

## ULTRA ACCESS International Bacon Day!

In celebration of this great tasting meat, and a backdone of British culture

### **Bacon.**

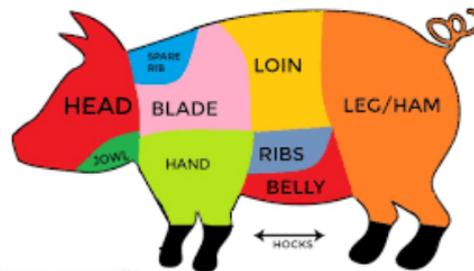
It's something that most people in Britain enjoy the taste of, and on "International Bacon Day" we would like to celebrate this ancient (and essentially) processed meat.

Said to have its origins dating back to the 16<sup>th</sup> century BC, in **China** when they are thought of as the first peoples who worked out how to cure Pork in much the same way as we do today, either by heavily salting the meat, or by smoking it (among other techniques) to help preserve it for longer periods of time, without the need of refrigeration.

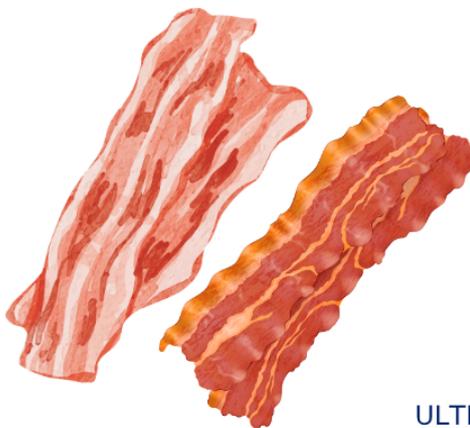
The word "**Bacon**" which apparently is Germanic in its origins and referring to the back-part of the Pig or "Bak" which evolved into "Bacon" over many years, and trivia regardless - as like most other types of meat it provides a good source of protein along with various vitamins and minerals, however its a very fatty meat thats also high in sodium, unlike other meats like Chicken (for example).

As a Pig is butchered like all livestock animals bred for human consumption, hardly any part of the animal goes to waste, from the juicy Pork Belly we already know about, all the way to the internal organs, and even the hooves and ears.

With the **Bacon** coming directly from the underside / "Belly" of the animal, or the upper Loin.



... the words "Pig" and "Pork" are different words for the same animal thanks to the Norman Conquest of Anglo-Saxon England in 1066 AD, where the Normans introduced their own word, either as a way to encourage integration the between the Saxons and their new Norman aristocracy or due to sheer oppression trying to erase Saxon culture from Britain completely, (with historians having mixed opinions on the subject) - either way that Norman word for Pig being "Porc" now known as Pork has remained a part of our language and culture ever since.



**Bacon**, either from the Loin or Belly, once butchered and cured is then usually sliced into various thicknesses, packaged and sold throughout the world.

Smoked or unsmoked by both flavouring the meat deliberately through the curing process, or afterwards - it's a staple part of many billions of peoples daily diets, and various culinary dishes simply could not be made without this key ingredient...

**ULTRA ACCESS** loves a bit of bacon, and we join the billions today in our celebration of this wonderful food.

ULTRA ACCESS  
Scaffold Technical Support

www.ultra-access.co.uk  
UADIP: #ultacc060925