

# BACON JAM

*not just for burgers anymore!*



**TBJ**  
GOURMET™  
*fun fine foods*

- *made with*  
**REAL BACON**
- *shelf-stable*
- **USDA certified**
- **GOURMET convenience**
- *natural AND gluten-free*
- *perfect for:*  
**BURGERS, APPS, SANDWICHES,  
EVEN DESSERT!**

1554 Paoli Pike, Suite 254  
West Chester, PA 19380  
sales@tbjgourmet.com | 856-222-2000

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**PRODUCT:** Black Pepper Bacon Jam - Bag in Box 65oz

**BRAND NAME:** TBJ Gourmet

**CASE PACK:** 2 (2L/65oz)

**CASE DIMENSIONS:** 10"x9.75"x4"      **CASE WEIGHT:** 8.5lbs

**TIHI:** 16x9

**TOTAL IN PALLET:** 144

**SKU:** BP65xC2

**CASE BAR CODE:**



**INGREDIENTS:** Cooked Black Pepper Bacon (Pork, Bacon Cure [Water, Salt, Sodium Phosphate, Sugar, Hydrolyzed Soy Protein, Sodium Erythorbate, Flavorings, Sodium Nitrite] Black Pepper), Brown Sugar, Onions, Apple Cider Vinegar, Turbinado Sugar. Contains 2% or less of Pectin, Garlic Powder, Black Pepper, Citric Acid (acidity regulator), Xanthan Gum and Gum Acacia.  
*Contains: Soy*

**HANDLING INSTRUCTIONS:** Dry Storage; 2-year shelf; Refrigerate after opening

**PREPARATION:** Product is fully cooked. Open bag and spread directly on sandwiches, pipe onto appetizers or portion for sides.



Nutrition Facts	Amount/serving	%DV	Amount/serving	%DV
	<b>Total Fat</b> 2g	3%	<b>Total Carb.</b> 7g	3%
about 84 servings	Sat. Fat 0.5g	3%	Total Sugars 7g	
<b>Serv size</b> <b>1 tbsp (20g)</b>	<b>Cholest.</b> 5mg	2%	Incl. 7g Added Sugars	14%
<b>Calories 50</b> per serving	<b>Sodium</b> 90mg	4%	<b>Protein</b> 2g	

Not a significant source of Trans Fat, Fiber, Vit D, Calcium, Iron, and Potas.

## BACON JAM HAS BEEN A FAVORITE ON HIGH-END MENUS FOR YEARS.

Thanks to our new food service bag, this gourmet product is now available to all kitchens. It's being used as a upcharge item for burgers, a signature spread on paninis, and as a center piece of charcuterie plates.

Every thing I put  
bacon jam on sells like hot cakes...  
even the hot cakes!

*Chef Michael Green*

I remember the blissful looks on my  
customers' faces the first time they bit into  
a bacon jam-topped burger. I also remember the  
hours of stirring it took in my kitchen to make  
a batch of bacon jam. I knew chefs would  
want a simple way to make bacon jam  
part of their menu!

*Creator Chef Mike Oraschewsky*

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