



Product Specification

Date Issued/Revised: 6/12/17																																																																							
Item Number: 4320012296	Item Description: Patrick Cudahy 1/4 X1/4 Fully Cooked Bacon Topping																																																																						
Ingredient Statement: Cured with: Water, Salt, Sodium Erythorbate, Sodium Nitrite. May Contain Sugar, Smoke Flavoring, Sodium Phosphate.																																																																							
Finished Product Specifications																																																																							
<p>Nutritional Values</p> <table border="0"> <thead> <tr> <th>Nutrient</th> <th>Per 100g</th> </tr> </thead> <tbody> <tr> <td colspan="2">Basic Components</td> </tr> <tr> <td>Calories</td> <td>474.900</td> </tr> <tr> <td>Calories from Fat</td> <td>357.050</td> </tr> <tr> <td>Protein</td> <td>25.950 g</td> </tr> <tr> <td>Carbohydrates</td> <td>1.050 g</td> </tr> <tr> <td>Dietary Fiber</td> <td>0.000 g</td> </tr> <tr> <td>Sugar - Total</td> <td>0.910 g</td> </tr> <tr> <td>Added Sugars</td> <td>0.910 g</td> </tr> <tr> <td>Fat - Total</td> <td>39.670 g</td> </tr> <tr> <td>Saturated Fat</td> <td>14.470 g</td> </tr> <tr> <td>Cholesterol</td> <td>96.410 mg</td> </tr> <tr> <td>Water</td> <td>25.890 g</td> </tr> <tr> <td colspan="2">Vitamins</td> </tr> <tr> <td>Vitamin A IU</td> <td>27.780 IU</td> </tr> <tr> <td>Vitamin C</td> <td>0.830 mg</td> </tr> <tr> <td>Vitamin D</td> <td>0.000 mcg</td> </tr> <tr> <td colspan="2">Minerals</td> </tr> <tr> <td>Calcium</td> <td>16.050 mg</td> </tr> <tr> <td>Iron</td> <td>1.440 mg</td> </tr> <tr> <td>Sodium</td> <td>1813.040 mg</td> </tr> <tr> <td>Potassium</td> <td>514.004 mg</td> </tr> </tbody> </table>	Nutrient	Per 100g	Basic Components		Calories	474.900	Calories from Fat	357.050	Protein	25.950 g	Carbohydrates	1.050 g	Dietary Fiber	0.000 g	Sugar - Total	0.910 g	Added Sugars	0.910 g	Fat - Total	39.670 g	Saturated Fat	14.470 g	Cholesterol	96.410 mg	Water	25.890 g	Vitamins		Vitamin A IU	27.780 IU	Vitamin C	0.830 mg	Vitamin D	0.000 mcg	Minerals		Calcium	16.050 mg	Iron	1.440 mg	Sodium	1813.040 mg	Potassium	514.004 mg	<p>Piece Specification:</p> <table border="0"> <tr> <td><u>Dice Size</u></td> <td>1/4 X 1/4</td> </tr> <tr> <td><u>Circular Knife</u></td> <td>43</td> </tr> <tr> <td><u>Crosscut Knife</u></td> <td>12</td> </tr> </table> <p>Cook Yield: 30 +/- 2%</p> <p>Microbiological Specifications:</p> <table border="0"> <tr> <td>Aerobic Plate Count</td> <td>≤10,000/g</td> </tr> <tr> <td>Coliforms</td> <td>≤100/g</td> </tr> <tr> <td>E. coli</td> <td>≤10/g</td> </tr> <tr> <td>Staph Aureus</td> <td>≤100/g</td> </tr> <tr> <td>Yeast/Molds</td> <td>≤1,000/g</td> </tr> </table> <p>Chemical Specifications:</p> <table border="0"> <tr> <td>Salt</td> <td>4 +/- 2%</td> </tr> <tr> <td>Protein</td> <td>36 +/- 10%</td> </tr> <tr> <td>Fat</td> <td>33 +/- 8%</td> </tr> <tr> <td>Moisture</td> <td>24 +/- 6%</td> </tr> <tr> <td>Water Activity</td> <td><0.90</td> </tr> </table>	<u>Dice Size</u>	1/4 X 1/4	<u>Circular Knife</u>	43	<u>Crosscut Knife</u>	12	Aerobic Plate Count	≤10,000/g	Coliforms	≤100/g	E. coli	≤10/g	Staph Aureus	≤100/g	Yeast/Molds	≤1,000/g	Salt	4 +/- 2%	Protein	36 +/- 10%	Fat	33 +/- 8%	Moisture	24 +/- 6%	Water Activity	<0.90
Nutrient	Per 100g																																																																						
Basic Components																																																																							
Calories	474.900																																																																						
Calories from Fat	357.050																																																																						
Protein	25.950 g																																																																						
Carbohydrates	1.050 g																																																																						
Dietary Fiber	0.000 g																																																																						
Sugar - Total	0.910 g																																																																						
Added Sugars	0.910 g																																																																						
Fat - Total	39.670 g																																																																						
Saturated Fat	14.470 g																																																																						
Cholesterol	96.410 mg																																																																						
Water	25.890 g																																																																						
Vitamins																																																																							
Vitamin A IU	27.780 IU																																																																						
Vitamin C	0.830 mg																																																																						
Vitamin D	0.000 mcg																																																																						
Minerals																																																																							
Calcium	16.050 mg																																																																						
Iron	1.440 mg																																																																						
Sodium	1813.040 mg																																																																						
Potassium	514.004 mg																																																																						
<u>Dice Size</u>	1/4 X 1/4																																																																						
<u>Circular Knife</u>	43																																																																						
<u>Crosscut Knife</u>	12																																																																						
Aerobic Plate Count	≤10,000/g																																																																						
Coliforms	≤100/g																																																																						
E. coli	≤10/g																																																																						
Staph Aureus	≤100/g																																																																						
Yeast/Molds	≤1,000/g																																																																						
Salt	4 +/- 2%																																																																						
Protein	36 +/- 10%																																																																						
Fat	33 +/- 8%																																																																						
Moisture	24 +/- 6%																																																																						
Water Activity	<0.90																																																																						
Shipping and Storage Information																																																																							
Pack Size: 2 - 5lb pouches per case																																																																							
<p>Shipping Container:</p> <table border="0"> <tr> <td>Dimensions</td> <td>L: 15"</td> <td>W: 9"</td> <td>H: 5.125"</td> </tr> <tr> <td>Cube</td> <td colspan="3">0.400 ft³</td> </tr> <tr> <td>Pallet:</td> <td>tie: 13</td> <td>high: 10</td> <td></td> </tr> <tr> <td>Cases per pallet:</td> <td colspan="3">130</td> </tr> </table>	Dimensions	L: 15"	W: 9"	H: 5.125"	Cube	0.400 ft ³			Pallet:	tie: 13	high: 10		Cases per pallet:	130			<p>Code Date Information:</p> <table border="0"> <tr> <td>Inner Pouch</td> <td>Julian Date</td> </tr> <tr> <td>Shipping Carton</td> <td>Julian Date</td> </tr> </table> <p>Example: 6293 - 10/20/06</p>	Inner Pouch	Julian Date	Shipping Carton	Julian Date																																																		
Dimensions	L: 15"	W: 9"	H: 5.125"																																																																				
Cube	0.400 ft ³																																																																						
Pallet:	tie: 13	high: 10																																																																					
Cases per pallet:	130																																																																						
Inner Pouch	Julian Date																																																																						
Shipping Carton	Julian Date																																																																						
<p>Shelf Life:</p> <p>Guaranteed minimum of 30 days remaining at time of delivery.</p>	<p>Metal Detection:</p> <table border="0"> <tr> <td>Ferrous:</td> <td>2.0 mm</td> </tr> <tr> <td>Nonferrous:</td> <td>3.0 mm</td> </tr> <tr> <td>316 SS:</td> <td>3.0 mm</td> </tr> </table>	Ferrous:	2.0 mm	Nonferrous:	3.0 mm	316 SS:	3.0 mm																																																																
Ferrous:	2.0 mm																																																																						
Nonferrous:	3.0 mm																																																																						
316 SS:	3.0 mm																																																																						
Storage Requirements: Keep refrigerated. May be frozen.																																																																							

Confidential Trade Secret

Pursuant to 5 U.S.C. Sec 552(b)(4)

RESTRICTED DISTRIBUTION – DO NOT COPY