiches or any breakfast dish - or all by itself. The  
flavor of Nueske's pairs well with a long list of ingredients.

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Refrigerated Product Shelf Life (days & temperature):	90 / 38 F
Frozen Product Shelf Life (days & temperature):	1 year / minus 10 F
Special Labeling Info	Nueske Product with Nutritional Information