



AUSTIN. <sup>®</sup> MINN.

1891 <sup>TM</sup>

*Butcher  
Quality*  
MEATS

# NUTRITION GUIDE.

ASK FOR SAMPLES AT YOUR DELI.  
THEY'RE ALWAYS FREE.

[hormel1891.com](http://hormel1891.com)



## DRIED MEATS' FINEST.

1891™ “Dried” Meats are far from anything people would call dry. They’re expertly seasoned, cured, and wrapped to secure their premium flavors in every bite.

SERVING SIZE	FAT(G)	SOD(MG)	CHOL(MG)	PROT(G)	SUG(G)	CARB(G)	CALS
<b>HARD SALAMI</b> 1oz. (28g)	10	450	35	5	0	0	110
<b>GENOA SALAMI</b> 2oz. (56g)	18	940	50	12	0	0	210
<b>PEPPERONI</b> 1oz. (28g)	13	490	35	5	0	0	140
<b>PEPPERONI LINKS</b> 1oz. (28g)	13	500	30	5	0	0	140
<b>PEPPERONI NATURAL CASING LINKS</b> 1oz. (28g)	13	500	30	5	0	0	140
<b>GÖTEBORG SALAMI</b> 1oz. (28g)	11	450	30	5	0	0	120
<b>MESSINA BRAND™ SALAMI</b> 1oz. (28g)	11	470	30	6	0	0	120
<b>THURINGER SALAMI</b> 2oz. (56g)	15	650	55	8	0	0	170

Selection Varies By Location





## FLAVORFUL HAMS.

People who say “all hams are the same,” underestimate ham’s potential. From smoked to Virginia to honey cured, each flavor is in a class of its own.

<b>PER 2oz (56G) SERVING</b>	<b>FAT(G)</b>	<b>SOD(MG)</b>	<b>CHOL(MG)</b>	<b>PROT(G)</b>	<b>SUG(G)</b>	<b>CARB(G)</b>	<b>CALS</b>
<b>HARDWOOD SMOKED HAM</b>	2	500	30	11	1	1	70
<b>HARDWOOD SMOKED PIT HAM</b>	2	660	30	9	1	1	60
<b>NATURAL SMOKED HAM</b>	2	530	35	11	0	0	60
<b>VIRGINIA BRAND HAM</b>	2	480	25	9	0	0	50
<b>HONEY CURED HAM</b>	2	450	25	9	3	3	70

Selection Varies By Location





## POULTRY FOR ALL.

Not everything tastes like chicken. 1891™ Poultry's flavoring and smoking brings new flavors to life, crafted to ensure each one is unique in the best tasting way.

<b>PER 2oz (56G) SERVING</b>	<b>FAT(G)</b>	<b>SOD(MG)</b>	<b>CHOL(MG)</b>	<b>PROT(G)</b>	<b>SUG(G)</b>	<b>CARB(G)</b>	<b>CALS</b>
<b>HONEY TURKEY BREAST</b>	1	560	25	10	2	2	60
<b>PEPPERED TURKEY BREAST</b>	1	580	25	11	0	1	60
<b>SUN-DRIED TOMATO TURKEY BREAST</b>	.5	480	25	12	1	1	60
<b>MAPLE TURKEY BREAST</b>	1	480	25	10	2	2	50
<b>GOLDEN BROWN CHICKEN BREAST</b>	1	450	30	12	1	1	50

Selection Varies By Location





## RICH AND TENDER BEEF.

Great beef is all about sealing in those mouthwatering flavors hidden inside. 1891™ Beef is carefully seasoned to lock in every last drop until its first slice.

<b>PER 2oz (56G) SERVING</b>	<b>FAT(G)</b>	<b>SOD(MG)</b>	<b>CHOL(MG)</b>	<b>PROT(G)</b>	<b>SUG(G)</b>	<b>CARB(G)</b>	<b>CALS</b>
<b>TOP ROUND ROAST BEEF</b>	2	500	25	10	0	0	60
<b>BLACK ANGUS SEASONED ROAST BEEF</b>	3	300	35	12	0	0	80

Selection Varies By Location



## IT'S ALL DELICIOUS.

So, you better start trying 1891™ Butcher Quality Meats at your local deli counter. Just ask for a sample (or 10). They're always free and delicious.