



IDEAS THAT DELIVER®

FOODSERVICE

A red tractor with a large white tank and a red spray boom is working in a field of green crops. The scene is set during sunset or sunrise, with a warm, golden light. In the background, there are power lines stretching across the horizon.

HORMEL FOODSERVICE YOUR PARTNER IN PROTEIN

FAMILY FARMS | GLOBAL VALUES | KITCHEN SOLUTIONS

TODAY'S TOPICS



TRENDS



RESOURCES



INNOVATION

2024

FLAVORS & INGREDIENTS TO KNOW

We've expanded our foods, flavors, and ingredients to know list to a whopping 30 this year. This year we're featuring the flavors that are red-hot that you can activate on right now, the future-forward flavors to consider for 2024, and the far-off flavors and ingredients that should be on your radar. While not every food or flavor will work for every segment or brand, you are sure to find something to add excitement to your menu or product line. For data and real-world examples on each of these, stay tuned for the full

NOW

Za'atar: In growth mode for over a decade, za'atar has become a go-to flavor enhancer.

Tahini: The creamy drizzle of choice for veggies and bowls.

Yuzu: When you want citrus, but trendy.

Mochi: Branching out into donuts, ice cream, and beyond.

Black Garlic: Taking its sweet time in growth, black garlic is steadily becoming a chef favorite.

Pineapple: The fruit of the moment.

Harissa The new sriracha.

Castelvetrano Olives The olive variety to call out.

Focaccia: From pandemic fave to new menu varieties.

Ponzu: The new soy sauce.

2024

Flowers: Floral flavors, from lavender to violet, continue to blossom.

Mustard Seeds: A flavorful crunch and crust enhancer.

Spicy Ranch: Put it on everything.

Caesar Everything: Kale, asparagus — anything but romaine.

Spam: The hip chef's nostalgic secret ingredient.

Shawarma: And just about any meat carved off a spit.

Shaved Ice: Look for new globally-inspired options, flavors, and toppings.

Cresto De Gallo: The "it" pasta shape of 2024.

Mexican Beers: The growth leaders for the category.

FUTURE

Amba: Add tang with this pickled green mango sauce.

Scamorza: First mozzarella, then burrata, now scamorza.

Sunomono: The vinegary cucumber salad adds a bright note.

Grains of Selem: The black pepper with a smoky, slightly bitter flavor.

Nam Prik Pao: Thai chile jam, but bolder.

Hojicha: Take green tea, but make it smoky.

Toasted Rice Powder: A back-of-house workhorse.

Checca: Uncooked tomato sauce is as fresh as it gets.

Gooseberry: A next-level fruit and flavor option.



GLOBAL IMPACT REPORT 2022

Our Path

Our Supply Chain

Our People

Our Communities

Our Planet

Innovation

PREMIUM OIL BROWNED HALAL TURKEY BREAST



PREMIUM 1.3 OZ HALAL CHICKEN SAUSAGE LINK



Innovation

FLASH 180
SOUS VIDE PROTEINS™

BATTERED SOUS VIDE
CHICKEN



HOW DOES THIS CHANGE THE GAME?



READY WHEN YOU ARE

Save time compared to raw, par-cooked or pre-cooked frozen products. Go from fryer to plate in **approximately 3 minutes.**



WON'T COMPROMISE QUALITY

Lock in flavor and moisture while keeping things clean and crispy, thanks to our innovative process that cooks the chicken sous vide while in a tasty homestyle batter.



MAKE IT YOUR OWN

Our homestyle batter allows for complete creative customization with spices, seasonings and sauces.

Value Beyond Product

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Let Us Help with!

- Providing Marketing Support on Hormel items
- Customized Menu Builds with Hormel Proteins
- Trends and insights
- Training Assistance/ Employee Engagement
- Culinary Competitions
- Innovation Projects
- Working on Concept ideas and creation



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