

## SLICED BACON BITS 100/250



<b>Product description</b>	Pork bacon-pork class A and B (meat's origin: UE) with no skin, no ribs, no cartilage, cured, smoked. Product cut in sliced and roasted, packaged in a protective atmosphere.																
<b>Organoleptic requirements</b>	The surface is clean, dry; tight structure; fragile consistency; the color light golden; characteristic taste and smell with slight smoke taste and smell, unacceptable taste and smell be a testimony of stale or any other stranger. The color of the slices may vary slightly in the packaging. There may be minimal amounts of small pieces of roasted bacon on the surface of the slice.																
<b>Ingredients:</b>	<b>100 g of ready product was made from 220g of pork belly.</b> Pork belly, without skin, without bones, salt, soy protein, stabilizers: E 451, E 452, gelling agent: E 407a, maltodextrin, pork protein - collagen, pork protein - hemoglobin, antioxidant: E 301, potato starch E1420, preservative E250 .																
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<b>Chemical characteristic:</b>	<ul style="list-style-type: none"> <li>• Salt content- no more than 4,5 %</li> </ul>
<b>Microbiological characteristic</b>	<ul style="list-style-type: none"> <li>▪ <i>Listeria monocytogenes</i> &lt; 100 jtk/g</li> </ul>
<b>Packaging materials</b>	<p>Packaging materials are compatible with the EC Regulation 1935/2004 regarding materials and articles intended to come into contact with food and Regulation EC 10/2011 regarding materials and plastic products intended for contact with food.</p> <ul style="list-style-type: none"> <li>▪ MAP-tray PP black with EVOH,</li> <li>▪ Film PE/PA/EVOH/PA/PP</li> <li>▪ cartons packaging,</li> <li>▪ stretch foil</li> <li>▪ palette</li> </ul>
<b>Weight:</b>	2,2 kg
<b>Storage and transportation conditions</b>	<p>Store at -18°C After opening consume within 48 hours.</p>
<b>Durability term</b>	365 days (from the date of production / roast date)
<b>Consumer purpose</b>	<p>For general consumption with the exception of people susceptible to soya. Best eaten as cold or after heat treatment by consumer.</p>
<b>Preparation and cooking</b>	<p>Microwave: Place on a microwave-safe plate lined with baking paper. Microwave on HIGH (100% power) for 5 seconds per slice or until desired doneness.</p> <p>Flat grill: Preheat grill to 200°C. Place bacon slices in a single layer on the preheated grill. Grill for: 2-3 minutes until desired doneness.</p> <p>Convection oven: Preheat oven to 200°C. Place bacon slices in a single layer on a baking sheet. Bake for 2-3 minutes until desired doneness.</p>
<b>Serving suggestions</b>	Great for burgers, wraps.
<b>Allergens and GMO</b>	Soy, It does not contain GMO.

Developed:

Katarzyna Bednarczyk-Posała