



Harris Ranch Beef Bacon Cured & Hickory Smoked Beef Plate



EST. 1937

HARRIS RANCH

BEEF BACON

Cured & Hickory Smoked Beef Plate

Nutrition Facts

Servings Size: 2 oz. (56g)
Servings Per Container: Varied

Amount Per Serving		
Calories	200	Calories from Fat 180
% Daily Value*		
Total Fat	19g	29%
Saturated Fat	9g	45%
Trans Fat	0g	
Cholesterol	40mg	13%
Sodium	300mg	13%
Total Carbohydrate	0g	0%
Protein	6g	
Calcium	0%	Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet.

KEEP REFRIGERATED

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INGREDIENTS: BEEF CURED WITH A SOLUTION OF: WATER, SALT, POTASSIUM LACTATE, BROWN SUGAR, POTASSIUM ACETATE, SODIUM PHOSPHATE, DEXTROSE, SODIUM ERYTHORBATE, SODIUM NITRITE.

HARRIS RANCH BEEF COMPANY Selma, CA 93662 www.harrisranchbeef.com

NEW FROM HARRIS RANCH!

Beef Bacon - Cured & Hickory Smoked Beef Plate

Made from local, California grown Harris Ranch beef, our new beef bacon offers the delicious flavor consumers crave. Made from hand-trimmed beef plate that has been cured and hickory smoked by our Harris Ranch craftsmen. All Harris Ranch beef is produced from cattle that spend about 80% of the time grazing on grass. We finish them on a grain-based diet – typically for about 120 days – to add flavor tenderness and juiciness to the beef.

Product Features

- Prepared with real hickory smoke - no artificial smoke flavor
- Cooks like regular bacon, tastes like regular bacon
- Can be prepared in the microwave or stovetop in a frying pan
- The great taste of bacon without the pork – ideal for individuals with an aversion to conventional pork bacon



Product Specifications

Product Code:	0200007
UPC:	N/A - Random wt.
Piece Weight:	Random
Case Count:	2p. / case
Case Weight:	12.5 lbs. (average)
Case Size:	1.125' x .96' x .46'
Cases/Pallet:	140
Case Cube:	0.50
High:	7
Tie:	20
Tare:	1.027
Shelf Life:	75 days from production