



Farmland® Farmer's Cut Bacon

Twice the slice is here!



*Picture depicts fully cooked application; however, product ships frozen, ready to cook.

Menuing Ideas

Wow, what an impressive plate presentation as a side to eggs or waffles! Or use this extra-large bacon on a toasted BLT with avocado mayonnaise, lettuce and plum tomatoes. Farmland Farmer's Cut Bacon is the perfect size for topping burgers and chicken sandwiches, or wrap it around a pork tenderloin or meatloaf for extra flavor.



Widen the possibilities.

New Farmer's Cut Bacon e-x-p-a-n-d-s the rich, smoky flavor of Farmland Bacon! Twice as wide as a traditional slice of bacon, new Farmer's Cut Bacon is the ideal size for sandwiches, or for making an impressive presentation. And it's from THE BACON EXPERTS® at Farmland, so it's always made from fresh, never frozen, pork bellies, hand-trimmed and smoked with real hickory for the deep, rich flavor bacon lovers crave.



Standard Bacon Slice



Farmer's Cut Bacon Slice

Features

- Made from fresh Farmland pork bellies
- No liquid smoke; no MSG
- Single sliced
- Twice the width of regular bacon; sliced equivalently to 18/22 slice thickness
- Versatile and unique

Benefits

- Consistent quality and flavor in every case
- Authentic hickory-smoke flavor
- Ease of preparation
- Delivers greater plate coverage
- Perfect for sandwiches, center-of-the-plate or creating a signature bacon menu option

Product Specifications

DESCRIPTION	ITEM CODE	CASE WT	CASE DIMENSIONS (L x W x H)	CASE CUBE	CASE TARE	PALLET PATTERN	CASE GTIN
Farmer's Cut, SS, Bacon, 9/11	70247 174267	15 lb.	19.875 x 11.375 x 4.250	0.556	1.30	8 x 11	00070247174260

Cooking Instructions

Convection Oven: Arrange bacon slices in single layer on sheet pan. Bake at 350°F. for 13 to 17 minutes or until crisp.

Flat Top Grill: Heat grill to 350°F. Arrange bacon slices in single layer on heated grill. Grill 8 to 12 minutes or until crisp, turning frequently.

The American farm families of Farmland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.