

JFAT DIGS

Raw Streaky Bacon

MF CODE: 1026 | 500 G | APPROX 25 RASHERS | 10 KG MF CODE: 1025 | 1 KG | APPROX 50 RASHERS | 10 KG

Traditionally Smoked & Cured



3**fat** pigs

Raw Streaky Bacon

1026 | 1025

Our streaky bacon is made from pork bellies. It is traditionally cured and naturally smoked using beech wood. Simply fry or grill.

- * Vaccum Packed for fresshness
- * Spanish Origin
- * 18 month Shelf life.



Product Information

Code	Product	Inner	Outer
1026	3 Fat Pigs Raw Streaky Bacon - Approx 25 rashers	500g	10 kg
1025	3 Fat Pigs Raw Streaky Bacon - Approx 50 rashers	1 kg	10 kg

Code	Inner Barcode	Outer Barcode	Inner Di (HxLxWmm)	Outer Di (H x Lx W mm)
1025	9414169102511	19414169102518	240 x 20 x 200	399 x 244 x 208
1026	9414169102610	19414169102617	240 x 20 x 200	399 x 244 x 208

Nutrition Information

Servings per pack: 48 Serving size: 80g

5 5					
	Avg Qty per serving	Avg Qty per 100g			
Energy	196.2KJ	981KJ			
Protein	3.26 g	16.3 g			
Fat -Total	3.66 g	18.3 g			
-Saturated	1.42 g	7.1 g			
Carbohydrate	less than 1g	1.3 g			
Sugars	less than 1g	less than 1 g			
Sodium	460mg	2300mg			
Ingradiante: Dark Bally (0/9/) Water Salt (2.29/) Devtress Antioxidant (201)					

Ingredients: Pork Belly (94%), Water, Salt (2.3%), Dextrose, Antioxidant (301), Preservative (250).

Product of Spain

Cooking Instructions

Pan Fry or Grill

Cook from frozen. Preheat pan/grill. Cook till desired crispyness.

Storage: Keep frozen at or below -18°C. **Frozen Shelf Life:** 24 Months from production.

