

SUPC 7312404 • 4/2.5 LB

Smoked Sliced Rolled Pork Belly

Ready to heat and serve, this pre-sliced smoked pork belly is on-trend and profitable. Smoked over natural hardwood for authentic flavor, this product ensures consistent sizing for easy portion control and a savory flavor that will make your dishes stand out.



WHY WE LOVE IT

- **Labor Saving:** Smoked and pre-sliced, it's ready to heat and serve.
- **Consistent Sizing:** Allows for easy portion control and excellent coverage for sandwiches and burgers.
- **Smoked Over Natural Hardwood:** Producing an authentic smoked flavor.
- **Minimal Ingredients:** Simple components and only real hickory smoke make for a clean-tasting smoked pork belly.



Savory French Toast BLT

Reimagine the classic BLT with the rich, smoky depth of premium pork belly. Paired with lettuce and tomatoes and served on French toast, this BLT offers a bold twist that stands out on brunch and all-day menus—driving customer satisfaction and profitability.



Scan to
shop.

APPLICATIONS

- Elevate any sandwich, wrap, or burger
- Great addition to breakfast platters, hashes, or tacos
- Topper for pizzas or flatbreads

Rolled Smoked Pork Belly Ramen

Featuring a miso mustard pork broth, tender smoked pork belly, mushrooms, noodles, and an egg, this trendy dish captures the ramen craze and delivers big flavor while boosting profitability with its modern appeal and ability to command a premium price.



FUN FACTS

Part of **bacon's high menu presence** is because it works well as a secondary protein for **sandwiches, wraps, entrées, and pizzas**.

(Datassential Bacon Report 3.2024)

The average consumer in the U.S. eats **18 lbs. of bacon per year**. *(Foundation of Economic Education 1.2020)*



For the full recipes, visit [SyscoFoodie.com](https://www.SyscoFoodie.com)