

IDEAS THAT DELIVER®



FOODSERVICE

A red tractor with a large white tank and a red spray boom is working in a vast field of green soybean plants. The scene is captured during the golden hour of sunset or sunrise, with a warm, orange glow on the horizon. In the background, several power line towers are visible against the sky.

HORMEL FOODSERVICE YOUR PARTNER IN PROTEIN

FAMILY FARMS | GLOBAL VALUES | KITCHEN SOLUTIONS

TODAY'S TOPICS



Customer Testimonials



RESOURCES



INNOVATION







2025 FOOD, FLAVOR, & BEVERAGE TRENDS

10 TRENDS FOR THE YEAR AHEAD

1. **PASTINA:** A category of small pastas that may take on many different shapes and are commonly used in Italian cuisine and comforting dishes such as soup.
2. **SWEET DROP PEPPERS:** Also known as biquinho peppers, sweet drop peppers are small, tear-shaped, vibrant, Peruvian peppers known for their sweet flavor and mild heat.
3. **CHOW FUN:** A Chinese dish traditionally consisting of stir-fried rice noodles, a protein (often beef), veggies (such as bean sprouts, bok choy, onion, carrots, broccoli, snap peas, and/or cabbage), and a sauce (typically made of soy sauce, ginger, garlic, peppers, and sometimes sugar).
4. **PIKLIZ:** A spicy, Haitian, pickled condiment or slaw made with onions, carrots, cabbage, bell peppers, Scotch bonnet peppers, spices, and vinegar.
5. **ORANGE WINE:** Also known as skin-contact wine, orange wine is made from white grapes that are fermented with their skins on, imparting color and tannin (bitter taste).
6. **YERBA MATE:** A South American herbal tea made from the dried leaves of an evergreen tree steeped in hot water; it has an earthy flavor and contains a similar amount of caffeine as coffee.
7. **BONITO FLAKES:** Also known as katsuobushi, Japanese bonito flakes are made from filleted, dried, fermented, smoked skipjack tuna (aka bonito) that's shaved into flakes that are so thin they appear to dance or move on dishes.
8. **SAFFRON:** A spice made from the dried, red stigma and styles (aka threads) of the saffron crocus flower that impart a bright yellow color to foods and beverages.
9. **NEXT-LEVEL FAT WASHING:** A cocktail-making technique that involves taking a fat or oil (typically melted butter, but in next-level applications, think avocado oil, coconut milk, etc.) and infusing it into alcohol, freezing the concoction until the fat solidifies, and then skimming the fat off, so just the flavors of the fat remain.
10. **SHORT RIBS:** Cuts of beef taken from the lower rib area that are known for their rich marbling and tenderness when slow-cooked or braised.

PREMIUM HALAL CERTIFIED PROTEINS



Innovation

FONTANINI® Sliced Hot Honey Sausage,
Cooked, 3/5 lb



HORMEL® FIRE BRAISED™ Beef Eye Round, 2pc, Frozen



We're here to help

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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

Thanks!



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