

DELI SLICED HAM: READY WHEN YOU ARE



SLICED FOR SUCCESS

Pre-sliced for speed and consistency, **JONES DAIRY FARM DELI SLICED HAM** helps operators move faster without sacrificing quality. Fully cooked and ready to serve, it reduces prep time and labor while delivering the premium taste guests expect. Made from whole muscle cuts with no fillers and naturally hickory wood smoked, it provides dependable flavor and uniform slices across applications.

VERSATILE ACROSS DAYPARTS

Breakfast Builds • Sandwiches
Wraps • Salads • Hot Applications

MENU INSPIRATION:

THE HOGFATHER BREAKFAST TACO

JONES DAIRY FARM DRY AGED BACON, ALL NATURAL PORK SAUSAGE, AND DELI SLICED HAM in a duo of achiotte dusted flour tortillas, topped with creamy scrambled eggs, Mexican street corn, crispy onions, queso fresco, and cilantro. Served with a side of salsa verde.

WHY IT WORKS:

- **SALSA VERDE** has experienced **45% menu growth** over the past decade and is projected to grow an additional 8% over the next four years.
- **STREET CORN** (elote) has seen **278% menu growth** over the past decade, with an additional **37%** growth projected over the next four years, reflecting consumers' appetite for bold, globally inspired flavors.
- **ACHIOTE:** Derived from annatto seeds, achiotte is a vibrant spice and paste gaining traction across menus, especially in traditional and fusion cuisines, with above-average predicted growth potential.



LAVASH BREAKFAST WRAP

A thin flatbread made with flour, water, and salt, lavash has seen 16% menu growth over the past four years, with an additional 7% growth projected over the next four years.

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WHY IT MATTERS

- **HAM IS A MENU STAPLE:** 75% of pork-serving operators menu ham.
- **CONSUMERS LOVE IT:** 96% know it, 90% have tried it, and 83% of those who've tried it love or like it.
- **VERSATILITY DRIVES APPEAL:** From premium sliders to global-inspired sandwiches, ham thrives in both traditional and trend-forward applications.



WHY JONES?

- Fully cooked and pre-sliced for back-of-house efficiency — save prep time, reduce labor, and serve faster.
- Convenient two pound sealed packages to protect quality and maintain freshness.
- Made from premium whole muscles and no fillers.
- Naturally hickory wood smoked.
- No MSG, no artificial colors, or flavors.
- Certified Gluten Free

MENU INSPIRATION: *ITALIAN GRINDER*

Italian bread loaf sliced in half and layered with **JONES DAIRY FARM DELI SLICED HAM**, **SLICED CANADIAN BACON**, and sliced soppressata, along with scamorza and mozzarella cheeses. Finished with crisp lettuce, sliced tomatoes, thinly sliced red onions, pepperoncini, and Italian vinaigrette.

WHY IT WORKS:

- **CHARCUTERIE FLAVORS AND CURED MEATS:** Growing interest in Italian cured meats — from prosciutto to emerging regional dry-cured hams — signals strong demand for charcuterie-inspired dishes. By pairing **JONES DELI SLICED HAM** with trending cured-meat flavors and Italian seasonings, operators can deliver the craveable complexity guests want with the consistency and versatility needed for everyday menus.
- **GRINDER** sandwiches remain a consumer favorite, with 79% of consumers who have tried it say they love or like them.


Source: Datassential January 2026



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