



ELEVATE YOUR



◆ HEALTHCARE ◆

FARE.



THE FOOD MAKES THE DIFFERENCE

# You make it memorable. We make it easy.



Want to offer delicious options that fulfill your patients/residents' and visitors' needs for a balance of proteins? Serve popular brands they already know and love with Smithfield Culinary. Part of the largest hog producer and pork processor in the U.S., we offer delicious and versatile products that are enjoyed by millions nationwide, as well as globally. We have everything you need to build your menu, from innovative culinary insights and ideas that help create head-turning menus, to the foodservice industry knowledge and critical thinking you need to achieve a competitive advantage.

When it comes to your foodservice operation, no one offers more successful business-building solutions than Smithfield Culinary.



Tuscan Kale Pancetta Salad

OFFICIAL PARTNER OF



ASSOCIATION FOR  
HEALTHCARE  
FOODSERVICE

Our insights, tips and personalized customer assistance can take your foodservice operation further. Explore our full line of brands and products that meet the needs of your patients, residents, employees and visitors.



### Please the unapologetic meat lover.

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At Smithfield, we know that to meat aficionados, a great serving of their favorite cut is so much more than just food. That's why we are committed to offering you the most comprehensive portfolio of pork, as well as a variety of other proteins, to help you satisfy the insatiable appetites of your unapologetic meat-loving customers.

What's more, we do it responsibly, with full transparency and traceability from our farms to your kitchens. So, you can always rest assured that you will love what you serve.

#### Healthcare Solutions:

- Low-sodium bacon, ham and sausage
- Convenient formats such as diced, sliced and pre-cooked



### Big flavor without the labor.

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For foodservice operators lacking an extensive kitchen or those looking for quick and convenient protein-based meat options, give your visitors flavor that takes them out of your facility and into the smokehouse. Smithfield Smoke'NFast offers a delicious variety of fully cooked and smoked meats. Featuring heat-and-serve simplicity, both sauced and sauceless options are available for your own personalization.

Our fully cooked barbecue beef and pork options are authentically smoked with natural hardwoods to satisfy any BBQ lover. Plus, we go above and beyond traditional barbecue with global flavors, including carnitas, barbacoa and osso buco.



### Turn ordinary into extraordinary.

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Crafted with passion, using the highest standards and traditional techniques, Margherita Italian meats offer distinctive tastes your visitors will savor at every meal. That's because the same committed care you put into your menu, we put into only the finest select meats, which we season, cure and package with pride, using only the most sustainable practices.

From dried, cured prosciutto and hard salamis to capicola and pepperonis in any format, you can take sandwiches, appetizers, sides and entrees to a whole new level and make even the simplest offering exceptional.

#### Healthcare Solutions:

- Regional styles of pepperoni
- Italian favorites, such as prosciutto, capicola and salami



PATIENTS



# Make food a highlight of each **patient's** stay.

While every patient or resident has unique needs, many are seeking more healthful options. As meeting their nutritional needs is one of your top priorities, we'll work with you to provide just what you're looking for. We're proud to offer low-sodium items from a handful of key categories, such as RTC Bacon, Boneless Hams, Beef Franks and Deli Meats, among others. And our fresh pork options are naturally rich in protein.



Sweet Potato Sausage Bowl

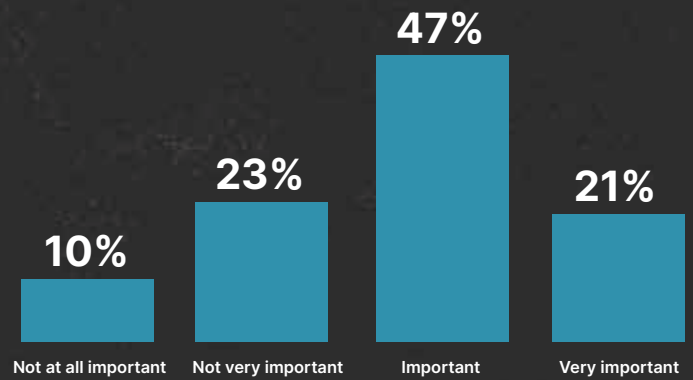
**Two-thirds of patients/residents have some level of choice in where they last got care. What's more, one-third considered the food options when making the decision of where to get care.**



## Dining plays an integral role in their stay.

Food is a huge part of the overall experience for patients/residents.\*

How important is the dining program at your healthcare facility to your overall experience while staying at that facility?

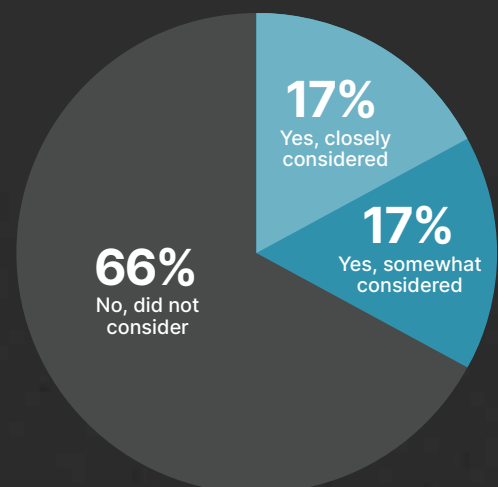


**60% of healthcare consumers say they want healthier food options, such as salads, fruits and smoothies.\***

## Food is a motivator.

One-third of patients/ residents considered the food before their last stay at a healthcare facility.\*

Did you consider the FOOD options available at that last used healthcare facility when making your choice of where to get care/live?







Ham Gougère

EMPLOYEES & VISITORS



# Feed into a huge opportunity.

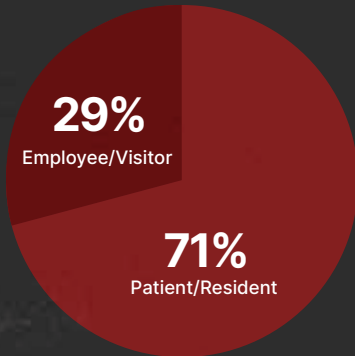


Want to tap into a massive market? Appeal to employees. Just over one-third of employee meals are acquired on site, while the majority are brought from home. In addition, employees have generally been at their facility for a very long time. Forty-five percent have worked there more than 10 years and could be bored with what is being offered. (Datassential Healthcare 2021 report) We can help

you lure them in with grab 'n' go options, creative pizza bars, perennial favorites such as tacos and burritos, and so much more. **And don't forget about the visitors. While they have the choice to go elsewhere for food, the dining hall or cafeteria is usually the most convenient option. Make it the tastiest, as well.**

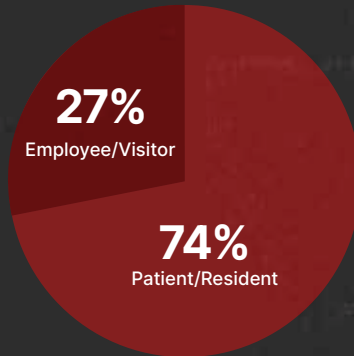


# While visitors and employees make up a third of healthcare operators' business, there is still opportunity for growth.\*



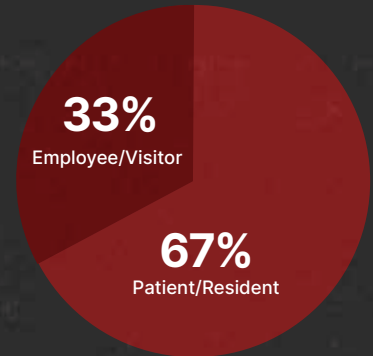
## Meals Served

What percentage of your facility's total VOLUME OF MEALS SERVED comes from each of the following?



## Food & Beverage Purchasing

What percentage of your facility's total FOOD & BEVERAGE PURCHASING comes from each of the following?



## Foodservice Revenue

What percentage of your facility's total FOODSERVICE REVENUES comes from each of the following?

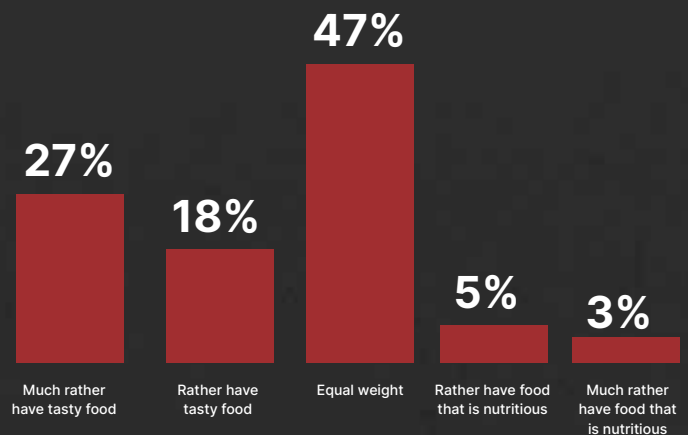


Canadian BLT

## Flavor matters.

More than five times as many consumers prefer tasty food over strictly nutritious food.\*

Which would you rather have when dining at a healthcare facility?



\*Datassential, Healthcare 2021 report



Because food is so important to healthcare employees, patients/residents and visitors alike, be sure to offer the best. Smithfield Culinary is your partner in providing quality products that will make their time in your facility more enjoyable. In addition, we're here to support you with menu ideation, to-go programs, nutrition support and more.

To elevate your dining options and get better solutions, contact your Smithfield Culinary sales representative at 888-327-6526 or visit [smithfieldculinary.com](https://smithfieldculinary.com).



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Smithfield



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