



Product Specification

Date Issued/Revised: 12/2/16																																																																	
Item Number: 43200 12649	Item Description: Fully Cooked Bacon Topping																																																																
Ingredient Statement:	Bacon Cured with: Water, Salt, Sodium Nitrite. May contain Sugar, Smoke Flavoring, Potassium Chloride, Sodium Phosphate, Seasoning (Corn Syrup, Natural and Artificial Flavor, Caramel Color, Sugar), Natural Flavoring, Maple Syrup, Sodium Erythorbate.																																																																
Finished Product Specifications																																																																	
<p align="center">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>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 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> </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	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	Minerals		Calcium	16.050 mg	Iron	1.440 mg	Sodium	1813.040 mg	<p>Piece Specification:</p> <table border="0"> <tr> <td>Dice Size</td> <td>1 X 3/4</td> </tr> <tr> <td>Circular Knife</td> <td>12</td> </tr> <tr> <td>Crosscut Knife</td> <td>4</td> </tr> </table> <p>Cook Yield: 32 +/- 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>32 +/- 8%</td> </tr> <tr> <td>Fat</td> <td>35 +/- 8%</td> </tr> <tr> <td>Moisture</td> <td>26 +/- 8%</td> </tr> <tr> <td>Water Activity</td> <td><0.90</td> </tr> </table>	Dice Size	1 X 3/4	Circular Knife	12	Crosscut Knife	4	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	32 +/- 8%	Fat	35 +/- 8%	Moisture	26 +/- 8%	Water Activity	<0.90
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