

# Dry Aged Bacon



An extra long maturing time and gentle smoking over beech wood- that's our Premium Dry Aged Bacon. Straight from the pack, the wafer-thin sliced bacon can be placed on a fresh loaf of bread or eaten in combination as a delicious starter.

- high-quality raw materials from certified suppliers
- raw pork bacon in one piece, dry salted
- aromatic seasoning in two flavours: Naturel, Spicy (chilli pepper)
- long maturing and resting time
- traditionally smoked over beech wood
- cut wafer-thin and ready to eat immediately



## Special features

Ready to eat immediately- no need to heat through!  
Extra long maturing time  
Wafer -thin and extra tender

## Dry Aged Bacon

Raw pork bacon in one piece, dry salted and long matured. Aromatically seasoned in two flavours (naturel, spicy), sliced wafer-thin and ready to eat immediately.

Packaging size	100 g
Refrigeration	below +7 °C
Remaining period	28 days
Packaging contains	20 packages (2 sorts per carton)
Pallet element	7 layers with 25 cartons each



**We will be 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.

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