

**Streaky Bacon**

Product sheet

Gourmet Breakfast - Streaky Bacon

Hot air-baked Streaky Bacon: the convenient and tasty, yet economical way for consumers to enjoy a delicious Bacon. Either for breakfast – heated in microwave or frying pan – or cold in salads and other vegetables or just as a snack. The product is produced from selected lean pork belly meat without rind (outer pork skin) or gristle (soft bones). The product can be supplied chilled fresh or frozen.

Packaging specifications

<i>Packaging:</i>	Modified Atmosphere Top seal Tray
<i>Weight per tray:</i>	80 gram / 250 gram / 500 gram or 10 kg carton
<i>Carton content:</i>	48 trays / 16 trays / 4 trays / 10 kg
<i>Carton Weight:</i>	3,85 kg / 4 kg / 2 kg / 10 kg
<i>Shelf life:</i>	Chilled in MAP 28 days / Frozen 6 Months



Product description

Streaky Bacon 55% baked – Consumer Quality

80 gram Retail consumer pack:

Streaky Bacon in 80 gram Modified Atmosphere consumer tray
in cartons on pallet.



Streaky Bacon 35% baked - Food Service segment

800 gram / 500 gram Atmos. Trays:

SLICES - Frozen in **800 / 500 grams SB in MAP tray** in cartons on pallet.

CHIPS - Frozen in **800 / 500 grams SB-Chips in MAP tray** in cartons on pallet.

250 gram Atmos. Trays:

SLICES - Frozen in **250 grams SB in MAP tray** in cartons on pallet.

CHIPS - Frozen in **250 grams SB-Chips in MAP tray** in cartons on pallet.

Prices are being calculated based on VION NL pork meat market level and are subject to change every 4 weeks.

Please note that this product is produced on order. A lead time is required of around 2 weeks!



Product sheet

The process of Hot-Air Baked Streaky Bacon



— Salting — Smoking — Ageing — Hot Air Oven —> Top Quality!

Product benefits

The product benefits of the Streaky Bacon varieties can be explained as follows:

The best Dutch Pork meat!

- The product is produced from selected lean pork belly meat without rind (outer pork skin) or gristle (soft bones).

A specialised and crafted processing!

- The authenticable processing encloses salting, curing and careful finishing by pure and **natural smoking** on selected Beech chipped wood.
- After the smoking process the product is matured, sliced and individually baked.
- Baking is done by the use of hot-air (*not* fried, *not* by contact-heating on Teflon belts a.o.)

The customer benefits of the Streaky Bacon varieties can be explained as follows:

The best 'Bite'!

- Streaky Bacon remains durable 'crisp' (depended on the % of baking).

A Striking Taste!

- Streaky Bacon is rich on flavour providing an *extra boosted taste experience* to all possible sandwiches and dishes varieties in which Streaky Bacon is added as a component.

The most economical meal-component!

- Natural smoked Streaky Bacon can be used in lesser volume % additions enabling the settlement of a similar taste experience in the end-product compared to often cheaper offered varieties in which artificial 'smoke'-flavoured additions are used. This artificial smoked flavouring is often negatively criticized as a pronounced 'bitter' mouth-taste/feeling.

We hope this product is of interest to you and remain at your disposal for any questions or enquiries that you may have.

Kind regards,
Kruijer Foods

