



With tradition and quality ... just like your neighborhood deli

Our All Natural Smokehouse Uncured Ham provides 100% yield and offers menu versatility. Rich in natural juices, this clean label premium ham is sure to bring customers back wanting more.

Product Inspiration

Smoked on open racks using real hickory wood chips, our All Natural Smokehouse Uncured Ham is made from fresh outside muscle. This naturally delicious ham is gluten free and shaped flat to allow for the entire product to be used with almost zero waste. Plus, set-up and prep are a breeze because no carving stand is needed.

54% of restaurants feature ham on the menu, and smoked ham is the most popular variety with 13% menu penetration. It's also extremely versatile as it can be served hot or cold in a variety of sandwich applications, in salads or as part of a larger recipe.

Food Fact

Hickory wood chips provide a strong, smoky, bacon-like flavor.

Product Attributes

- Naturally hardwood smoked with hickory wood chips
- Made from a single whole muscle

Benefits

- All natural
- No artificial ingredients
- Minimally processed
- Unique shape for end-to-end carving with no waste
- No carving stand needed less set-up and preparation required
- Premium versatile ham for use during multiple day parts
- · Natural appearance, not formed
- Delicious hot or cold

Uses

- Sandwiches
- Salads
- Carving
- See usfoods.com/fallscoop for recipe ideas

A-Code	Product Description	Pack Size
8782690	All Natural Smokehouse Uncured Ham	2/5.5 lba.

