



Baconomics 101--What You Pay for and What You Get

La Quercia Tamworth Smoked Pancetta vs The Leading Premium Applewood Smoked Bacon

Conclusion: When you cook La Quercia Tamworth Country Cured Bacon (LQTSP) you get 80% more of what you put on the grill onto your plate than when you cook the leading premium applewood smoked brand. This is because LQTSP is dry cured, has lower water content, and cooks down less. We took the yield loss when we made it for you.

La Quercia Tamworth Country Cured Bacon (LQTSP) is a premium product, and you may have to pay more for it. You get a lot for that--super premium quality (most people say it is the best bacon they have ever had), the best heritage breed meat sourcing, true dry cured/smoked flavor with no nitrites, nitrates or vegetable substitutes, and distinctive hand-cut-full-length-slice plate-appeal. When you pay attention to what you put on your plate, even if you pay up to 80% more for LQTSP than you'd pay for the leading premium applewood smoked bacon, you get all of its advantages--for free!

The Experiment: We took a restaurant's typical serving of the leading premium applewood smoked bacon (3 slices, about 1/16" thick) and cooked it up the way they normally do. The 3 slices weighed 2.35 oz raw and cooked down to 1 oz—losing over 55% of their original weight. The chefs figured that they would serve one large slice of La Quercia Tamworth Smoked Pancetta, so we hand cut 2 pieces and averaged their weights--1.75oz. When we cooked them up in the same way, the average cooked weight was 1.35 oz—a 77% yield!

	La Quercia Tamworth Smoked Pancetta	Leading Premium Applewood Smoked	LQTSP / Leading Premium--%
Yield After Cooking	77%	43%	180%
Oz after Cooking	1.35 oz	1 oz	
Start wt oz per serving	1.75 oz	2.35 oz	
Thickness per slice	1/8"	1/16"	
Length per slice	11.5"	5"	
Oz raw to get 1 oz cooked	1.3 oz	2.35	55%