

FOR IMMEDIATE RELEASE

South Chicago Packing makes big appearance at the 2026 National Restaurant Association Show as Demand for Beef Tallow Accelerates

Fifth-generation family-owned company invites operators to TRY TALLOW and experience the ingredient reshaping commercial kitchens.

Chicago, IL May 2026. South Chicago Packing, a fifth-generation family-owned leader in premium rendered fats and oils, is returning to the 2026 National Restaurant Association Show in Booth #2082. Attendees are invited to **TRY TALLOW** and discover why chefs and operators across foodservice are turning to a time-honored ingredient delivering better flavor, stronger performance, and clean-label appeal.

Once considered the gold standard for frying and cooking, beef tallow is rapidly reemerging as operators seek ingredients that improve both guest experience and kitchen performance. Known for its superior frying performance, extended fry life, crave-worthy flavor, and unmatched texture, tallow is gaining momentum in kitchens across foodservice.

Recent industry insights reinforce its momentum*:

- **+350% menu growth** over the past four years
- **98th percentile for future growth potential**, expected to outperform nearly all other ingredients in the coming years
- Identified as a **HOT trend by Technomic**
- Growing adoption across casual dining, quick service, and chef-driven concepts

At the show, South Chicago Packing will feature:

- Natural All Fry™ — the only pourable tallow on the market
- Natural All Crisp™ — now available in an easy-to-handle 30 lb cube
- NEW Natural All Fry™ Beef Tallow Spray — for sautéing, finishing, and back-of-house versatility

Operators, media, influencers, and attendees are invited to visit Booth #2082 in the South Hall to taste firsthand the flavor, performance, and versatility fueling tallow's return to kitchens nationwide.

"We're seeing operators large and small making the switch to tallow and never looking back. Tallow is meant for heavy duty, high volume kitchens. Simply put, it offers unbeatable flavor, extended fry



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life and therefore notable cost savings, and superior performance you can immediately see. We're excited to give showgoers the chance to see and taste the difference tallow can make in their operation."—Chef Pete Kolavo, R&D Chef, South Chicago Packing

South Chicago Packing's portfolio of natural animal fats helps foodservice operators improve flavor, performance, and efficiency across restaurants, convenience stores, bakeries, and commercial kitchens alike.

For more information, visit **Booth #2082** at the 2026 National Restaurant Association Show—and just look for the **Big Blue Cow**.

About South Chicago Packing

South Chicago Packing is a Chicago-based, family-owned company rooted in generations of meat industry expertise. Dedicated to bringing back time-honored cooking fats, South Chicago Packing produces premium and natural animal fats that deliver unmatched flavor and performance. From professional chefs to home cooks, South Chicago Packing is trusted for its commitment to quality, tradition and clean-label ingredients. Learn more at <https://scpprofessional.com/> and [LinkedIn](#)

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