

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!**

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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

TIH: 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.

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