



COOKED BACON PRODUCT OVERVIEW

SLICED BACON - READY TO EAT

ITEM NO.	ITEM	YIELD	STORAGE	SHELF LIFE (Days)	WEIGHT	QUANTITY/ CARTON	LANGUAGE ON PACK
80006032	Danish Crown Professional Heavy Cooked Bacon, gas	35%	Max +5 °C	120	500 g	6	DK/SE/DE/NL/UK/FR/IT/FI
80008278	Danish Crown Professional Heavy Cooked Bacon, gas	35%	Max -18 °C	270	500 g	6	DK/SE/DE/NL/UK/FR/IT/FI
80006031	Danish Crown Professional Fully Cooked Bacon, gas	43%	Max +5 °C	120	500 g	6	DK/SE/DE/FI/EN
80008846	Danish Crown Professional Fully Cooked Bacon, gas	43%	Max +5 °C	120	500 g	6	DE/UK/ES/IT/FR(BE)/NL
80006859	Danish Crown Professional Fully Cooked Bacon, gas	43%	Max -18 °C	270	500 g	6	DK/SE/DE/NL/UK/FR/IT/FI

BAKE-OFF BACON SLICES

ITEM NO.	ITEM	YIELD	STORAGE	SHELF LIFE (Days)	WEIGHT	QUANTITY/ CARTON	LANGUAGE ON PACK
80009798	Danish Crown Professional Bake-off Bacon, gas	60%	Max +5 °C	90	1000 g	4	DK/SE/DE/NL/UK/FR/IT/FI
80006030	Danish Crown Professional Bake-off Bacon, gas	60%	Max +5 °C	90	1000 g	4	DK/SE/DE/NL/UK/FR/IT/FI
80006860	Danish Crown Professional Bake-off Bacon, gas	60%	Max -18 °C	270	1000 g	4	DK/SE/DE/NL/UK/FR/IT/FI
80009827	Danish Crown Professional Bake-off Bacon, gas	60%	Max +5 °C	90	500 g	6	DK/SE/DE/NL/UK/FR/IT/FI
80009417	Danish Crown Professional Bake-Off Bacon, gas	60%	Max +5 °C	90	1000 g	8 E2	DK/SE/DE/NL/UK/FR/IT/FI

DICED BACON - READY TO EAT

ITEM NO.	ITEM	YIELD	STORAGE	SHELF LIFE (Days)	WEIGHT	QUANTITY/ CARTON	LANGUAGE ON PACK
80006655	Danish Crown Professional Fully Cooked Bacon Flakes, gas	43%	Max +5 °C	120	500 g	6	DK/SE/DE/NL/UK/FR/IT/FI
80007973	Danish Crown Professional Fully Cooked Bacon Flakes, gas	43%	Max -18 °C	270	500 g	6	DK/SE/DE/NL/UK/FR/IT/FI
80008279	Danish Crown Professional Cooked Bacon Bits, gas	40%	Max +5 °C	120	500 g	6	SE/DE/NL/UK/FR(BE)/IT/PT/FI
80008280	Danish Crown Professional Heavy Cooked Bacon Lardons, gas	40%	Max +5 °C	120	500 g	6	DK/SE/DE/NL/UK/FR/IT/FI



Danish Crown
PROFESSIONAL

COOKED BACON ONE RANGE. MANY SOLUTIONS.



- Convenience - ready to eat or reheat
- Time-saving
- Consistent countable quality and uniform slices
- Saving resources like labor, energy, waste, and cleaning
- More efficient transport and storage in your kitchen
- Classic honest bacon product - just cooked
- Better cost control and predictable portioning

CHOOSE THE COOKING GRADE

Bake-off Bacon - *high yield*

Fully Cooked Bacon - *ready to eat*

Heavy Cooked Bacon - *ready to eat*

Flakes, lardons & bits - *ready to eat*

YIELD

60%

43%

35%

35%

