

# Schaller & Weber Double Smoked Uncured Bacon

Celebrated by New York’s best chefs and epicureans alike, this double-smoked bacon is the stuff of legend. Since 1937, the recipe for Schaller & Weber’s dry-cured double smoked pork bellies has remained untouched. Schaller & Weber Double Smoked Bacon comes fully cooked, so it’s ready to eat whenever you need it, in one pound bricks that let you slice it as thick as you want it.



## Product Details

<b>Item</b>	292735
<b>Brand</b>	Schaller & Weber
<b>Sold By</b>	EA
<b>Pack Qty</b>	12
<b>Pack Size</b>	1 LB (RW)
<b>Case GTIN/EAN/UPC</b>	9009492250000
<b>Unit UPC</b>	N/A
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	120 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	12 LB (RW)
<b>Ingredients</b>	Pork, water, salt, sugar, sodium nitrite.

