

NUTRITIONAL FACTS

Stoltzfus Meats

Original Pork Bacon

PREMIUM QUALITY.



SUPERIOR TASTE.

COOKING INSTRUCTIONS:

Microwave: Place slices between paper towels on a microwave safe plate. Microwave on high for 2 mins or until desired crispness.

Pan Fry: Place slices in pan and cook over medium heat and turn several times. Cook until desired crispness.

CURED WITH: Water, Salt, Brown Sugar, White Sugar, Sodium Phosphate, Dextrose, Sodium Erythorbate, Sodium Nitrite.

**NO MSG
KEEP REFRIGERATED**

PREMIUM SLICED BACON

FAVORITE FROM LANCASTER COUNTY, PA

NET WT. 8oz.

WWW.STOLTZFUSMEATS.COM

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 9792

Nutrition Facts

4 servings
Serving size
2 oz (56g)

Calories
per serving **260**

Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Total Fat 26g	34%	Total Carbohydrate 1g	0%
Saturated Fat 16g	48%	Dietary Fiber 0g	0%
Trans Fat 0g		Total Sugars 0g	
Cholesterol 35mg	12%	Includes 0g Added Sugars	0%
Sodium 400mg	17%	Protein 5g	

Vitamin D 0mcg 0% • Calcium 3mg 0% • Iron 0mg 0% • Potassium 95mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

SAFE HANDLING INSTRUCTIONS

This Product was Prepared from Inspected and Passed Meat and/or Poultry. Some Food Products may Contain Bacteria that could Cause Illness if the Products are Mishandled or Cooked Improperly. For Your Protection, Follow these Safe Handling Instructions.



Keep Refrigerated or Frozen. Thaw in Refrigerator or Microwave.



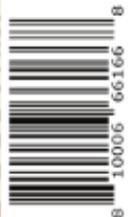
Keep Raw Meat and Poultry Separate from Other Foods. Wash Working Surfaces (Including Cutting Boards), Utensils and Hands After Touching Raw Meat or Poultry.



Cook Thoroughly.



Keep Hot Foods Hot. Refrigerate Leftovers Immediately or Discard.



NUTRITIONAL FACTS

Stoltzfus Meats

Apple Cider Pork Bacon

PREMIUM QUALITY.



SUPERIOR TASTE.

COOKING INSTRUCTIONS:

MICROWAVE: Place slices between paper towels on a microwave safe plate. Microwave on high for 2 mins. or until desired crispness. **PAN FRY:** Place slices in pan and cook over medium heat and turn several times. Cook until desired crispness. **OVEN:** Preheat oven to 350°F. Lay out bacon strips on a wire rack with a sheet tray or broiler pan. Bake for 15-20 minutes or until desired level of crispness.

APPLE CIDER BRINED BACON

CURED WITH: Water, Apple Cider, Cure Blend (Salt, Sodium Nitrite, Sodium Carbonate), Brown Sugar, Seasoning (Sugar, Spice Extractives), Flavoring (Sugar, Water, Propylene Glycol, Natural Flavors).

NO MSG • KEEP REFRIGERATED



NET WT. 8OZ

WWW.STOLTZFUSMEATS.COM



Nutrition Facts

4 servings per container

Serving size 2 oz (56g)

Calories per serving **280**

Amount/serving	% DV	Amount/serving	% DV
Total Fat 28g	36%	Total Carb. 1g	0%
Sat. Fat 10g	51%	Fiber 0g	0%
Trans Fat 0g		Total Sugars <1g	
Cholesterol 40mg	13%	Incl. 0g Added Sugars	<1%
Sodium 370mg	16%	Protein 5g	
Vitamin D 0% • Calcium 0% • Iron 0% • Potassium 2%			

SAFE HANDLING INSTRUCTIONS

This Product was Prepared from Inspected and Passed Meat and/or Poultry. Some Food Products may Contain Bacteria that could Cause Illness if the Products Mishandled or Cooked Improperly. For Your Protection, Follow these Safe Handling Instructions.



Keep Refrigerated or Frozen. Thaw in Refrigerator or Microwave.



Keep Raw Meat and Poultry Separate from Other Foods. Wash Working Surfaces (Including Cutting Boards), Utensils and Hands After Touching Raw Meat or Poultry.



Cook Thoroughly.



Keep Hot Foods Hot. Refrigerate Leftovers Immediately or Discard.