



eighty-onefoods
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Our hallmark offering, **Founders' Beef Bacon**, is not a gimmicky alternative to conventional pork bacon. We set out to make the best tasting bacon on the market. Period. Conventional bacon is pumped with liquid curing agent to speed up the curing process and add bulk, but we use a **hand rubbed, slow cured method, with no water added** – the process takes days not hours. Our bacon is produced by a farmer-owned, federally inspected processor. Its taste, combined with a chef's creativity, makes **Founders' Beef Bacon** a unique selection for fine restaurants, hotels and foodservice providers. **Challenge your team to try it on the menu.** You have an opportunity to start the trend.



COMPARED TO A LEADING CONVENTIONAL PORK BACON

LESS FAT **FEWER CALORIES**
LESS SODIUM **MORE PROTEIN**

QUALITY KEY INGREDIENTS

CANADIAN GRADED HALAL BEEF

BROWN SUGAR FLAKE SALT



FORGET WHAT YOU KNOW ABOUT COOKING PORK BACON.

Follow these steps for the best **Founders' Beef Bacon** results:

1. Thoroughly thaw Founders Beef Bacon strips.
2. Pre-heat oven to 400 degrees.
3. Lay the beef bacon style strips on a pan without overlapping - best results when strips cook in their own fat.
4. Cook for approximately 14-20 minutes or until desired doneness.
5. Remove from oven and cool for 2-3 minutes for optimal crispness.
6. Moisture is the enemy of crisp **Founders Beef Bacon** – avoid storing in condensation.

For more information, contact Nick at nick@eightyonefoods.com or 905-699-3590.

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