



HARDWOOD- SMOKED MEATS. WITHOUT THE HARD WORK.

In the food industry, one thing's for sure. Barbeque will always be big. But while others remain content in the traditional space, we see opportunity to position AUSTIN BLUES® Smoked Meats as a more versatile solution to inspire menus across all segments.

ROOTED IN CRAFT

Dedicated to the art of slow smoking meats for over 20 years.



- Slow smoked for hours over real, natural hardwoods delivering authentic flavor
- Full line of the most relevant cuts: Pork, Chicken, Brisket, and Ribs

READY TO SERVE

Serve delicious, fully-cooked smoked meats at any scale with minimal effort.



- Operators can serve consistent scratch-quality every time
- No equipment, pit master or family recipe required

BEYOND BARBEQUE

It's time to think bigger than pulled-pork sandwiches.



- Versatile slow-smoked meats allow for greater variety across all applications
- Core items intentionally un-sauced to enhance flexibility, while sauced options also available for ultimate convenience

SMOKED MEATS PLATTER TIPS:

Pair any of our ribs, pulled chicken, pulled pork and brisket with intriguing sides like sweet and spicy barbeque sauce, pickled carrots and Brussels sprout slaw.

PORK

ITEM #	DESCRIPTION	CASE SIZE	FLAVOR	FORMAT	RAW MATERIAL
13426	PULLED PORK	2/5 lb	Hardwood chips and Carolina style clear vinegar sauce	Pulled	Pork Butt: 1/4 trim
45108	PECANWOOD PORK SHOULDER	2/5 lb avg.	Pecanwood chips	Softball-sized pieces	Pork Butt: 1/4 trim
55241	SAUCED PULLED PORK*	2/5 lb	Hardwood chips and sweet/tangy sauce	Pulled	Pork Butt: 1/4 trim
09061	SAUCED SHREDDED PORK*	2/5 lb	Hardwood chips and sweet/tangy sauce	Shredded	Pork Butt: 1/4 trim
31944	ST. LOUIS PORK RIBS	12 pc	Hardwood chips and subtle traditional spice rub	Full rack	St. Louis Spare Rib: 2 - 2.25 lbs
17360	LOIN BACK PORK RIBS	12 pc	Hardwood chips and subtle traditional spice rub	Full rack	Pork Loin Back Rib: 2 - 2.50 lbs
45091	PECANWOOD ST. LOUIS PORK RIBS	12 pc	Pecanwood chips	Full rack	St. Louis Spare Rib: 2 - 2.25 lbs
05858	PECANWOOD SLICED PORK RIB TIPS	4/5 lb	Pecanwood chips	Pre-sliced	Meaty Brisket Bone
42547	PEACANWOOD WHOLE PORK RIB TIPS	1/20 lb	Pecanwood chips	Full rack	Meaty Brisket Bone
50528	SAUCED ST. LOUIS PORK RIBS	12 pc	Sweet/tangy sauce	Full rack	St. Louis Spare Rib: 2 - 2.25 lbs
50534	SAUCED LOIN BACK PORK RIBS	12 pc	Sweet/tangy sauce	Full rack	Pork Loin Back Rib: 2 - 2.50 lbs

CHICKEN

ITEM #	DESCRIPTION	CASE SIZE	FLAVOR	FORMAT	RAW MATERIAL
46881	PULLED CHICKEN	2/5 lb	Traditional seasoning	Pulled	Boneless/Skinless Thigh Meat
40783	SAUCED SHREDDED CHICKEN*	2/5 lb	Sweet/tangy sauce	Shredded	Boneless/Skinless Thigh Meat

BEEF

ITEM #	DESCRIPTION	CASE SIZE	FLAVOR	FORMAT	RAW MATERIAL
14602	WHOLE BEEF BRISKET	2 pc	Texas-style collection of mesquite, hickory, and oak logs	Whole	Brisket: 120 1 (select)
39029	SLICED BEEF BRISKET	2 pc	Texas-style collection of mesquite, hickory, and oak logs	Sliced	Brisket: 120 1 (select)
31033	SPLIT & SLICED BEEF BRISKET	4 x 1/2 pc	Texas-style collection of mesquite, hickory, and oak logs	Sliced	Brisket: 120 1 (select)
10799	SHREDDED BEEF BRISKET	2/5 lb	Texas-style collection of mesquite, hickory, and oak logs	Shredded	Brisket: 120 1 (select)
15019	SAUCED AND SHREDDED BEEF BRISKET*	2/5 lb	Sweet/tangy sauce	Shredded	Brisket: 120 1 (select)

* 60/40 MEAT/SAUCE RATIO

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IDEAS THAT DELIVER®

