

A FAVORITE FOODS PARTNER



# HORMEL PRODUCTS IN STOCK



Our team of foodservice professionals is fueled by curiosity – a genuine desire to continually learn about what's inspiring the ever-changing landscape of the food industry. Working by your side allows us to share knowledge and gain insights that can give your operation the best opportunity to succeed.



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# BACON



**#7409096**

**RAW WIDE SHINGLE BACON HORMEL® GRIDDLEMASTER® BACON** An economically priced bacon produced from selected fresh bellies. Naturally smoked and cured with our traditional recipe, HORMEL® GRIDDLEMASTER® bacon represents quality and value you can count on. Hand selected bellies ensure exceptionally long, wide slices for superb eye appeal and plate coverage. Our fresh pack packaging locks in the smoke flavor, assuring you serve the freshest tasting bacon possible.

**#7416663**

**RAW BULK BACON**

Made from lean, selected bellies HORMEL® BLACK LABEL® bacon is naturally smoked and cured with our traditional recipe for a taste customers have enjoyed for years. HORMEL® BLACK LABEL® Bacon is naturally wood smoked giving this bacon great flavor for superior customer satisfaction. The fresh pack packaging ensures "out of the smokehouse" flavor eliminating flavor loss.



**#7420174**

**PERFECTLY COOKED BACON BACON 1™**

Fully cooked bacon is naturally hardwood smoked with a blend of distinctive smokes including applewood. Offers the same performance and thickness as an 18/22 slice count raw bacon. Eliminates the hassles of cooking bacon from raw. Frees up people, equipment and space. From package to plate in moments. Delivers the flavor, texture, and appearance of freshly cooked from raw premium bacon.



## #7444391

### **RAW WIDE SHINGLE BACON OLD SMOKEHOUSE®**

**BACON** Made from lean, selected, pork bellies. Hand-rubbed with pure cane sugar and sugar cured, this is a sweet and smoky bacon with center cut type performance. OLD SMOKEHOUSE® Bacon delivers improved cook yield and superior plate coverage. The fresh pack packaging ensures "out of the smokehouse" flavor eliminating flavor loss.

## #7460175

### **RAW BULK BACON**

Made from lean, selected bellies **HORMEL® BLACK LABEL®** bacon is naturally smoked and cured with our traditional recipe for a taste customers have enjoyed for years. **HORMEL® BLACK LABEL®** Bacon is naturally wood smoked giving this bacon great flavor for superior customer satisfaction. The fresh pack packaging ensures "out of the smokehouse" flavor eliminating flavor loss.



## #7460187

### **RAW WIDE SHINGLE BACON HORMEL® COUNTRY BRAND™ BACON**

Heavy smoked bacon with an old fashioned flavor your customers will remember. Slow-smoked over burning corn cobs for a one-of-a-kind flavor. Hand selected bellies ensure exceptionally long, wide slices for superb eye appeal and plate coverage. Our fresh pack packaging locks in the hearty smoke flavor, assuring you serve the freshest tasting bacon possible.

## #7429648

### **PERFECTLY COOKED BACON**

**BACON 1™** fully cooked bacon is naturally hardwood smoke with a blend of distinctive smokes including applewood. This item comes bulk-packed with six sheets of 50 slices for easy handling (300 slices). Eliminates the hassles of cooking bacon from raw. Frees up people, equipment and space. From package to plate in moments. Delivers the flavor, texture, and appearance of freshly cooked from raw premium bacon.





**#7460557**

**FULLY COOKED JALAPENO BACON**

This fully cooked jalapeno bacon is a rubbed with seasoning, and then hardwood smoked to give it a distinctive appearance and a robust flavor of bold jalapeno notes with enticing chili and southwestern flavors. Bold flavor profile adds a unique twist to any menu offering. Fully cooked bacon is ready to eat, so it eliminates grease disposal problems. Consistent cook level means no more overcooked or undercooked bacon.

**#7460800**

**FULLY COOKED BACON HORMEL® FAST 'N EASY®** 100% real bacon produced from lean pork bellies. Fully cooked bacon that is as delicious as it is economical. Exact slice count. HORMEL® FAST 'N EASY® Fully Cooked Bacon is ready to eat - simply warm & serve. Eliminates grease disposal problems. Consistent cook level means no more overcooked or undercooked bacon.



**#7460904**

**RAW WIDE SHINGLE BACON OLD SMOKEHOUSE®**

Applewood Bacon is made from lean, selected, pork bellies. Smoked over 100% applewood chips, this is a distinctive, rich-smoke, bacon with a one-of-a-kind flavor. OLD SMOKEHOUSE® Applewood Bacon delivers improved cook yield and superior plate coverage. The fresh pack packaging ensures "out of the smokehouse" flavor eliminating flavor loss.

**#7460900**

**RAW WIDE SHINGLE BACON OLD SMOKEHOUSE®**

Applewood Bacon is made from lean, selected, pork bellies. Smoked over 100% applewood chips, this is a distinctive, rich-smoke, bacon with a one-of-a-kind flavor. OLD SMOKEHOUSE® Applewood Bacon delivers improved cook yield and superior plate coverage. The fresh pack packaging ensures "out of the smokehouse" flavor eliminating flavor loss.



# PIZZA TOPPINGS



**#7470525**

## **BEEF TOPPING CHUNK, EXTENDED**

This fully cooked, extended beef topping, is made with using ground beef seasoned with salt and pepper. Chunk size is 19 pieces per ounce (+/- 5 pieces). Fully cooked for convenience. Eliminates food safety concerns associated with preparing raw meat. Helps control portion costs. Consistent appearance, size, and performance for great eye appeal.

**#7905195**

## **ITALIAN PORK SAUSAGE TOPPING CHUNK, ALL MEAT**

This fully cooked pork sausage is made with 100% ground pork seasoned with italian spices such as fennel and pepper. Chunk size is 19 pieces per ounce (+/- 5 pieces). Fully cooked for convenience. Eliminates food safety concerns associated with preparing raw meat. Helps control portion costs. Consistent appearance, size, and performance for great eye appeal. All meat for a firmer bite.



**#7945066**

## **SPICY ITALIAN PORK SAUSAGE TOPPING CHUNK, ALL MEAT**

This fully cooked pork sausage is made with 100% ground pork seasoned with italian spices such as fennel. It also contains extra red pepper for a spicy finish. Chunk size is 19 pieces per ounce (+/- 5 pieces). Fully cooked for convenience. Eliminates food safety concerns associated with preparing raw meat. Helps control portion costs. Consistent appearance, size, and performance for great eye appeal. All meat for a firmer bite.

## #7900995

### FAJITA CHICKEN TOPPING WITH RIB MEAT

Fully cooked fajita chicken topping with rib meat made from a marinated chicken breast that are cut into strips. Strips vary in size based on the natural proportion of the chicken breast. Product can retain up to 10% moisture. Fully cooked for easy preparation and safe handling. Authentic, fajita seasoned flavor. Frozen for convenience and portion control.



## #7526777

**SLICED BOLD PEPPERONI FOR PIZZA, 14 SLICES PER OUNCE.** 26677 T = 16 SLICES PER OUNCE. This sliced pepperoni is made from select pork and beef cuts. It has a bold flavor with extra garlic, black & cayenne pepper, and paprika. This pepperoni resists cupping, charring, and grease-out. This product has a diameter of 1.75 inches. Dependable performance, easy to handle. Unique spice blend for a bold pepperoni flavor. Darker brick-red appearance for great eye appeal. Specific target slice count for portion control. Backflushed packaging delivers the freshest flavor.



## #754411

**SLICED BOLD PEPPERONI FOR PIZZA, 14 SLICES PER OUNCE** This sliced pepperoni is made from select pork and beef cuts. It has a bold flavor with extra garlic, black & cayenne pepper, and paprika. This pepperoni resists cupping, charring, and grease-out. This product has a diameter of 1.75 inches. Dependable performance, easy to handle. Unique spice blend for a bold pepperoni flavor. Darker brick-red appearance for great eye appeal. Specific target slice count for portion control. Backflushed packaging delivers the freshest flavor.



## #7460252

**REGULAR COOKED BACON TOPPING, 1/2 INCH DICED** 100% real bacon with all the flavor, this bacon topping is fully cooked and ready to top a variety of creations patrons will rave about. It is diced to 1/2 inch. Fully cooked for easy preparation and safe handling without the grease. Authentic, real bacon flavor. Diced for added portion control. Backflushed packaging delivers the freshest flavor.



# BREAKFAST SAUSAGE

**#7529848**

## **RAW SAUSAGE PATTY**

This is a pre-rigor southern-style sausage with a unique blend of all natural spices. Superb sage flavor. Finer grind than most breakfast sausage products and displays a bright red bloom in the raw state. Unique, spicy, Southern, flavor profile. Product is targeted at 70% lean to provide maximum yield and better plate coverage. Only fresh pork used to provide maximum flavor and meaty texture.



**#7534688**

## **COOKED SAUSAGE PATTY**

Fully cooked. These pork breakfast sausage patties are made with fresh pork cuts and a unique blend of maple and other flavorful spices. Tender and meaty texture combine with outstanding flavor! Meaty and tender texture performs like cooked from raw sausage. Virtually 100% yield allows the customer to meet peak business demands with ease while offering a differentiated maple flavor.



**#7520862**

## **ALL NATURAL FULLY COOKED SAUSAGE PATTY**

These all natural, fully cooked pork breakfast sausage patties are made with fresh pork cuts and a unique blend of flavorful spices. Tender and meaty texture combined with outstanding flavor. Appeals to patrons wanting "clean" ingredient statements. Meaty and tender texture performs like cooked from raw sausage. Virtually 100% yield allows the customer to meet peak business demands with ease.



# HAMS



## #7550001

**BUFFET HAM, HARDWOOD SMOKED, BONELESS, WATER ADDED**, 3 PCOLD TYME® Buffet Ham is a water added, full muscle ham that is 95% fat free. The natural shape and hardwood smoke give this ham an old fashioned taste and appearance. Whole muscle ham with excellent flavor and texture; water added for the tenderness that patrons love: hardwood smoked for an authentic, natural smoke flavor; 95% fat free appeals to health conscious patrons.

## #7503058

### **PREMIUM HARDWOOD SMOKED HAM, BONELESS, WHOLE HAM**

Each FLEUR DE LIS™ Ham uses fresh ham which is open boned and then further trimmed of excess internal fat. Naturally hardwood smoked and press racked to achieve it's unique shape. FLEUR DE LIS™ Ham is naturally hardwood smoked for maximum flavor. Ham muscles are left in tact for an old fashioned bone-in texture without the bone. Unique flat shape makes FLEUR DE LIS™ easy to carve.



## #7703293

### **NATURAL CHOICE® PREMIUM CHERRYWOOD SLICED HAM**

This all-natural premium sliced cherrywood smoked ham delivers the flavor and texture you expect from a Hormel ham. TrueTaste™ Technology allows for a true meat flavor, cleaner ingredient statement, longer shelf life and enhanced food safety. Sliced for ease of portioning, exact portion control, convenience and reduced labor costs. Premium quality equivalent to bulk. Natural cherry hardwood smoked for a rich, natural smoke flavor.



## #7550002

**FLAT BUFFET HAMMENUMASTER®** boneless ham represents the finest quality in a competitively priced ham and water product. Trimmed and processed to finish 96% fat free, MENUMASTER® ham is the answer when looking for a full flavored ham at an economical price. Trimmed internally and externally delivering a product that is 96% fat free; Uniform shape provides a high slicing yield and consistent portions; Ham and water product for an economical price.

## #7551005

**CANADIAN STYLE BACON** Our Canadian style bacon is a whole muscle product made from pork loins. It is naturally hardwood smoked and a natural juice product giving it a firm bite. Convenient and easy to use. Consistent appearance, flavor, and performance.



## #7550025

**HORMEL'S COOKED HAM** is a flavorful, high quality cooked ham that's water added for an economical price. The firm texture provides appealing thin, whole slices, and the easy to open vacuum packed bags reduce mess and waste. This 95% fat free, lean COOKED HAM contains 35% less fat than regular ham. Made from select fresh hams for a high quality product; Firm texture and bind for optimum sliceability; Cook-in-the-Bag method for virtually no purge or waste; Easy to open packages for time and labor savings; 95% fat free to appeal to health conscious consumers.



## #7550200

**HORMEL® SMOKED VIRGINIA HAM** Hardwood smoked, boneless, water added is a boneless high quality, full muscle ham. Whole muscle, water added, round ham that is hardwood smoked.



# PORK & POULTRY



## #7602605

**CAROLINA-STYLE SMOKED PULLED PORK** Fully cooked pork shoulder meat is naturally hardwood smoked for up to six hours. After smoking, it's lightly pulled and finished off with a clear Carolina-style vinegar sauce. Natural smoke flavor and appearance allows any operator to menu genuine bbq. Lightly mopped with Carolina-style vinegar sauce allows for freedom and flexibility to create signature dishes. Quick and easy to prepare, saves on time and labor.

## #7613946

**FLAME SEARED TURKEY BREAST** Natural shape, single lobe turkey breast that is first seared then slow-cooked in its own natural juices. A true slow cooked turkey that is moist, tender and flavorful. Seared exterior for unique flavor and appearance. On trend preparation method that doesn't require special equipment. Natural flavor allows for extreme versatility and flexibility across the menu.



## #7646750

**HORMEL® FIRE BRAISED™ CHICKEN BREAST IS 100% NATURAL** (MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS) Fully cooked 4 oz chicken breasts are first seared before being slow-cooked in their own juices. The result is a tender and juicy chicken breast with a delicious and visually appealing caramelized exterior. Natural shape and caramelized exterior makes this chicken breast indistinguishable from scratch cooking. On trend preparation method that doesn't require special equipment. Quick and easy to prepare, so it saves time and labor.



## #7685605

**SEARED AND BRAISED PULLED CHICKEN MEAT** Boneless chicken thighs and breasts are first seared with to caramelize the exterior and develop flavor, then slow-cooked until tender, moist and delicious. Then, the meat is pulled. Seared exterior for unique flavor and appearance. On trend preparation method that doesn't require special equipment. Lightly seasoned so it can be served as classic comfort food or customized into a variety of globally inspired dishes.



**Favorite Foods, Inc**  
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