



PRODUCT OFFERINGS

Smithfield®
CULINARY

CREATING MENU INSPIRATION



SERVE WHAT YOU LOVE



SMITHFIELD'S ON-TREND LINE OF PREMIUM PORK PRODUCTS ARE
DESIGNED TO BE A UNIQUELY VERSATILE ADDITION TO ANY MENU.



SIZZLE AND SERVE

BACON No Added MSG or Liquid Smoke*

All Smithfield bacon is made from fresh pork bellies, cured with a proprietary cure and naturally hardwood-smoked for true bacon flavor.

SLICE OPTIONS | Smithfield Bacon offers convenient packaging options, including Sliced, Shingled Sliced or Slab Sliced Bacon. Additionally, they offer diced bacon bits & round bacon that is perfect for breakfast sandwiches or burgers.

READY-TO-COOK OR READY-TO-EAT | Smithfield offers the convenience and labor-saving of fully cooked, ready-to-eat bacon or the versatility of ready-to-cook (RTC) options.

SMOKE OPTIONS | All Smithfield Bacon is naturally hardwood smoked with either Applewood, Hickory or Cherrywood chips for an authentic flavor.



Double Smoked • Made from Smaller, Leaner Bellies • Center-Cut Extra-Trimmed for Leaner Bacon • Available as USDA Certified Single-Sliced



Most popular bacon • Traditional, Top Quality Bacon • Uniform Slices Trimmed & Graded to High Specs for Leanness, Quality & Consistency



Same High Quality Process • Sliced from Larger Bellies for Competitive Price

BREAKFAST SAUSAGE No Fillers or Binders

All Smithfield breakfast sausage is made with fresh pork trimmings, gathered in-house daily. These are then chopped, ground and flavored with Smithfield's proprietary spice blend.

CUT OPTIONS | Smithfield offers a variety of cuts for its breakfast sausage, including sausage links, patties, rolls & bulk options.

CASING OR NO CASING | Smithfield offers a variety of sausage with or without casing.

READY-TO-COOK OR READY-TO-EAT | Smithfield offers ready-to-cook bacon and fully cooked, ready-to-eat bacon that is broiled over an open flame.

SMOKE OPTIONS | All Smithfield breakfast sausage is naturally hardwood smoked with Applewood, Hickory or Cherrywood chips for an authentic flavor.

*Liquid Smoke is utilized in RTE bacon strips & bits.



HAM

Smithfield only uses lean, butcher-type hogs for all of their ham products. They oversee every step in the process to ensure the highest quality livestock, from their diet & health regimens to their living quarters at their stockyards.

Smithfield's traditional, bone-in ham locks in moisture for optimal flavor, while their extensive boneless ham options feature a deliciously convenient line of ham, including deli, flat/buffet style, round and specialty cuts.

FRESH PORK

Since 1936, Smithfield has provided a comprehensive line of premium pork products to customers across the nation. Smithfield's line of ribs vary from juicy St. Louis Style Ribs to meaty Baby Back Ribs and classic Pork Spare Ribs.



BRANDS

Smithfield

Since 1936, Smithfield has provided a comprehensive line of premium, high quality pork products.



Featuring a selection of traditional and specialty Italian meats to add the authentic flavors of Italy to any dish.



Featuring a comprehensive line of fully cooked and smoked meats for BBQ & beyond.



Established in 1883, Kretschmar features a line of premium deli meats. From hams and hand-trimmed poultry to the best cuts of beef.



Since 1959, Farmland has served the highest quality pork products that are hand-trimmed to exacting weight & leanness.



Exclusive to UniPro members, Rangeline's line of Bacon, Hot Dogs & Sausage are made with high quality at a competitive price.



HOT DOGS No Added MSG or Liquid Smoke

Smithfield hot dogs are made with real hickory smoke that gives them a juicy, gourmet flavor, while their Black Angus Beef franks bring true steakhouse quality.

NUMEROUS SIZES | Smithfield's line of franks features numerous lengths from 5.875in to 10.5in, while their diameters range from 21mm to 32mm.

BLACK ANGUS BEEF | Made with USDA Choice Black Angus Beef, these franks are tender, juicy and sizzling with premium flavor. These mild, meaty and slightly smoky franks have an authentic, homestyle appearance, with better texture than a traditional hot dog. Formulated for less shrinkage, these franks retain their natural juices, reducing moisture loss.



SMOKE 'N FAST®



The Smoke 'N Fast® line of fully-cooked and smoked meats are designed to provide your customers big flavor, without the labor. Classic American BBQ items are complemented by global flavors like Barbacoa & Carnitas, all authentically slow-cooked to perfection.

BEEF | Featuring tender Barbacoa, Brisket & Pot Roast

PORK | Featuring juicy Carnitas, Pulled Pork & Mini Pork Shank "Wings"

SAUSAGE | Featuring savory Smokehouse Rope Sausage



KRETSCHMAR® PREMIUM DELI



Since 1883, Kretschmar premium deli meats and cheeses have been crafted for quality. From uniquely smoked ham to hand-trimmed fine cuts of beef and poultry, our off-the-bone deli meats come from the leanest, most tender cuts. Kretschmar award-winning deli cheeses are expertly crafted by Wisconsin cheese makers.

DELI MEATS | Featuring Corned Beef, Rotisserie Chicken, Ham, Pastrami, Roast Beef, Buffalo Chicken, Ham, Pepperoni, Salami and Turkey.

DELI CHEESES | Featuring American, Cheddar, Colby Jack, Smoked Gouda, Havarti, Pepperjack, Provolone and Swiss.



MARGHERITA®



Margherita is designed to bring the authentic taste of Italy right to your restaurant. With carefully curated, old-world recipes using the highest quality meats.

FEATURING | Capicola, Ham, Prosciutto, Pepperoni & Salami.