

Topping Bacon



Ready
to eat

Our brand new Gelderland Topping-Bacon is made of pork belly, traditionally smoked over beechwood.

Thinly sliced bacon is gently baked and cut into flakes. This hearty ingredient functioning as a seasoning will spice up any meal!

- high quality resources
- simple and time-saving variant
- innumerable uses for the Consumer
- small packaging format for the snack counter
- also perfect for small households
- delicious taste ensures repurchases



Diverse application possibilities

For breakfast as an add on for your egg dish
At noon/in the evening to refine your dish
In between as a delicious snack
For a buffet/starter as appetizers with cheese or vegetables
To-go as a sandwich topping
As dessert for a combination of sweet and salty

Topping Bacon

Raw pork belly is salted, seasoned, dried and smoked over beech wood. It is then cut into thin slices and placed on a grid in a hot air oven, where it will be baked until crisp. Afterwards it is cut into flakes.

Packaging size	40 g
Refrigeration	below 7 °C
Remaining period	60 days
Packaging contains	30 packages
Pallet element	9 layers with 12 cartons each

More Recipe Ideas



We are happy to assist you on this and other products from our range.

Bacon is for specialists

Gelderland Frischwaren GmbH has been in service in Emmerich since 1967, offering first-class meat products and individual recipes as well as customized packaging options.

Quality, freshness, excellent taste and certified according to international standards – this is who we are and we are very proud of it.

Please feel free to contact us on: +49 821 25285-0 | info@osieurope.com | www.gelderland.de



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