



Butterball Hardwood Smoked Turkey Bacon

COOKING INSTRUCTIONS

THAWING:

Thaw before cooking product.

PAN-FRY:

Heat a non-stick frying pan to medium-low to medium heat. For a soft texture, place slices in frying pan and cook for 5-6 minutes, flipping once. For a crispy texture, cook for 7-15 minutes, flipping once.

Cook to a minimum temperature 165°F (74°C).

CHEFS INSPIRATIONS

TURKEY BACON AVOCADO GRILLED CHEESE WITH ROASTED TOMATO SOUP

CHEDDAR BACON DOGS WITH SAVOURY FRIES

BACON MUSHROOM SPINACH FRITTATA WITH A SIDE MESELUN SALAD

PERFECT FOR ...

Schools

Healthcare

Restaurants

Hotels

Institutions

HMR

Product Code:

41278

Units per case:

4

Unit Weight:

1.25 kg (190 slices)

Case Weight:

5 kg

Shelf Life:

365 days

Allergens:

May contain traces of egg

Ingredients:

Turkey, Turkey Skin, Potato & modified potato starch, Sugar, Water, Salt, Potassium phosphate, Natural & artificial flavour, Ascorbic acid, Smoke flavour, Sodium nitrite, Liquid smoke, Smoke.

Handling:

Product to be kept frozen - stored below 0°F (-18°C).

FEATURES

Contains no pork

White and Dark turkey meat

Versatile

Nutrition Facts Valeur nutritive

Per 2 slices (38g) / pour 2 tranches(38g) % Daily Value % valeur quotidienne Teneur Calories / Calories 90 Fat / Lipides 8 g 12% Saturated / saturés 2.5 g 13% + Trans / trans 0 g Cholesterol / Cholestérol 35 mg Sodium / Sodium 190 mg 8% Potassium / Potassium 140 mg Carbohydrate / Glucides 1 g 1% Fibre / Fibres 0 g 0% Sugars / Sucres 0 g Protein / Protéines 5 g Vitamin / Vitamine A 0% Vitamin / Vitamine C 0% Calcium / Calcium 2% Iron / Fer

BENEFITS

- · Offer a healthier alternative for today's lifestyle
- Excellent replacement for side pork bacon
- 50% less fat per serving than regular pork bacon
- 50% less sodium per serving than regular pork bacon

Exceldor Foods Ltd.

6775 Financial Drive, Suite 101, Mississauga, Ontario L5N 0A4

Ontario • Ontario 1-800-387-7760 Quebec • Québec 1-877-320-8006 Atlantic • Atlantique 1-902-468-1254 West • Ouest 1-800-363-6635

For recipe ideas and a complete list of poultry products go to butterball.ca