

# OCTOBER 2024 NEWSLETTER

## THIS MONTH'S INDUSTRY EVENTS

OCTOBER 19–23  
SIAL PARIS  
PARIS, FRANCE














## NEXT MONTH'S HOLIDAYS & EVENTS

NOV 3 FALL BACK  
NOV 11 VETERANS' DAY  
NOV 28 THANKSGIVING

NATIONAL POMEGRANATE,  
PEANUT BUTTER LOVERS' AND  
VEGAN 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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NEWSLETTER SENT STRAIGHT  
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# EUROPEAN — IMPORTS — a Sysco company

Whether it's beef, pork, poultry, fish, or plant-based alternatives, proteins are the centerpiece of countless dishes. However, without the right balance of salts, seasonings, marinades and sauces, these proteins can lack depth, complexity, and flavor.

Salt is one of the most powerful flavor enhancers in cooking due to its ability to: amplify the subtle notes inherent in meat; help retain moisture during cooking; break down certain protein structures, yielding the desirable melt-in-your mouth texture; and enhancing the Maillard reaction, creating a flavorful, crispy outer crust.

First up: salt. Different types of salt are used in cooking for specific purposes based on their texture, flavor intensity, and how they interact with the food. **La Baleine Coarse Sea Salt** is one example of a great salt to use to create a salt crust on proteins when cooking. The complex flavor enhances the natural taste of protein without overpowering it.



While salt enhances the natural taste of proteins, spices and seasonings bring complexity, aroma, and cultural flair to the dish. They are by far the most inexpensive way to add flavor to main dishes because the portion of seasoning costs next to nothing while the flavor they add is monumental.



Spiceology has perfected the art of combining flavors, based on what they have deemed the "Periodic Table of Flavors." They offer unique spice blends to eliminate the need to create custom spice blends, which means consistency in flavors and less spices to order and inventory in the kitchen. The company prides itself on being chef owned and operated, meaning these flavors have been carefully crafted by chefs, for chefs.

**Sabatino Truffle Zest** combines ground black truffles and real black truffle flavor to produce an authentic truffle seasoning. It's a great way to add natural truffle without needing to add the fat and moisture that comes along with a truffle oil. For a very small cost, add Sabatino Truffle Zest to create a Truffle Zest Crusted Steak and command a significant upcharge. It can also be sprinkled all over the menu, including on eggs, pasta, pizza, risotto, and especially, French fries!



And finally, **Char Crust**, whose registered trademark is "Seals in the Juices," offers several flavor-packed varieties that, when applied generously, allow the protein to stay super moist and achieve the perfect crunchy crust. Again, this is a minimal cost to the operator that yields significant, impressive results.

See Page 8 for additional Protein Enhancements including sauces.

**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

## AWARD-WINNING, AUTHENTIC GOUDA



Marieke Penterman grew up in the Netherlands helping her family's dairy farming business. After moving to Wisconsin, she missed the authentic Gouda cheese from her home country and decided to become a licensed cheesemaker. Marieke went back to the Netherlands to learn how to create traditional Dutch Gouda cheese and started her own company, **Marieke Gouda**, in Wisconsin. Today, Marieke Gouda is known for its premium, authentic Gouda cheese, made with the highest quality ingredients and uncompromising flavor.



### AWARD WINNING CHEESE

Just four months after Marieke crafted her first batch of Gouda in November 2006, she captured a gold award at the US Champion Cheese Contest in 2007. Dozens of awards followed including her biggest win thus far, the United States Grand Champion in 2013. On January 24th 2015, Marieke won the Wisconsin Outstanding Young Farmer Award. She is the first female to win this Award! You can see all Marieke's awards hanging on display in their store in Thorp, and on their website [here](#).

Marieke Smoked Gouda is a rich and full-flavored hand-crafted cheese that is made from farmstead fresh, raw cow's milk and gently smoked over natural hickory wood. It is creamy and buttery with a hint of smoke. Make the perfect bite with a piece of roasted salmon topped with pickled zucchini and a slice of Smoked Gouda.

Awards: ACS 1st Place (2008, 2011, 2014, 2017) and 3rd Place (2012, 2018); International Cheese and Dairy Association 1st Place (2019); US Cheese Championship 2nd Place (2013, 2023), 3rd Place (2015, 2019), and Best of Class (2013); World Cheese Championship 2nd Place (2014, 2016) and Best of Class (2012); World Cheese Award 2nd Place (2023) and 3rd Place (2012, 2018); Wisconsin State Fair 1st Place (2013, 2023), 2nd Place (2024) and 3rd Place (2014)

**7317356 Smoked Gouda 1/4 Wheel** 1/5 lb.

Stocked in IL, TX, VA and CA

**7136240 Smoked Gouda Cuts** 12/5 oz.

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

Marieke Truffle Gouda is decadently rich Gouda with savory aromas. This farmstead cheese has woody flavor notes brimming at the surface. Use the Truffle Gouda as a base for a truffle dip or to make your truffle fries loaded.

Awards: ACS Best of Class (2016); International Cheese and Dairy Association 2nd Place (2023); US Cheese Championship 2nd Place (2017); World Cheese Championship 2nd Place (2016); World Cheese Award 3rd Place (2018, 2023)

**7317358 Truffle Gouda 1/4 Wheel** 1/5 lb.

Stocked in IL, TX, VA and CA

**7314160 Truffle Gouda Cuts** 12/5 oz.

Stocked in IL, TX, VA and CA

Marieke Foenegreek Gouda is handcrafted Dutch Gouda made from farmstead fresh, raw cow's milk and reminiscent of maple syrup. This creamy and rich Gouda is elevated by sweet notes paired with nutty flavor notes. Put shredded Foenegreek Gouda in pancakes for a delightful surprise!

Awards: ACS 1st Place (2012, 2015), 2nd Place (2014, 2019, 2024), 3rd Place (2008, 2012); US Cheese Championship 3rd Place (2023), Best of Class (2007, 2013); World Cheese Championship 2nd Place (2008), World Dairy Expo 3rd Place (2009); Wisconsin State Fair 2nd Place (2012)

**7128508 Foenegreek 1/4 Wheel** 1/5 lb.

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

**7126695 Foenegreek Cuts** 12/5 oz.

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



# UNDER THE DOME

Jeff Babcock—Cheese, Dairy & Accoutrement Category Manager

## THE FINE CHEESE COMPANY



Over thirty years ago, Ann-Marie Dyas opened a store in Bath, England the home of Cheddar. From the beginning cheese was at the heart of their business. That is why they are called 'The Fine Cheese Co.'. At the outset, they had a motto that remains true to this day: 'Seek out the best and, when you've found it, keep looking'. It applies equally to their cheese selection and affinage, and to The Fine Cheese Co. branded products they make at their bakery, Artisan Biscuits.

Artisan Biscuits, situated in the Peak District, is over 100 years old; and there they produce crackers, toasts and cookies of unsurpassed quality. They source only the best natural ingredients, heap them generously and bake them by hand with skill and care, as they always have. Over time, the family business has grown. The Fine Cheese Co. is now in around 70 countries, above all in the United States, where they have been a proud partner of European Imports for some 20 years. In their words: we may have grown but we have never forgotten where we came from nor the spirit it breathed: 'Seek out the best'.



As a long-lived British bakery, The Fine Cheese Co. pays respect to the tradition out of which they were born. So, they chose to create a range based on that tradition. At its heart, it is British:

- They use only butter: British butter.
- Where there is flour, they use only British flour.
- And, on the packs, each cracker is paired with a set of British cheeses.

British crackers and cheese make The Fine Cheese Co. what they are; the heart is British, and the core is historic.

**Bath Squares**  
From their hometown of Bath, and invented around 1750 by Dr. Oliver, a legendary Bath physician. Crisp and unsweetened, neutral.

**7141519 Bath Squares** 6/4.9 oz.  
Stocked in IL; Non-stock in TX, VA and CA

**Oatcake Rounds**  
Dating back to Roman Britain, no later than the 5th century. Coarse; made with butter, rolled oats and oatmeal.

**7141504 Oatcake Rounds** 6/5.3 oz.  
Stocked in IL; Non-stock in TX and VA

**Black**  
Crackers like these were first made in England in the 19th century as an aid to digestion. Crumbly, delicate, and stylish.

**7283878 Black Squares** 6/4.9 oz.  
Stocked in IL, TX, VA and CA

**Wheat Rounds**  
These sweet golden brown rounds are rich and crumbly, made with real English butter, perfect companions for soft cheese such as Brie.

**7141685 Wheat Rounds** 6/5.3 oz.  
Stocked in IL and VA; Non-stock in TX

**No Wheat Rounds – Gluten-Free**  
What do you call Wheat Rounds that contain no flour, and so are suitable for Celiacs? Well, 'No-Wheat Rounds'! Similar to the original Wheat Rounds in appearance, texture and flavor.

**7283875 No Wheat Rounds** 6/5.3 oz.  
Stocked in IL, TX, VA and CA

# SPECIALTY GROCERY

Ryan LaMere—Grocery Category Manager

## IMPORTERS OF EXQUISITE JAPANESE INGREDIENTS



In 2006, yuzu, a citrus fruit coveted in Japanese cuisine for its unique flavor profile and aromatics, was relatively unknown in North America. WA Imports changed that. In their beginning, they focused on bringing pure yuzu juice into the United States. Because of the exceptional quality and new flavor profile, Yakami Orchards Yuzu began to show up on menus nationwide. An explosion of press and media soon followed. As the popularity of the juice grew, WA took the wagon wheel approach and started introducing other items made from yuzu, and continually bring European Imports new and equally unique Japanese products.

While WA Imports specializes in sourcing and importing the highest quality ingredients from Japan, their products can be utilized in any type of restaurant, from a traditional Japanese restaurant to a Casual Bar and Grill. When it comes to elevating proteins, there's several items WA Imports offers that certainly fit the bill.

### HOTARU CHILI CRISP

Before you write this off as "just another chili crisp," you need to give this product a chance. Hotaru Chili Crisp is a spicy, crunchy blend of Heirloom Chilis, garlic and onion. One of the key differences in this chili crisp is that each of those components

are fried separately, then mixed with the other ingredients: a blend of soybean and sesame oils; mushroom and yeast extract for the umami flavor; and a little cane sugar and salt. This results in the perfect amount of crunch balanced with a burst of flavor.

Whether drizzled over pizza, ramen, roasted vegetables, or proteins; stirred into soups and stews; or simply used as a dipping sauce; Hotaru Chili Crisp adds a burst of excitement to every dish.

7315333

**Hotaru Chili Crisp**

1/7 lb.

Stocked in IL, TX, VA and CA



### HANAMARUKI LIQUID SHIO KOJI

A cultured rice condiment, Shio Koji brings umami into your food. Shio Koji is a traditional Japanese condiment which can be used with meat, fish, vegetables, and sauces for brining, marinating, seasoning and browning.

Koji is the rice culture used to inoculate soy sauce and miso paste; this Shio Koji is the liquid essence of those

flavors for when you want a pure umami boost. Ideal for marinating meat and fish, braising vegetables, reducing with mirin into a glaze, or seasoning stir fries.



7214272

**Hanamaruki Liquid Shio Koji**

8/16.9 oz.

Stocked in IL, VA and CA



### RICE FLOUR PANKO BREADCRUMBS

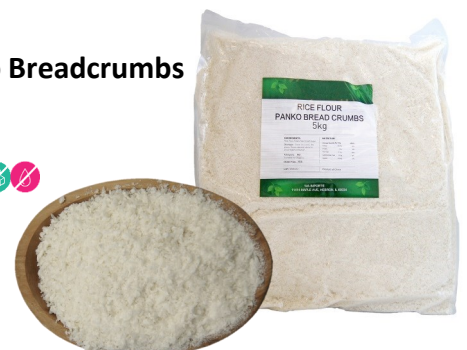
Rice Flour Panko Breadcrumbs are inherently gluten free, but also have so many advantages compared to typical Panko Breadcrumbs. It's naturally crispier than wheat flour and stays crunchier over time. The flavor is very light and more neutral, lending itself to any seasonings added, or allowing the flavors of the protein to shine.

7315459

**Rice Flour Panko Breadcrumbs**

1/11 lb.

Stocked in IL, TX, VA and CA



# SPECIALTY GROCERY

Tessa Brueckner—Grocery Category Manager

## TAKING SIMPLE TO UNFORGETTABLE

**TERRAPIN RIDGE**



*taking simple to unforgettable*

With the holidays approaching and premium proteins becoming a focus on menus, it seems natural that we visit accompaniments that can take the basic to the extraordinary. **Terrapin Ridge Farms** offers a variety of savory mustards and jams to enhance any protein.

Terrapin Ridge Farms' Owner, Mary O' Donnell, grew up in a family that loved to entertain. This love of entertaining led her to specialty food and eventually to purchasing the Terrapin Ridge Farms brand. Through a partnership with a fellow Cleveland native, the brand has grown to a catalogue of jams, mustards, dips, dressings, and more.



Caramelizing onions can be a tedious and labor intensive task. The Balsamic Onion Jam removes the work out of slicing, cooking, and reducing. Loads of caramelized onions are slowly cooked with balsamic vinegar and other spices creating a delectable jam. Add deep flavor to burgers, steak and grilled panini sandwiches. An excellent accoutrement on a cheese or charcuterie board. *Gluten Free, Fat Free, Vegan.*

7232559 **Balsamic Onion Jam** 4/42.5 oz.

Stocked in IL, TX, VA and CA



Mouthwatering dill pickles and smooth Dijon... it's the mustard you've been waiting for! Level up your burgers, brats and dogs. Add some zing to potato salad and deviled eggs. *Gluten Free, Vegan, Keto, Low Carb, Low Sugar, Dairy Free.*

7268319 **Dill Pickle Mustard** 🍅 4/32 oz.

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

Brat & Hot Dog Lovers rejoice! What could be better than adding sauerkraut to mustard? This mustard is mouthwatering on a corned beef or roast beef sandwich, grilled sausages & kielbasa. It is a tasty accompaniment to roasted pork or breaded pork chops. *Vegan, Keto, Low Carb, Low Sugar, Dairy Free.*

7268487 **Garlic Kraut Mustard** 🍅 4/34 oz.

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

A burger and brat lover's dream. Natural smoke flavor and crisp onions create a mustard you will want to try on everything. Add a pinch of interest to your chicken salad or deviled egg recipes. *Fat Free, Oil Free, Plant Based, Vegan, Keto, Low Carb, Low Sugar, Dairy Free.*

7268567 **Smokey Onion Mustard** 🍅 4/36 oz.

Stocked in IL, TX, VA and CA



# FOR THE PASTRY CHEF

Andrea Cote—Pastry Category Manager

## THE WINTER SUPERFRUIT



Established in 1983, Paris Gourmet is one of America's leading specialty food suppliers. They source the finest products from around the world and around the block, then make them available across the country through a network of independent distributors, including European Imports.

As we head into the busiest food season of the year, we're here to share two favorites from our pastry ingredients category. Paris Gourmet brings us AmiFruit Candied Orange Peel and RaviFruit Orange Zest to help elevate every part of the menu, from drinks to sauces all the way to dessert.



**Amifruit**, operating with the tagline "A Symphony of Fruit Sensations," offers cold-pressed juices, concentrated pastes, finely grated zests and more. They combine high-quality, globally sourced ingredients with first-class transformation technology to deliver the purest expression of fruit flavor to your kitchen.

Candied fruits are made from fresh fruits that are repeatedly saturated in sugar syrup, replacing the water of the fruit with a concentration of sugar which preserves the fruit, while maintaining its original form. Confit orange strips are made in the traditional method of the South of France. Confit fruits may be used to decorate fruitcakes, creams, ice creams, frozen desserts, cannoli's and petits fours. Strip lengths of 4.5-5.5 cm.



7316363 **Candied Orange Peel**  1/2.2 lb  
Stocked IL, TX, VA, and CA

**Did you know?** According to Datassential:

- 74% of consumers have tried citrus
- 59% of consumers love or like citrus
- Among restaurants serving dessert flavors, the percentage that offer orange peel increased 126% from December 2019 to December 2023.



For more than 35 years, **Ravifruit** has been committed to a quest for excellence, in order to offer the best quality fruit products, faithful to the values on which their reputation and success have been built: respect for nature, people and authentic fruit flavor.

Ravifruit Orange Zest is made from the rind of oranges and nothing else. The rind carries the essential oils of the fruit and gives strong flavor as an ingredient. The flash frozen technology makes this an ideal replacement for fresh zests. One 1.1-pound tub equals the zest from about 65 oranges! This results in significant time and labor savings. Orange Zest is best used in applications where it will be further baked or cooked, such as in the flavoring of batters, doughs, marinades and sauces.



7054354 **Ravifruit Orange Zest** 6/1.1 lb  
Stocked IL, TX, VA, and CA

# INDUSTRY TRENDS

## Retail & Foodservice

### GLOBAL CONSUMER TRENDS 2025

Innova Market Insights examines the megatrends impacting consumers including economic, social and technological factors as well as their changing lifestyles and attitudes to identify and understand consumer trends. They combine this macro context with local market observations from their global trend-spotter network and in depth understanding of category trends to connect the dots to identify evolving and emerging patterns in consumer attitudes and behaviors.

#### What is Driving Consumer Trends?

Consumers are facing many external stresses, especially in terms of health, the environment, the changing global political landscape and personal financial constraints. As a result, they are choosing to take more control for themselves and are evaluating brands more carefully. Consumers are choosing to invest in health and in feeling mentally and emotionally well. They are focusing on self-sufficiency, evaluating brands more closely, and looking at how and where they can inject moments of happiness and release into everyday life.

#### GLOBAL CONSUMER TRENDS 2025

- Consumers are Looking for Products to Help Them Feel Their Mental and Emotional Best
- Consumers Treat Themselves With Moments of Everyday Happiness and Uplift
- Lack of Product Quality Erodes Consumer Trust in Brands
- Consumers Appreciate Close Connections, Nature, and Real Experiences



#### 2025 Consumer Trend #1 – Savvy and Self-Sufficient

Being more self-sufficient is the #1 reason consumers are feeling more in control. Today's digitally empowered consumers are increasingly willing and able to support themselves in aspects such as health, finance, fitness and cooking at home. Macro factors like the cost of living and lack of good health care provision are drivers of this trend. The #1 consumer behavior to be more self-sufficient is cooking from scratch, which is more prevalent among consumers 45+. In contrast, younger groups are doing fitness at home and taking on side hustles.

For brands, understanding ways in which you can help the consumer to feel more informed and empowered, and giving them smart choices is key.

#### 2025 Consumer Trend #2 – Quality and Integrity

Consumer trends 2025 show that consumer trust is declining. Lack of product quality erodes consumer trust in brands. Younger consumers in particular lack trust in brand actions for the environment, including greenwashing. The consumer trend toward quality and integrity means that consumers expect greater honesty and transparency from brands. They seek reassurance that what they buy is worth the price and that purchases align with their values.

#### 2025 Consumer Trend #3 – Positive Best

According to Innova Market Insight's survey, 'feeling well' is the key driver for pursuing a healthier lifestyle for consumers and feeling mentally and emotionally well is the #1 health goal. Consumers are adopting strategies to help them feel their mental and emotional best. Energy and vitality are also key aspirations, while looking good, and feeling body-fit is important for younger consumers.

#### 2025 Consumer Trend #4 – Authentic Connections

A key insight is that consumers have a greater appreciation of close connections, nature, and real experiences. They are seeking activities that are more genuine, meaningful, tangible and secure, an antidote to our more digital and transient lives. Connecting over food and drink is central to close connections with friends and family, with more socializing taking place at home. Time in nature and parks and gardens is more appreciated, with nature the second fastest growing space for socializing, while natural ingredients connect to consumer's wellbeing needs.

#### 2025 Consumer Trend #5 – Transformational Moments

Consumers are seeking experiential moments of happiness that provide emotional uplift through entertainment, a sense of adventure, connection, emotional release, and escape. They prefer to treat and reward themselves with everyday experiences, whether happy moments with family and friends or everyday treats they can consume. Holidays and entertaining events also remain important. What unites these occasions, big or small, is the need for an emotional uplift or mood shift of some sort.

Source: Innova Market Insights

# FURTHER ENHANCING PROTEINS

Olive oil, balsamic vinegar, and marinades are valuable ingredients when cooking with proteins, adding richness, acidity, and balance to dishes. They contribute both in the cooking process and as finishing touches, elevating the flavor and texture of proteins.



Extra virgin olive oil can be used for searing or grilling proteins. Just like salt, olive oil helps proteins retain moisture during cooking and creates a beautiful, golden-brown crust on the outside. This crisp exterior adds contrast to the tender interior, especially when roasting or grilling meats.

**1429101 Colavita Extra Virgin Olive Oil 4/3L**

Stocked in IL, TX, VA and CA

**1686829 Colavita Extra Virgin Olive Oil 6/0.5L**

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



Balsamic vinegar is especially good at balancing the richness of fattier proteins. Its acidity cuts through the fat, creating a harmonious balance of flavors in dishes like grilled lamb chops or roasted pork. Colavita Balsamic Vinegar of Modena IGP is aged in wooden casks to achieve a complex flavor balancing sweetness and acidity. It makes for exceptionally flavorful dressings and marinades.

**9127515 Colavita Balsamic Vinegar 2/5L**

Stocked in IL, TX, VA and CA

**2744431 Colavita Balsamic Vinegar 6/0.5L**

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



When reduced, balsamic vinegar turns into a rich, syrupy glaze. This can be brushed over proteins like chicken, beef, or duck during the final stages of cooking, adding a sweet, tangy caramelized coating. De Nigris Balsamic Vinegar sachets are made for grab-and-go and are perfect to drizzle as a finishing touch over Bruschetta Chicken or a Black and Bleu Salad to allow a customer to customize the amount of glaze to their taste preferences.



**7146738 De Nigris Glaze Sachets 400/12mL**

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



Sauces play a transformative role in elevating proteins, bringing together flavors, textures, and visual appeal to create a more well-rounded dish.

Sauces, such as Nippon Shokken Teriyaki Sauce, can double as marinades, adding flavor to proteins before cooking. While perfect on its own, customers can customize this Teriyaki Sauce by adding a little something – Ravifruit Orange Zest for a citrus take, Hotaru Chili Crisp for a bit of heat. You can also use sauces as a finishing touch by lightly drizzling over proteins just before serving for a fresh, vibrant flavor and added moisture and glossiness.



**3626431 Nippon Teriyaki Sauce 1/5.4 lb.**

Stocked in IL, TX, VA and CA

Sauces can also introduce a new layer of texture, creating contrast with the protein. Varying textures make the dish more dynamic and satisfying to eat.

Loads of caramelized onions are slowly cooked with balsamic vinegar and spices creating a delectable jam. Its thick, marmalade-like consistency provides a unique texture while the sweetness balances grilled meats, like steaks and burgers. Not only is it delicious, it's a huge time and labor saver – think about how many hours of cooking down onions this will save your operators! This jam can be served on top of a burger, as a cheese board accompaniment, and it's also versatile enough to make a sauce – after pan-searing a steak, deglaze the pan with beef stock and stir in the Balsamic Onion Jam to achieve a beautiful, glossy, delicious sauce.

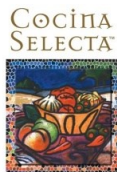
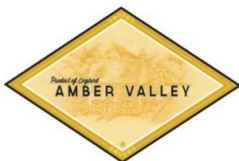


**7232559**

**Terrapin Ridge Balsamic Onion Jam**

**4/42.5 oz.**

Stocked in IL, TX, VA and CA



European Imports, Inc.  
600 E. Brook Dr.  
Arlington Hts., Illinois 60005



Phone: 800.323.3464  
Fax: 847-631-6001  
Website: www.eiltd.com



# 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!



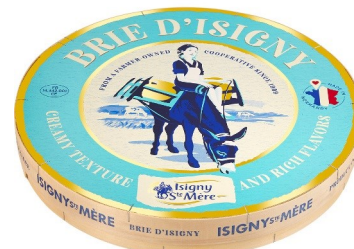
7323506  
**Nueske's  
 Smoked Big Dogs**  
 12/1 lb.  
 Stocked IL, TX, VA and CA



7323519  
**Aura Bora  
 Sparkling Rasp/Vanilla**  
 12/12 oz  
 Stocked IL, TX, VA and CA



7315228  
**Isigny St Mere  
 Fromage Blanc**  
 6/17.6 oz  
 Stocked IL, TX, VA and CA



7311731  
**Isigny St Mere  
 Double Crème Brie**  
 1/6.6 lb.  
 Stocked IL, TX, VA and CA



7317606  
**Roberta's  
 Margherita Pizza**  
 10/9.8 oz  
 Stocked IL, TX, VA and CA



7317648  
**Roberta's  
 Baby Sinclair Pizza**  
 10/9.8 oz  
 Stocked IL, TX, VA and CA



7317602  
**Roberta's  
 Famous Original Pizza**  
 10/12.4 oz  
 Stocked IL, TX, VA and CA



7302109  
**1883 Maison Routin  
 Cranberry Syrup**  
 2/1 L  
 Stocked IL, TX, VA and CA



7323779  
**i Bibanesi  
 Breadsticks, Pizza  
 Flavored**  
 24/3.5 oz  
 Stocked IL, TX, VA and CA



7323612  
**Divina  
 Greek Apricot Spread**  
 12/9 oz  
 Stocked IL, TX, VA and CA



7323614  
**Divina  
 Greek Honey**  
 48/1.05 oz  
 Stocked IL, TX, VA and CA



7323516  
**North Country Smoke-  
 house  
 Sliced Bacon, Bulk**  
 2/5 lb.  
 Stocked IL, TX, VA and CA



7322650  
**Le Chic Pâtissier**  
**Cannelés de Bordeaux**  
 75/2.11 oz  
 Stocked IL, TX, VA and CA



7322530  
**Barry Callebaut**  
**Callets, White Chocolate**  
 1/10 kg  
 Stocked IL, TX, VA and CA



7322413  
**Bon Maman**  
**Fig Preserves, Packets**  
 100/0.5 oz  
 Stocked IL, TX, VA and CA



7311268  
**Vermont Creamery**  
**Cultured Butter, 86%  
 w/Sea Salt**  
 12/1 lb.  
 Stocked IL and VA; Non-Stock TX and CA



7321774  
**Divina**  
**Semi-Dried  
 Sweet Peppers**  
 2/4 lb.  
 Stocked IL, TX, VA and CA



7328501  
**Carozzi Valsassina**  
**Formaggio Caprino**  
 1/6 lb.  
 Stocked IL, TX, VA and CA



7328508  
**I Siciliani**  
**Primosale Peperoncino**  
 2/5 lb.  
 Stocked IL, TX, VA and CA



7322562  
**Proper Stock & Sauce Co.**  
**Mushroom Vegetable  
 Stock**  
 4/2.5 L  
 Stocked IL, VA, and CA; Non-Stock TX



7322733  
**Proper Stock & Sauce Co.**  
**White Chicken Stock**  
 4/2.5 L  
 Stocked IL, VA, and CA; Non-Stock TX



7322765  
**Proper Stock & Sauce Co.**  
**Roast Chicken Stock**  
 4/2.5 L  
 Stocked IL, VA, and CA; Non-Stock TX



7322592  
**Proper Stock & Sauce Co.**  
**Beef Stock**  
 4/2.5 L  
 Stocked IL, VA, and CA; Non-Stock TX



7323158  
**Proper Stock & Sauce Co.**  
**Veal Stock**  
 4/2.5 L  
 Stocked IL, VA, and CA; Non-Stock TX



**STAY ON TREND**

FOLLOW  
 SOCIAL

@EUROPEANIMPORTS

US ON  
 MEDIA

