

EUROPEAN — IMPORTS — a Sysco company

JANUARY 2025 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

JAN 19–21
WINTER FANCY FOOD SHOW
LAS VEGAS, NV

JAN 23–27
SIRAH LYON
LYON, FRANCE
















NEXT MONTH'S HOLIDAYS & EVENTS

FEB 14 VALENTINE'S DAY
FEB 17 PRESIDENTS' DAY

NATIONAL GRAPEFRUIT, POTATO,
AND SNACK FOOD MONTH

ICON KEY:

Look for these icons throughout the newsletter for easy identification of attributes that may be important to you.

-  **ALL-NATURAL**
-  **DAIRY FREE**
-  **EGG-FREE**
-  **GLUTEN FREE**
-  **KOSHER**
-  **LACTOSE FREE**
-  **LOCAL**
-  **LOW SODIUM**
-  **NON-GMO / NON-GMO VER.**
-  **NUTS FREE**
-  **SOY FREE**
-  **SUGAR FREE**
-  **TRANS FAT FREE**
-  **VEGAN**
-  **ORGANIC / USDA ORGANIC**



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Once considered a humble fast-food item, burgers have undergone a culinary evolution, transforming into gourmet masterpieces served at high-end restaurants and trendy eateries alike. With inventive toppings, premium ingredients, and options for every palate, they are a beloved staple of today's culinary scene.

According to the Datassential *Burgers* Keynote Report, most people find that all burger components are important — the protein, cheese, toppings, condiments/sauces, and bun/carrier. Everything must work together for the consumer to have an enjoyable burger experience — and we can deliver on all of these components.

First up: the carrier. To build the best burger, you must start with the perfect base. We have two exceptional options from **Pretzilla** and **Tribeca Oven**. **Pretzilla Burger Buns** are strong enough to support a big burger, yet light and airy in texture with a hint of sweetness! *Turn to Page 5 to read more about Pretzilla and see their new Sliced Slider Bun.* **Tribeca Oven Challah Burger Buns** are egg-washed, creating a thin crust and a sweet, moist interior. Similar to a French brioche, this bun allows you to pair with almost any item and across any daypart. Try as a base to your next Brunch Burger!

Next up: the protein. While all components are important, *quality of meats* was the attribute consumers were most likely to pay more for than any other when it comes to burgers. We may not have a plethora of patty options, but what we do have is certainly high quality. From a **Wagyu and Iberico Blend** to **Dry Aged Chuck** and **Grass-Fed Lamb**, check out the patty options from **Durham Ranch**, **Pasture Perfect**, **Sierra Meat** and **Spare**. *See page 3 to read more about our newest patties from Durham Ranch and Sierra Meat.*

It's impossible to talk burgers without talking cheese. But where to start? The options can be overwhelming! With *controlling costs* as operators' top challenge around a burger program, let's take a look at some of our new and unique pre-sliced options.

Arla offers two sliced cheese offerings, **Havarti** and **Gouda**, that are interleaved for easy application. The 0.75 ounce slice size makes these the perfect cheese for topping a burger.

Castello makes **Burger Blue Slices** that are smooth and creamy, yet sharp with an onion tang. These burger-sized slices are made to melt, oozing over the meat, seeping into the bun and adding punch to every bite.

This is just the start! Turn to Page 8 to discover more options in sliced cheese, plus our suggestions for the best toppings to add to your burgers.

Sysco Employees and Customers:

To shop all items in this month's newsletter, click on the Sysco Shop icon.



UNDER THE DOME

Jeff Babcock—Cheese, Dairy & Accoutrement Category Manager

HAPPY BEES. HAPPY EARTH. DELICIOUS HONEY.



Savannah Bee Company was founded to champion all bees. That's what they do. It began with a dream 44 years ago when Ted Dennard, Founder and Head Beekeeper, fell in love with bees and honey. For 25 years they've sourced the purest honey from the finest beekeepers around the world under the Savannah Bee Company name.

They take pride in the fact that their bees forage in the most pristine and diverse floral landscapes, resulting in rich and complex flavor profiles that capture the essence of the flowers they visit. They set the gold standard for honey by maintaining the highest standards in sourcing at every step, from the flower to the hive, to the bottle, guaranteeing their honey retains its natural essence.

Whether it's the buttery smooth Tupelo Blossom in the American South, or the aromatic, sweet Lavender in the fields of Spain, Savannah Bee Company sources the finest honey they can find, from beekeepers they know by name.

HONEYCOMB



Enjoy the miracle of honey in its most natural state with a gorgeous hunk of raw honeycomb sourced from Hungary. Spread it on warm bread, plopped into salads, or just dig in with a spoon—yes, you can eat the wax!

7333620 Mini Honeycomb 12/5.6 oz.

Stocked in IL, TX, VA and CA

The cutest honeycomb you've ever seen! A picnic-sized honeycomb for those occasions where you just need a bite or two delicious with cheese, bread, and fruits.

7333690 Honeycomb Round 12/3.2 oz.

Stocked in IL, TX, VA and CA



HOT HONEY

Life tastes sweeter with a little bit of sting! Sweet Wildflower Honey is infused with searing scotch bonnet and habanero peppers for a complex condiment that uplevels your favorite savory dishes, baked goods, and cocktails.

7333654 Hot Honey 12/12 oz.

Stocked in IL, TX, VA and CA

HONEY FOR CHEESE

Be it a creamy Brie or an aged Gouda, no cheese board is complete without a drizzle of the sweet stuff. Selected for its bright, crisp flavor profile to bring out the tasty tang of everything from mild cheddar to the sharpest Roquefort.



7333650 Honey for Cheese 12/3 oz.

Stocked in IL, TX, VA and CA

WHIPPED HONEY



They have to spin our Whipped Honey almost as fast as the bees buzz to achieve its creamy, crystallized state—it's perfect as an easy frosting to drizzle over baked goods, or stir a plopped into coffee or tea for a decadent breakfast beverage.



7333622 Original Whipped Honey 12/3 oz.

Stocked in IL, TX, VA and CA

7333690 Whipped Honey with Lemon 12/3 oz.

Stocked in IL, TX, VA and CA

7335502 Whipped Honey with Cinnamon 12/3 oz.

Stocked in IL, TX, VA and CA



Honey's use extends beyond tea and toast. Savannah Bee Company's **recipe collection** guides you through the innumerable ways you can cook, bake, blend, baste, or get boozy with honey. Try honey on cheese boards and grazing platters, as a sugar replacement in baked goods or cocktails, or simply by the spoonful!

WILD AND UNIQUE FOODS

Ryan LaMere—Premium Protein Category Manager

DISCOVER THE NEXT LEVEL OF BURGER BLISS

As the cold weather settles in, we look to dining experiences that provide comfort in warm confines where those chilly winds don't blow. Nothing is more comforting and fortifying against winter weather than a burger, but what heights can a burger be taken from ordinary to memorable? Enter our latest offerings from Sierra Meat Company and Durham Ranch. Elevate your burger experience with a symphony of flavors, textures, and aromas. From the rich, marbled meat of an Iberico/Wagyu blend to the complex, savory notes of a dry-aged masterpiece, these burgers are a testament to the refined assortment at European Imports.



Since 1948 **Sierra Meat Company** has been aging beef in the time honored tradition, dry aging in their special humidity-controlled rooms. Often enjoyed by steak connoisseurs, dry aging slowly imparts a minerality to steaks that truly makes them stand out from the rest. Why not apply this to a burger? Sierra Meat Company takes boneless chucks and dry ages them for a minimum of 21 days to the perfect ripeness. They then peel the pellicle and grind to a fat content of 75/25.

I often find myself removing condiments rather than adding them to this burger to really let that quality shine. Try these on a sweet Tribeca Oven Challah Bun toasted in butter with some melted onions and a slice of Castello Burger Blue to echo the funky, rich flavor of the dry aged beef. Nothing else is needed!

7333687 Dry Aged Chuck Patty 24/8 oz

Stocked in IL, VA and CA; Non-stock in TX

7333643 Dry Aged Chuck Slider /Patty 84/2 oz

Stocked in IL, VA and CA; Non-stock in TX



In 1965, Durham Meat Company, which would later be renamed Sierra Meat & Seafood, purchased The Durham Bison Ranch in north east Wyoming. **Durham Ranch** is one of the largest bison operations in North America, and the Durham Ranch brand includes a wide variety of specialty proteins, from Wagyu to Wild Boar.



DURHAM RANCH Wagyu burgers are often a go-to for savvy chefs and restaurateurs looking to entice customers to venture out in the cold weather. The meat from Wagyu cattle is known worldwide for its intense marbling, providing an eating experience like no other through its naturally enhanced flavor, tenderness, and juiciness. Durham Ranch has taken this concept and turned it up a notch by including 25% Texas-raised Iberico pork. This addition brings intense savory notes to the buttery richness of wagyu burgers. It doesn't get more luxurious than that!

7299883 Wagyu Beef/Iberico Pork Patties 24/8 oz

Stocked in IL, VA and CA; Non-stock in TX

7333790 Wagyu Beef/Iberico Pork Sliders 84/2 oz

Stocked in IL, VA and CA; Non-stock in TX

These burgers are offered in two sizes:

- 8 oz patties, 2 to a cryovac
- 2 oz sliders, interleaved and IQF — consider offering a *Slider Flight* and include a Lamb Slider, too.

All Durham Ranch Wild Boar is truly wild caught. Sourced from Texas, their Wild Boar eat a vegetarian diet and live 100% in the wild. Durham Ranch Wild Boar Bacon is derived from two bellies stacked one on top of the other and lightly cured to enforce the intense flavor of wild boar.



An obvious partner next to eggs, why not top a burger for any extra burst of flavor!

7340354 Wild Boar Bacon 14/12 oz

Stocked in IL, TX, VA and CA

SPECIALTY GROCERY

Tessa Brueckner—Grocery Category Manager

CELEBRATING THE ORIGINAL COLD PRESSED OIL

Salute Santé!
GRAPSEED OIL
 GOLD PRESSED



Salute Santé! Cold Pressed Grapeseed Oil is celebrating 30 years!

"We have been pushing the bar to make the best cold pressed grape seed oil since day one" says founder and former Austrian chef Valentin Humer. "It all started in the early 1990s in NYC with our taste panel of Chef Daniel Boulud, Chef Jean-Georges Vongerichten and the late Jean-Louis Palladin. They chose the oil that is Salute Santé! today. Fast forward 30 years and we are excited to have added thousands of loyal chefs who love Salute Santé! for the best quality and the people behind the company. Our customer list keeps growing and we are honored to call so many great chefs, from Chef Thomas Keller to Chef Morimoto and many, many more, our customers."



Salute Santé! is passionate about making good-for-you food *and* keeping their carbon footprint low. That might sound trendy today, but it didn't when they started making grapeseed oil 30 years ago. Salute Santé!® is 100% cold-pressed grapeseed oil, and nothing else. The oil comes from upcycled, non-GMO grape seeds from wineries in Napa, Italy and Portugal. Grape vines are vigorous plants, coming back every season, year after year, producing a bounty of grapes that are pressed for wine. Salute Santé! then utilizes the winery by-product, pomace, to source the grape seeds. Their process completes the cycle of the grape, making it an up-cycled, zero waste food.



Grapeseed oil is super heart healthy compared to other fruit oils like olive and avocado — it is the lowest in saturated fat, the highest in essential linoleic acid and is naturally high in vitamin E and valuable antioxidants. Studies have shown that grapeseed oil may significantly raise HDL (the good) cholesterol and lower both LDL (the bad) cholesterol and triglycerides, which may lower your risk of cardiovascular disease, stroke, diabetes and impotence. Delicious and healthy never tasted so good.



Salute Santé! is the chefs' choice because its delicious, light, nutty taste allows the ingredients to shine. It is the go-to oil for delicious, healthy cooking — salad dressings, aioli, marinades, searing, sautéing, grilling, even baking.

Salute Santé! has been recognized for its excellence in both quality and packaging. Below are their awards. They were also recently nominated for Sustainable Business of the Year by the Napa Chamber of Commerce.

- 2023 SFA GOLD Sofi Award—Outstanding Oil
- 2013 SFA Finalist—Outstanding Oil
- 2003 Quality Institute International
American Tasting Institute — GOLD for Taste
- 2001 SFA Finalist—Outstanding Oil
- 1998 SFA Finalist—Outstanding Packaging
- 1996 Fancy Food Magazine—1st Place Packaging Award
- 1996 American Tasting Institute
Award of Excellence—Food Service

Not only is the product good for the environment, Salute Santé! Grapeseed Oil packaging boasts the following:

- 100% recycled cardboard
- Only 1 water-soluble ink used
- 100% recyclable glass and steel cans
- 50% rPET (recycled PET)



1784648 Grapeseed Oil Can

Stocked in IL, VA and CA; Non-stock in TX

2673224 Grapeseed PET

Stocked in IL, TX, VA and CA

7184558 Grapeseed Oil PET

Stocked in IL, TX, VA and CA

6/17 oz

4/1 gal

3/5L

FOR THE PASTRY CHEF

Andrea Coté—Pastry Category Manager

SLICED, SLICED, BABY



For 100 years, Miller Baking Company crafted all kinds of bread, sweet rolls, sesame buns, brioche buns, Kaiser rolls...you name it, they baked it. But one day in 2007, they discovered something really special, a uniquely delicious soft pretzel bread with a chewy outside, a light, airy inside and the perfect touch of sweetness. They had never seen a bread bring so much joy to folks. People really loved it. So, they did something a little crazy – they stopped making other breads entirely and “bet the bakery” on this awesomely delicious bread known as **PRETZILLA®**.

Pretzilla is driven to honor the tradition and quality of bread baking, and they put it at the core of every soft pretzel bun and bite they make. To deliver delicious soft pretzel bread, they use simple ingredients that never contain artificial flavors, colors, or high fructose corn syrup. Their products are Non-GMO Project Verified, Certified Vegan, Kosher Certified, and produced in a facility free of Peanuts and Tree Nuts.



The new sliced slider bun replaces the previously available unsliced slider bun. This bun is the same great formula with a twist — it has a “butterfly hinge” so the top bun just twists off. Operators no longer need to worry about making the perfect slice or possible injuries to staff.

7322382 Sliced Pretzel Slider Buns 6/20 ct.

Stocked in IL, TX, VA and CA



Other Buns: strong enough for a big, juicy burger or sausage, yet light and airy with a touch of sweetness.

9909696 Pretzel Burger Buns 12/6 ct.

Stocked in IL, TX, VA and CA

2687295 Pretzel Sausage Buns 12/6 ct.

Stocked in IL, TX, VA and CA

Pretzel Bites: Pair with dips as an appetizer, use as an entree side, or serve as a dessert with tossed in butter and cinnamon sugar or drizzled in caramel or chocolate. All Pretzel Bites are sold four 2-pound bags to a case.

9909161 Pretzel Bites

Stocked in IL, TX, VA and CA

7305290 Cheddar Cheese Filled Pretzel Bites

Stocked in IL, VA and CA

7305377 Cinnamon Cream Cheese Pretzel Bites

Stocked in IL, TX, VA and CA

Rolls: Fabulous alternative to a basic dinner roll or breadstick, with a soft interior and thin crust.

7253332 Dinner Rolls 8/9 ct.

Stocked in IL, TX, VA and CA

7253328 6" Breadstick 12/8 ct.

Stocked in IL, VA and CA; Non-stock in TX



FOR THE PASTRY CHEF

Andrea Coté—Pastry Category Manager

A NEW, BOLD VANILLA PASTE



For over 115 years, **Nielsen-Massey** has been the trusted partner of chefs and culinary professionals around the world. As pure vanilla specialists, they've built their reputation on crafting vanillas of unmatched quality and consistency, using proprietary cold extraction methods that preserve the delicate nuances of this cherished ingredient. Family-owned for four generations, Nielsen Massey's commitment to quality extends beyond flavor—they actively support sustainability initiatives and ethical sourcing practices, ensuring a stable and transparent supply chain that customers can rely on.



MEXICAN PURE VANILLA BEAN PASTE

Mexico is the birthplace of vanilla, where the Totonac people first cultivated the vanilla orchid over a thousand years ago, and where its unique flavor profile—a deep, spiced blend of clove, nutmeg, and subtle smokiness—was first celebrated. Nielsen Massey's newly launched Mexican Pure Vanilla Bean Paste brings the bold flavor of Mexican vanilla to your kitchen in a format designed for efficiency and versatility. Using Mexican vanilla beans can be challenging in high-volume kitchens due to their smaller size and lower yield. This paste delivers the same authentic flavor while saving time, reducing waste, and offering cost-effective convenience.

Nielsen Massey Single Origin Mexican Pure Vanilla Bean Paste is made by combining Mexican Pure Vanilla Extract, vanilla bean seeds and a slightly viscous base. Due to its thick consistency similar to molasses, this culinary paste enables you to add more delicious vanilla flavor without thinning out batters or sauces. It's also ideal for recipes, such as crème brûlée and ice cream, in which you want to add the enticing visual flair of vanilla seeds. Mexican Pure Vanilla Bean Paste offers a deep, spicy-sweet character similar to clove or nutmeg that complements



not only chocolate, but also citrus fruits, cinnamon, cloves and other warm spices. It even pairs well with unexpected flavors such as those of chile peppers and tomatoes where it can smooth out the heat and acidity.

Mexican vanilla pairs beautifully with South American chocolate, citrus, warm spices and also excels at balancing heat and acidity in savory dishes.

Applications:

- Sweet: spiced cookies and cakes, chocolate desserts, crème anglaise, crème brûlée, custards, puddings, gelato, ice cream
- Savory: poultry, seafood and pork

With Nielsen-Massey's Mexican Pure Vanilla Bean Paste, you're not just cooking with vanilla—you're connecting to its origins and bringing a piece of culinary history to your menu.

7350942
Mexican Pure Vanilla Bean Paste
1/18 oz.

Stocked in IL, TX, VA and CA





INDUSTRY TRENDS

Retail & Foodservice

FLAVORS TO WATCH IN 2025

Foods and beverages in 2025 will provide a landscape for creativity to flourish, traditions to undergo transformation and little indulgences to be formulated with a touch of sophistication, said Soumya Nair, global consumer research and insights director, Kerry, Naas, Ireland. She predicted that 2025 will witness a fusion of technology, creativity and culinary arts, leading to imaginative and never-before-seen food and beverage experiences.

The key theme of Nair's prediction is "experience." It's about "items as flavors" — cheeseburger-seasoned potato chips or a cannoli-flavored coffee creamer. Such concepts are not new, but expect many more of such combinations in 2025.

"It is all about capturing a feeling or experience in flavor by playing with sensory nostalgia and curiosity," said Bill Heiler, senior manager-customer marketing, Rich Products Corp., Buffalo, NY. "It goes beyond traditional flavors to capture unique culinary experiences."

"Boozy-inspired desserts are also set to be one of the biggest flavor trends for 2025, with mocktail flavors like margarita icing, peach bellini and Irish cream adding a spirited touch," said Angel Wong, director of flavor development, Embassy Ingredients, Brampton, Ont. "Expect more beverage-inspired flavors, like strawberry margarita, piña colada and mojito migrating into desserts to elevate the consumer experience."

LITTLE LUXURIES, A TOUCH OF COMFORT

In a time of heightened cost-awareness, along with mental health mindfulness, consumers are looking for small treats. The search is fueling an uptick in flavor profiles in unexpected applications.

"Black garlic is all over fine dining, and we'll see it as a flavor in specialty snacks soon," said Sarah Lohman, a food historian and author based in New York City and a trendspotter for the Specialty Food Association (SFA), New York.

SFA trendspotter Kantha Shelke, principal, Corvus Blue LLC, Chicago, said, "The floral notes of lavender are making their way into various food and beverage products. Expect to see it soar in confectionery, preserves and specialty drinks."

Lavender is associated with a calming effect. Its addition to ordinary foods and beverages may give a product a better-for-you position in the marketplace.

"Botanical ingredients like lavender, chamomile, mint, ginger and tea will gain popularity," Wong said. "They are associated with mental wellness properties, such as relaxation, stress relief and energy enhancement."

FLAVORS THAT FIRE UP THE TASTEBUDS

Many flavor forecasters predict there will be more experimentation with ingredients that provide umami. Umami is described as a savory, meaty flavor that provides deliciousness to foods.

"Umami profiles are important not only for adding complexity to savory dishes, but also to support the interconnection between satisfaction and satiety," Zhou said. "Seaweed and black garlic both provide umami. Their use is expanding beyond Asian-inspired dishes to become staples in sauces, snacks and plant-based offerings. The savory, meaty quality of umami flavors appeals to consumers who want rich, satisfying tastes without necessarily relying on animal-based ingredients, making them especially valuable in vegetarian and vegan product formulations. These umami-rich notes can also support the perception of fullness and provide enjoyment for consumers seeking smaller portions sizes."

Sweet and spicy continues to build momentum. Chilies are growing in diversity in the United States as consumers embrace cross-cultural cooking. But they are doing more than providing heat. They are delivering flavor, too.

"Innovation will come from pushing boundaries, pairing heat with unexpected flavors or creating new taste sensations," said Melissa Laupp, senior marketing manager at Kalsec. "This is where product developers can tap into consumers' growing sense of adventure."

Kalsec research shows while sweet and spicy pairings continue to dominate, consumers are increasingly curious about exploring new flavor combinations. Ingredients like lavender, cardamom, rosewater and berries add floral notes to spicy dishes, while pink peppercorns, chili de arbol and piri piri are all peppers that have an inherent floral flavor.

Source: Food Business News

LET'S CONTINUE BUILDING A BETTER BURGER

Newest to the sliced cheese assortment are options from **The Smoked Cheese Factory**. While Cheddar has the highest appeal when it comes to burgers, a number of other cheeses — including smoked cheeses in general— are gaining interest. These naturally oven-smoked **Smoked Cheddar** and **Smoked Gouda** slices are perfect for adding a touch of smokiness to a sandwich or burger.

Garlic lovers unite! **Face Rock Creamery's** classic aged cheddar is infused with a bold dose of garlic in their **Vampire Slayer Sliced Cheese**. This is a tangy and smooth option that's a must-try for anyone who loves garlic. Newest to the Face Rock Creamery sliced : **Truffle Cheddar Slices!** This cheese soars with hand-shaved flecks of imported Italian black truffles infused into a creamy cheddar base for a balanced, earthy truffle flavor. Aged for an exquisitely elevated taste and creamy texture.



Another elevated cheese to consider: **Royal Hollandia's Mild Goat Cheese Slices**. This Dutch Goat Cheese has a mild and creamy taste and melts beautifully on a burger.

And that's not all — check out additional sliced options from **Belgioioso, Cabot, Maple Leaf, and Tillamook**.

Traditional burger condiments, like ketchup, mustard, and mayo — continue to reign supreme. However, this is only true for roughly half of consumers, leaving opportunity for innovation through use of condiments and spreads.

Kewpie Mayonnaise can be both! Kewpie is a premium mayonnaise made with only egg yolks for a thick, creamy texture and a unique vinegar blend that truly enhances the mayo flavor. These characteristics make it perfect on its own, but it's also a terrific base for creating a flavored mayonnaise option. Available in **bulk, retail bottles**, and even **single serve sachets**.



Mix any number of ingredients into a mayonnaise and you can create an entirely different, customized sauce. Below are a few of our recent favorites that would be perfect for dressing up a burger.

From James Beard winning Iron Chef Michael Symon comes **Pop Mustard** — a whole seed mustard line that pops with every bite. **Pop Smoked** does the work for you, bringing a subtle smoke to your dish. This is a natural fit for taking your burger up a notch.



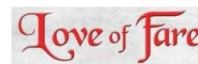
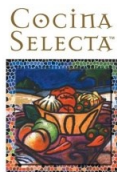
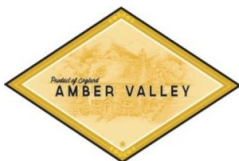
Shibumi Black Garlic Kanzuri brings together black garlic and Shio koji in a Japanese style chili sauce. Consumers are craving international twists, and this is a perfect example of how to capitalize on this trend. Use it on its own or mix it into Kewpie for a wonderful Black Garlic Flavored Mayonnaise.

Another perfect way to mix in some international flair is by adding **Zwita Smoky Harissa** to a burger. This Tunisian staple is a thick and aromatic paste made with sun-dried chilis, garlic, extra virgin olive oil, and spices for a flavor-packed condiment. Again, use on its own or incorporate into Kewpie to make a perfect burger spread.



And speaking of authentic chili condiments: **Zia Hatch Green Chile** is made of roasted, peeled, and diced New Mexico Hatch Green Chiles, plus water, lime juice, salt, and garlic — that's it! The result is a medium heat, slightly smoky, fresh tasting condiment ready to include in recipes or pile high on a Southwest Burger!

No burger would be complete without the perfect pick. **Restaurantware 6" Bamboo Paddle Skewer** allows burgers to be piled high while keeping everything in its place. Plus, the wide top allows restaurants to add custom markings, such as a burger's doneness, as they see fit. Other 6 inch options include a **Knotted Bamboo, Spiral Bamboo, or Bamboo Curly Skewer**.



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WHAT'S NEW?

HUNGRY FOR MORE?

HERE'S WHAT'S NEW AT EUROPEAN IMPORTS THIS MONTH. GET A FIRST LOOK AT OUR EXCITING NEW ITEMS!



7022077
**Cacao Barry
Caramel Zephyr**
1/5.5 lb.
Stocked IL, TX, VA and CA



7327529
**Dorothea
Potato Gouda**
1/10 lb.
Stocked IL, TX, VA and CA



7343029
**Nueske's
Smoked Pepper Coated
Bacon, Sliced**
16/12 oz
Stocked IL, TX, VA and CA



7347336
**Bella Bella
Chorico Mouro
(Blood Sausage)**
3/1.5 lb.
Stocked IL, VA and CA; Non-Stock TX



7325322
**Camino de Anibal
EVOO, Organic**
6/17 oz
Stocked IL, TX, VA and CA



7325611
**Camino de Anibal
EVOO, Picual**
6/17 oz
Stocked IL, TX, VA and CA



7325612
**Camino de Anibal
EVOO, Arbequina**
6/17 oz
Stocked IL, TX, VA and CA



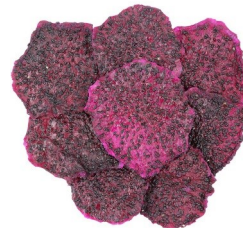
7321907
**Cello
Cheese Board Box**
1/9.5 lb.
Stocked IL, TX, VA and CA



7340354
**Durham Ranch
Boar Bacon, Sliced**
14/12 oz
Stocked IL, TX, VA and CA



7343038
**Garniche
Dehydrated Apple Slices**
4/4 oz
Stocked IL, VA and CA; Non-Stock TX



7343039
**Garniche
Dehydrated Dragon Fruit**
1/1 lb.
Stocked IL, VA and CA; Non-Stock TX



7341723
**Sabatino
Truffle Crisps**
12/5 oz
Stocked IL, TX, VA and CA



7322382
Pretzilla
Slider Buns, Sliced
 6/20 ct
 Stocked IL, TX, VA and CA



7340363
Fromager d’Affinois
Peppercorn Blend
 2/2 kg
 Stocked IL, TX, VA and CA



7340376
Harney
Watermelon Juice
 12/10.8 oz
 Stocked IL, TX, VA and CA



7340356
Harney
Pineapple Juice
 12/10.8 oz
 Stocked IL, TX, VA and CA



7346360
Fermin
Iberico Bites, Variety
 8/3 oz
 Stocked IL and VA; Non-Stock TX and CA



7345447
Palacios
Iberico Ham, Sliced
 12/2.5 oz
 Stocked IL and VA; Non-Stock TX and CA



7335708
Spare Burger
4 oz Patty, Grass-fed
 10/1 lb.
 Stocked IL, TX, VA and CA



7335710
Spare Burger
Bulk Blend, Grass-fed
 2/5 lb.
 Stocked IL, VA and CA; Non-Stock TX



7283687
Boiron Puree
Coconut Cream, NSA
 6/1 kg
 Stocked IL and VA; Non-Stock TX and CA



7340350
Isigny St Mere
Mimolette, 3-month
 2/7.93#
 Stocked IL, TX, VA and CA



7345543
Farmhouse Kitchens
Salted Butter Roll
 12/8 oz
 Stocked IL, TX, VA and CA



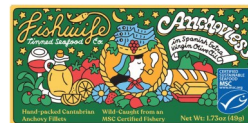
7345553
Farmhouse Kitchens
Unsalted Butter Roll
 12/8 oz
 Stocked IL, TX, VA and CA



7325493
Traiteur de Paris
Gougere French Chs Pffs
 3/48 ct
 Stocked IL, VA and CA; Non-Stock TX



7350983
Pantainorasingh
Swt Chili Sce for Chicken
 3/194 oz
 Stocked IL, TX, VA and CA



7302838
Fishwife
Cantabrian Anchovies
 10/1.73 oz
 Stocked IL, TX, VA and CA



7341729
Spiceology
Herbs de Provence
 1/4 oz
 Stocked IL, TX, VA and CA



7267094
Mezete
Classic Hummus,
Single-Serve
 48/2 oz
Stocked IL, TX, VA and CA



7267108
Mezete
Muhammara
 4/35.27 oz
Stocked IL, TX, VA and CA



7267104
Mezete
Shakshouka Base
 1/22.05 lb.
Stocked IL, TX, VA and CA



7267097
Mezete
Lentil Soup
 1/22.05 lb.
Stocked IL, TX, VA and CA



Stocked in All Divisions



8610034
Wellington Crackers
Traditional
 12/4.4 oz



8610111
Wellington Crackers
Cracked Pepper
 12/4.4 oz



7341705
Wellington Crackers
Garlic Herb
 12/4.4 oz



8610083
Wellington Crackers
Toasted Sesame
 12/4.4 oz



7341726
Wellington Crackers
Multigrain
 12/6 oz



8610135
Wellington Crackers
Stoned Wheat
 12/10.6 oz



8610091
Wellington Crackers
Assorted Entertainer
 12/8.8 oz



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