



FOODSERVICE



## DEEP APPLEWOOD SMOKED BACON



- MADE FROM FRESH (NEVER FROZEN) BELLIES
- SLICED FRESH TO YOUR ORDER
- NATURALLY SMOKED WITH 100% APPLEWOOD

***“BELLY UP TO THE BEST”***

### INSIGHT

Bacon is the leading breakfast food for away-from-home occasions, with most consumers purchasing it on weekdays (54%) and weekends (61%)

-Technomic Breakfast Report



# FOODSERVICE

## WHY DAILY'S DEEP APPLEWOOD SMOKED BACON:

- Daily's bacon is made from fresh, never frozen, pork bellies, hand-selected to exacting specifications for consistent performance and leanness.
- Sliced fresh to your order and never made ahead and stored.
- Always smoked with natural applewood, and never any liquid smoke.
- Extensive offering of slice counts starting at 2-slice count increments and slice thicknesses starting at 1/2", offering a specification for every need.
- Premium sugar cure for a hint of sweetness.

Deep smoky flavor with an old-fashioned cure for what ails you.

## MOST POPULAR DAILY'S DEEP APPLEWOOD SMOKED BACON CODES:

CODE	DESCRIPTION	SLICE CT./LB.	CASE WT.
37704	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	1/4" *	15
37710	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	10-12	15
37712	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	12-14	15
37714	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	14-16	15
37720	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layout	1/4" *	15
37723	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layout	10-14	15
37724	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layout	14-16	15
37725	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layout	14-18	15
37727	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layout	18-22	15
37750	Super Western Jewel Deep Applewood Smoked Center Cut Bacon, Gas Flushed, Layout	1/2" *	15

\*sold by slice thickness; not by slice count/lb.

Contact your Daily's sales representative, call 1-800-328-7695 or visit [DailysMeats.com](http://DailysMeats.com) to learn more.

It's been said that to make something this good, you need some kind of secret recipe. But there's no magic in this meat. Just hours of hardwood smoke, a craftsman's touch and more than 125 years of practice. It's the kind of commitment you don't see every day. But that's what it takes to get the premium flavors people crave.



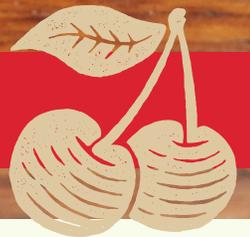
**OUR SECRET INGREDIENT: MORE THAN 125 YEARS OF PRACTICE!**



**FOODSERVICE**



**CHERRY APPLEWOOD SMOKED BACON**



- **MADE FROM FRESH (NEVER FROZEN) BELLIES**
- **SLICED FRESH TO YOUR ORDER**
- **NATURALLY SMOKED WITH REAL CHERRY APPLEWOOD**

**“BELLY UP TO THE BEST”**

**INSIGHT**

Bacon is the leading breakfast food for away-from-home occasions, with most consumers purchasing it on weekdays (54%) and weekends (61%)

-Technomic Breakfast Report



# FOODSERVICE

## WHY DAILY'S CHERRY APPLEWOOD SMOKED BACON:

- Daily's bacon is made from fresh, never frozen, pork bellies, hand-selected to exacting specifications for consistent performance and leanness.
- Sliced fresh to your order and never made ahead and stored.
- Always smoked with natural cherry and apple woods, and never any liquid smoke.
- Extensive offering of slice counts starting at 2-slice count increments and slice thicknesses starting at 1/2", offering a specification for every need.
- Premium sugar cure for a hint of sweetness.

Why two different smokes?  
We just couldn't resist. And  
once you've tried it, neither  
will you.

## DAILY'S CHERRY APPLEWOOD SMOKED CODES:

CODE	DESCRIPTION	SLICE THICKNESS	CASE WT.
37760	Cherry Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	3/16"	15
37762	Cherry Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	5/32"	15
37764	Cherry Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	1/8"	15
37766	Cherry Applewood Smoked Center Cut Bacon, Gas Flushed, Layered	1/4"	15
37770	Cherry Applewood Smoked Center Cut Bacon, Gas Flushed, Layout	3/16"	15

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**OUR SECRET INGREDIENT: MORE THAN 125 YEARS OF PRACTICE!**



**FOODSERVICE**



## **ORIGINAL HONEY CURED BACON**



- **MADE FROM FRESH (NEVER FROZEN) BELLIES**
- **SLICED FRESH TO YOUR ORDER**
- **INCLUDES DAILY'S® SIGNATURE ALL-NATURAL HONEY CURE**

***“BELLY UP TO THE BEST”***

### **INSIGHT**

Bacon is the leading breakfast food for away-from-home occasions, with most consumers purchasing it on weekdays (54%) and weekends (61%)

-Technomic Breakfast Report



# FOODSERVICE

## WHY DAILY'S ORIGINAL HONEY CURED BACON:

- Daily's bacon is made from fresh, never frozen, pork bellies, hand-selected to exacting specifications for consistent performance and leanness.
- Sliced fresh to your order and never made ahead and stored.
- Always smoked with natural hardwoods, and never any liquid smoke.
- Extensive offering of slice counts starting at 2-slice count increments and slice thicknesses starting at 1/2", offering a specification for every need.
- Premium signature honey cure for an enhanced smoked bacon flavor customers demand.

The sweet 'n' smoky flavor that John R. Daily made. And the one that made John R. Daily.

## MOST POPULAR DAILY'S ORIGINAL HONEY CURED BACON CODES:

CODE	DESCRIPTION	SLICE CT./LB.	CASE WT.
35102	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Fresh Packed, Layered	1/2"*	15
35103	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Fresh Packed, Layered	1/4"*	15
35105	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Fresh Packed, Layered	3/16"*	15
35106	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Fresh Packed, Layered	10-12	15
35112	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Fresh Packed, Layered	14-16	15
35211	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Gas Flushed, Layered	10-12	15
35502	Super Western Jewel Hardwood Smoked Honey Cured Center Cut Bacon, Gas Flushed, Layered	1/4"*	15
36322	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Fresh Packed, Layout	18-20	15
36477	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Gas Flushed, Layout	14-16	15
36483	Premium Hardwood Smoked Honey Cured Center Cut Bacon, Gas Flushed, Layout	18-20	15

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## **PEPPERED BACON**

- **MADE FROM FRESH (NEVER FROZEN) BELLIES**
- **SLICED FRESH TO YOUR ORDER**
- **SPRINKLED WITH COARSE CRACKED BLACK PEPPER**

***“BELLY UP TO THE BEST”***

### **INSIGHT**

Bacon (23%) and pepper (15%) are two of the top leading flavors for sandwiches due to their versatility and ability to complement an array of sandwiches.

-Technomic Breakfast Report



# FOODSERVICE

## WHY DAILY'S PEPPERED BACON:

- Daily's bacon is made from fresh, never frozen, pork bellies, hand-selected to exacting specifications for consistent performance and leanness.
- Sliced fresh to your order and never made ahead and stored.
- Always smoked with natural hardwoods, and never any liquid smoke.
- Extensive offering of slice counts starting at 2-slice count increments and slice thicknesses starting at 1/2", offering a specification for every need.
- Hand-sprinkled with coarse cracked black pepper for even coverage, while the balanced flavor comes with a hint of sweetness from the signature honey cure.

Because where there's smoke, there ought to be a lick of fire.

## DAILY'S PEPPERED BACON CODES:

CODE	DESCRIPTION	THICKNESS	CASE WT.
32319	Hardwood Smoked Peppered Deli Bacon, Gas Flushed, Layered	3/16"	4/4 lb.
35560	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layout	3/16"	15
35561	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layout	1/8"	15
35562	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layered	1/8"	15
35563	Premium Hardwood Smoked Peppered Center Cut Bacon, Fresh Packed, Layered	3/16"	15
35564	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layered	5/32"	15
35565	Premium Hardwood Smoked Peppered Center Cut Bacon, Fresh Packed, Layered	1/4"	15
35566	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layered	1/8"	15
35567	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layered	5/32"	15
35568	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layered	3/16"	15
35569	Super Western Jewel Hardwood Smoked Peppered Center Cut Bacon, Fresh Packed, Layered	3/16"	15
35570	Super Western Jewel Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layered	3/16"	15
35571	Premium Hardwood Smoked Peppered Center Cut Bacon, Gas Flushed, Layered	3/16"	3/5 lb.

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## **SUGAR CURED BACON**



- **MADE FROM FRESH (NEVER FROZEN) BELLIES**
- **SLICED FRESH TO YOUR ORDER**
- **INCLUDES DAILY'S® SIGNATURE SUGAR CURE**

***“BELLY UP TO THE BEST”***

### **INSIGHT**

Bacon is the leading breakfast food for away-from-home occasions, with most consumers purchasing it on weekdays (54%) and weekends (61%)

-Technomic Breakfast Report



# FOODSERVICE

## WHY DAILY'S SUGAR CURED BACON:

- Daily's bacon is made from fresh, never frozen, pork bellies, hand-selected to exacting specifications for consistent performance and leanness.
- Sliced fresh to your order and never made ahead and stored.
- Always smoked with natural hardwoods, and never any liquid smoke.
- Extensive offering of slice counts starting at 2-slice count increments and slice thicknesses starting at 1/2", offering a specification for every need.
- Cured with pure sugar for a mildly sweet flavor.

Secret recipe?

Nope.

Just pure sugar magic.

## MOST POPULAR DAILY'S SUGAR CURED BACON CODES:

CODE	DESCRIPTION	SLICE CT./LB.	CASE WT.
37112	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Gas Flushed, Layered	10-12	15
37116	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Fresh Packed, Layered	14-16	15
37215	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Gas Flushed, Layered	14-16	15
37217	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Gas Flushed, Layered	16-18	15
37219	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Gas Flushed, Layered	18-20	15
37267	Super Western Jewel Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Gas Flushed, Layered	1/4"*	15
37413	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Fresh Packed, Layout	12-14	15
37415	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Fresh Packed, Layout	14-16	15
37435	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Gas Flushed, Layout	14-16	15
37439	Premium Hardwood Smoked Sugar Cured Center Cut Bacon, Gas Flushed, Layout	18-20	15

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