



Danish Crown
PROFESSIONAL



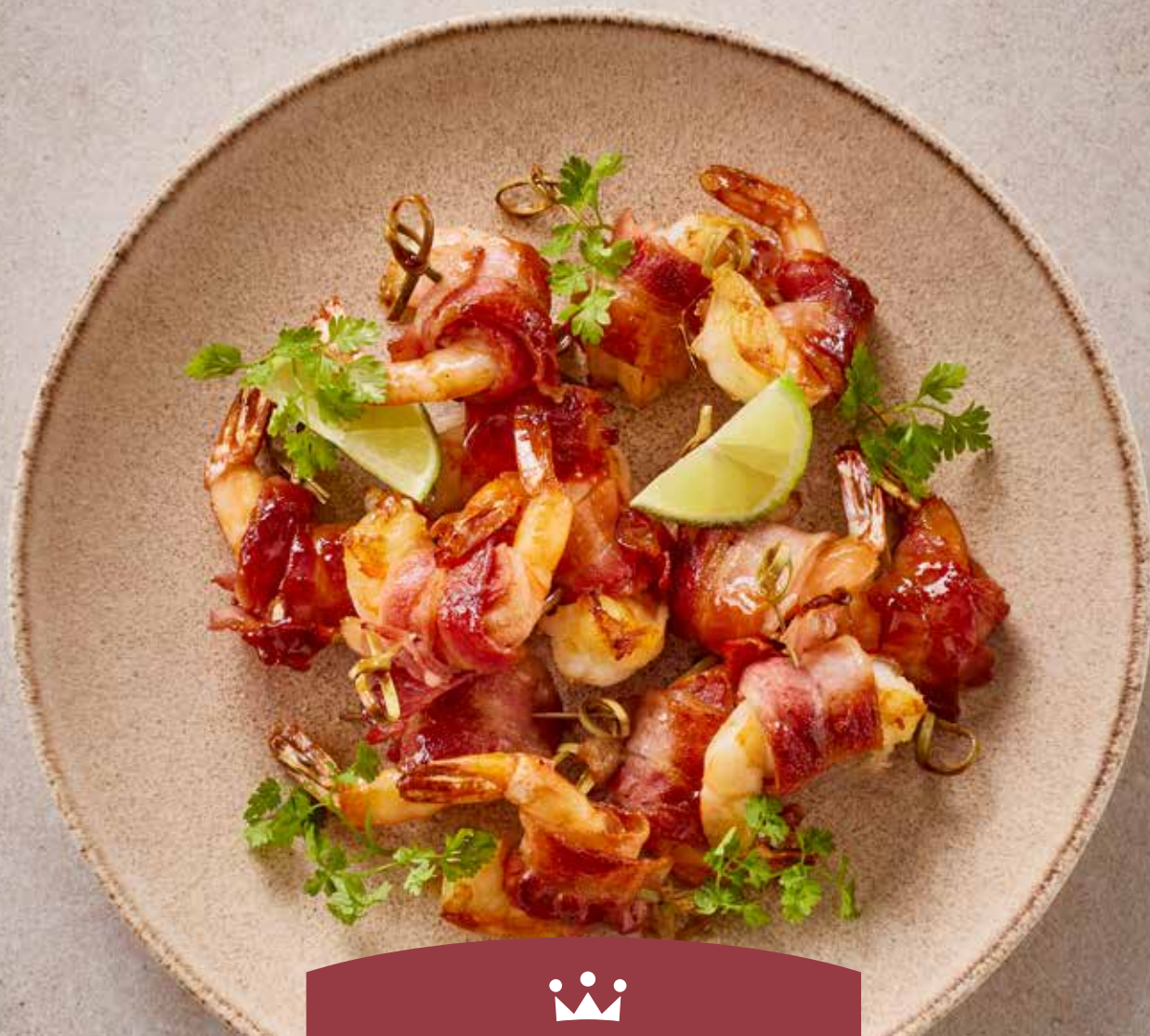
COOKED BACON



One range - many solutions

Time saving

Ready when kitchens are



Danish Crown
PROFESSIONAL

COOKED BACON SAVES YOU TIME

In professional kitchens, it's not only about taste. It's about control, liability and efficiency. That's why our range of pre-cooked bacon is designed to support different workflows and kitchens.

Some variants are ready to eat straight from the pack. Others are designed for a short reheating before use. What they all have in common is that they significantly reduce handling and preparation time compared to raw bacon – helping kitchens work faster and more efficiently.

The result is less waste, smoother service and more time to focus on what matters most.



PRE-COOKED BACON 24/7

- READY WHEN
YOUR KITCHEN
NEEDS IT





YIELD & COOKING GRADE

WHAT DOES YIELD REALLY MEAN IN BACON?

Yield simply means how much bacon is left after cooking.
When precooking bacon, we handle the cookout so you have
a more predictable result.

OUR COOKING GRADES



Bake-off bacon (60% yield)

Pre-cooked – requires reheating.
High volume. High yield.

Fully cooked bacon (43% yield)

Ready to eat or
lightly reheated.

Heavy cooked bacon (35% yield)

Fully cooked and ready to eat
straight from the pack.

3 COOKING GRADES



**BAKE-OFF
BACON**

**FULLY COOKED
BACON**

**HEAVY COOKED
BACON**



A DELICIOUS AND RELIABLE RANGE



YIELD
60%

BAKE-OFF
BACON



READY TO EAT
YIELD
43%

FULLY COOKED
BACON



READY TO EAT
YIELD
35%

HEAVY COOKED
BACON



READY TO EAT
YIELD
40%

COOKED BACON
BITS



READY TO EAT
YIELD
43%

FULLY COOKED
BACON FLAKES



READY TO EAT
YIELD
40%

COOKED BACON
LARDONS

BAKE-OFF BACON

BUILT FOR VOLUME

Bake-off Bacon is slightly pre-cooked and needs to be reheated briefly before use. Designed for high-volume kitchens where speed, yield and control matter.

WHY CHOOSE BAKE-OFF BACON:

- Cook until fully done and crisp
- Ideal for high-volume service
- Slices don't stick – easy batch preparation
- Predictable yield and less waste

PERFECT FOR:

- Breakfast buffets / hotels / canteens / QSR

YIELD
60%



READY TO EAT BACON - TWO COOKING GRADES

SAME CONVENIENCE. DIFFERENT PERFORMANCE.

Both variants are ready to eat straight from the pack or reheat for final crispiness – giving you speed, flexibility and consistent results.



FULLY COOKED BACON

FLEXIBLE AND BALANCED

READY TO EAT
YIELD
43%

WHY CHOOSE FULLY COOKED BACON:

- Reheat if desired
- Balanced texture (tender with light bite)
- Easy portioning and cost control
- Works in hot and cold dishes

PERFECT FOR:

- Sandwiches / burgers / à la carte

HEAVY COOKED BACON

OUR HIGHEST COOKING GRADE

WHY CHOOSE HEAVY COOKED BACON:

- Reheat if desired
- Stronger bite and firmer texture
- Very stable and predictable result
- Ideal for fast assembly

PERFECT FOR:

- Made-to-order sandwiches / burgers / salads

READY TO EAT
YIELD
35%



FULLY COOKED BITS, FLAKES, & LARDONS

DESIGNED FOR SPEED, PRECISION, AND CONSISTENCY.

All products are ready to eat – no preparation, no extra steps. Just open and get to work.

READY TO EAT
YIELD
40-43%

DIFFERENT SIZES. SAME BENEFITS:

- Fast and precise portioning
- Even flavour distribution
- Consistent results across every serving
- High efficiency in busy kitchens

From fine to substantial

CHOOSE THE FORMAT THAT FITS YOUR DISH AND SERVICE:

Bits are small, finely cut bacon pieces that deliver consistent bacon flavour in every bite. Their uniform size ensures even coverage and makes portioning easy and precise. Think of them as our kind of bacon crumble – easy to sprinkle

Flakes are cornflake-sized pieces of cooked bacon with a satisfying crunchy center. They add texture, visual appeal, and authentic bacon flavour, creating a more complete bacon experience in every bite.

Lardons are larger and longer strips of cooked bacon that deliver a substantial meaty bite and a distinct bacon profile. Their size creates strong visual appeal and adds a premium bacon experience to any dish.

SMALL FORMATS. BIG EFFICIENCY. MAXIMUM CONTROL.



READY TO EAT
YIELD
40%

BITS

LARDONS

READY TO EAT
YIELD
40%



FLAKES

READY TO EAT
YIELD
43%





COOKED BACON

ONE RANGE. MANY SOLUTIONS.

Different kitchens. Different needs.
Same control. Same quality.

- 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%



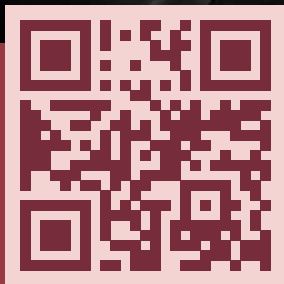
READY WHEN YOU ARE

- Ready to eat
- Ready to reheat
- Time-saving



WHY YIELD MATTERS

- Less weight loss
- Predictable portioning
- Better cost control



Behind
the bacon ↗

WATCH OUR 6-MINUTE FILM
AND SEE EVERY STEP
OF THE PROCESS



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