



## Specifications

<b>Item Number</b>	50102
<b>UPC Code</b>	00-893931-001419
<b>Pack</b>	(1) 5 lb. Box
<b>Portion Size</b>	#16 Scoop (20g dry mix)
<b>Portion Per Case</b>	113 #16 Scoops
<b>Net Weight</b>	5 lbs. (2,268g)
<b>Gross Weight</b>	6 lbs.
<b>Case Dimensions</b>	7" x 7" x 7"
<b>Case Cube</b>	0.2
<b>Palet Ti Hi</b>	30 Ti, 5 Hi (150 cases)
<b>Shelf Life</b>	12 Months



## Ingredients

Isolated Soy Protein, Rice Flour, Corn Starch, Bacon Type Flavor (Natural Flavor, Salt, Natural Smoke Flavor, Citric Acid), Oat Fiber, Maltodextrin, Soybean Oil, Natural Pork Roast Type Flavor (Yeast Extract, Dried Yeast, Salt), Natural Bacon Flavor (Natural Bacon Flavor, Gum Arabic, Salt Autolyzed Yeast Extract, Natural Smoke Flavor), Sugar, Caramel & Carmine Color, Xanthan Gum. **Contains:** Soy.



## Recipe, IDDSI Level 4 Purée

**Purée Bacon** (10 servings #16 scoop)

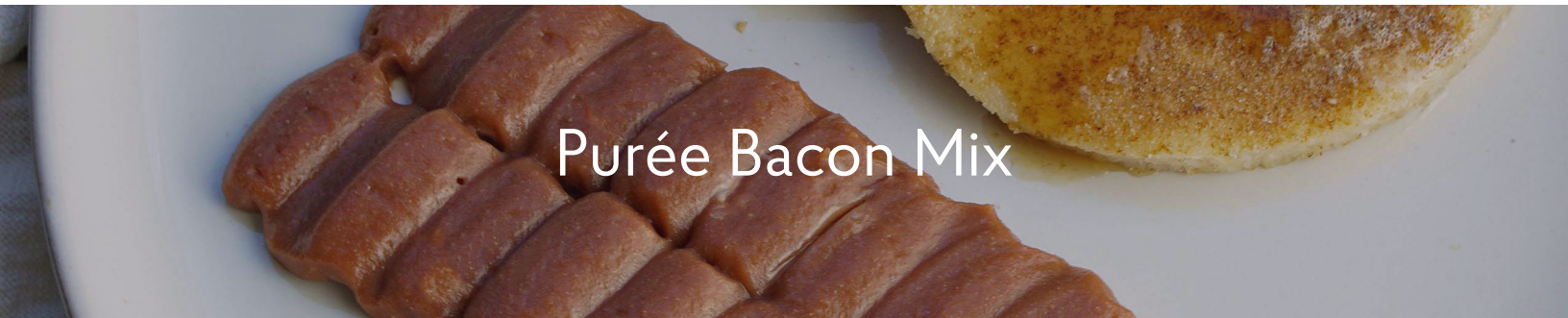
<b>Rubicon Purée Bacon Mix</b>	2 cups (200g)
<b>Tap water</b>	2 ½ cups

1. Pour tap water into stove top pan and whisk in purée bacon mix.
2. Heat to 165-180°F while continuously stirring.
3. Place into a steam table pan and hold on the serving line according to state regulations.
4. Serve using a #16 scoop for a 2 oz. portion.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée bacon strip shaping recipe and training videos.

### Recipe Nutrition for #16 scoop (79g)

Calories 70 • Total Fat 2g • Cholesterol 0mg • Sodium 180mg  
Total Carbohydrates 10g • Fiber 0g • Sugars 1g • Protein 4g



## Purée Bacon Mix

### Nutritionals

Dry Mix Only	100 grams	Dry Mix Only	100 grams
<b>Basic Compoments</b>		<b>Vitamins Continued</b>	
Calories (kcal)	365.34	Biotin (mcg)	0
Calories from Fat (kcal)	90.84	Vitamin C (mg)	0.27
Calories from Sat Fat (kcal)	14.33	Vitamin D - IU (IU)	0
Protein (g)	21.45	Vitamin D - mcg (mcg)	0
Carbohydrates (g)	51.03	Vitamin E (mg)	0
Total Dietary Fiber (g)	5.44	Folate (mcg)	0
Total Sugars (g)	5.23	Vitamin K (mcg)	0
Added Sugar (g)	3.39	Pantothenic Acid (mg)	0
Monosaccharides (g)	0.21	<b>Minerals</b>	
Disaccharides (g)	3.59	Calcium (mg)	103.62
Other Carbs (g)	0.01	Chromium (mcg)	0.02
Fat (g)	10.51	Copper (mg)	0.22
Saturated Fat (g)	1.59	Fluoride (mg)	0
Mono Fat (g)	2.69	Iodine (mcg)	0
Poly Fat (g)	5.42	Iron (mg)	6.59
Trans Fat (g)	0.03	Magnesium (mg)	5.02
Cholesterol (mg)	0.01	Manganese (mg)	0
Water (g)	5.97	Molybdenum (mcg)	0
<b>Vitamins</b>		Phosphorus (mg)	179.75
Vitamin A - IU (IU)	0.80	Potassium (mg)	51.93
Vitamin A - RAE (mcg)	0	Selenium (mcg)	0.02
Caratenoid (RE)	0	Sodium (mg)	894.40
Retinol (RE)	0	Zinc (mg)	0
Beta-Carotene (mcg)	0	<b>Poly Fats</b>	
Vitamin B1 (mg)	0	Omega 3 Fatty Acid (g)	0
Vitamin B2 (mg)	0	Omega 6 Fatty Acid (g)	0
Vitamin B3 (mg)	0.12	<b>Other Nutrients</b>	
Niacin (mg)	0	Alcohol (g)	0
Vitamin B6 (mg)	0	Caffeine (mg)	0
Vitamin B12 (mcg)	0	Choline (mg)	0