Hormel Product Code: #35246 GTIN #90037600352461



## HORMEL® CANADIAN STYLE BACON, 2-1/2 PC



### CANADIAN STYLE BACON

Our Canadian style bacon is a whole muscle product made from pork loins. It is naturally hardwood smoked and a natural juice product giving it a firm bite.

- · Convenient and easy to use.
- Consistent appearance, flavor, and performance.

# SUGGESTED USE Great as a pizza topping or as an ingredient. Also great for breakfast! PREPARATION INSTRUCTIONS

Fully cooked. Serve warm or cold. Simply open package and slice to desired thickness.

### **NUTRITIONAL FACTS**

Serving Size	56 g
Amount Per Serving	
Calories	70
Calories From Fat	25
Total Fat	2.5 g
Saturated Fat Trans Fat	1 g 0 g
Cholesterol	30 mg
Sodium	650 mg
Potassium	673 mg
Total Carbohydrates	0 g
Dietary Fiber	0 g
Sugars	1 g
Protein	11 g
Vitamin A	0%
Vitamin C	0%
Iron	2%
Calcium	0%

<sup>\*</sup> Percent daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

### **INGREDIENTS**

Ingredients: Cured With Water, Salt, Potassium Lactate, Sugar, Sodium Phosphate, Sodium Diacetate, Sodium Erythorbate, Sodium Nitrite.

Yield is based on average standard yields and may vary from case to case.

### **ALLERGEN INFO**

No Allergens present

### STORAGE & MASTER CASE

STOR	RAGE	
Storage Temp	32 F - 40 F	
Storage Method	Keep Refrigerated	

# MASTER CASE

Net Weight 12.1452 LB





 Product Name:
 HORMEL® CANADIAN STYLE BACON WITH NATURAL JUICES Vacuum Pac
 Code No:
 35246

 Manufacturer:
 HORMEL FOODS
 Case/Pack/Count/Portion/Size:
 2.00 ounces

Child Nutrition #: NA

### I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount*
Canadian Bacon	2.00	X	0.69	1.38
A. Total Creditable M/MA Amount <sup>1</sup>				1.38

<sup>\*</sup>Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

### II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP.

If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount <sup>1</sup>					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)				1.25	

<sup>\*</sup>Percent of Protein As-Is is provided on the attached APP documentation.

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased	2.00 ounce(s)			
Total creditable amount of product (per portion)	1.25 ounce(s)			
(Reminder: Total creditable amount cannot count for more than the total weight of product.)				

I certify that the above information is true and correct and that a 2.00 ounces serving of the above product (ready for serving) contains 1.25 ounce(s) of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Lydica Frank	Regulatory Analyst, Legislative Affairs		
Signature	Title		
Lydia Frank	February 23, 2016	(507) 437-5230	
Printed Name	Date	Phone Number	

<sup>\*\*18</sup> is the percent of protein when fully hydrated.

<sup>\*\*\*</sup>Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.