

DECEMBER 2024 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

NONE
HAPPY HOLIDAYS!










NEXT MONTH'S HOLIDAYS & EVENTS

JAN 1 NEW YEAR'S DAY
JAN 20 MLK JR. DAY

NATIONAL HOT TEA, SLOW
COOKING, OATMEAL, SOUP,
BAKING, AND FAT-FREE LIVING
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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EUROPEAN — IMPORTS — a Sysco company

As we close in on the start of a new year, we prepare for resolution season, which is sure to bring forward a more health-conscious consumer. Healthy eating trends heading into 2025 reflect a growing emphasis on sustainability and functional foods, plus a shift in plant based diets. Here are a few of the most prominent trends:

Sustainable and Regenerative Eating Upcycled food continues to gain momentum, thanks to a rising interest in sustainability. **Uglies** has saved over 30 million pounds of potatoes since its founding in 2017 by using potatoes with slight imperfections that would otherwise be discarded. Consumers are attracted to brands like Uglies that have found success in upcycling. Brands practicing regenerative farming, like Traina (page 5), have also found great success.



Plant-Based Expansion Many consumers are reducing meat consumption, rather than eliminating it altogether. Spare **Burger** capitalizes on this trend, along with the upcycled trend, by creating a 70% responsibly-raised beef and 30% surplus veggie product. Try their **Grass-Fed Beef Patties** and **Grass-Fed Bulk Beef Blend** to see that reducing beef does not mean reducing flavor.

Hydration Innovations Flavored water infused with herbs, fruit, and botanicals and non-alcoholic alternatives are booming. **Sound** infuses water with tea and botanicals for a crisply carbonated, slightly sweet beverage that's perfect on its own or in a mocktail.



Cultural and Fusion Flavors Fusion dishes combining health-conscious approaches with diverse cultural cuisines are making inroads. **Mezete's** line of Middle Eastern favorites, including **Baba Ghanoush**, **Shakshuka** and Hummus are authentic and leverage consumers' interest in less meat and more international offerings.



Snackable Nutrition Protein-packed, convenient, and functional snacks reign supreme. **Field Trip** Meat Sticks are protein-packed and perfect for on-the-go snacking. Check out another on-the-go, protein-packed snack time favorite, **Babybel®** on page 2.

Mental Health and Mindful Eating Ingredients like omega-3 fatty acids, dark chocolate, and turmeric are sought for their mood-regulating benefits. Cucina Viva **Curcumaglio** — garlic seasoned with turmeric and flaxseed oil — has a sweet, delicate flavor and is an antioxidant, anti-inflammatory, antibacterial, and reduces blood sugar, blood pressure and cholesterol.

Sysco Employees and Customers:

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UNDER THE DOME

Jeff Babcock—Cheese, Dairy & Accoutrement Category Manager

JOIN THE GOODNESS



Bel Foodservice is committed to crafting the best, most delicious cheese available. They believe cheese should enhance every eating experience and perform the way chefs and operators expect from high-quality ingredients. Built upon their strong French heritage, they've been nurturing their beloved cheese brands for over 150 years, spreading happiness and smiles to generations of guests.

For **Babybel®**, peel open a creamy, delicious snack cheese conveniently wrapped and ready for your snacking adventures. Babybel® offers the famous circle cheese snacks in a variety of flavors. Their mini cheese wheels are the perfect cheese for snacking, pairing with a party snack platter, or for creating a unique recipe idea. Just look out for the round cheese in red wax!

What makes Babybel® so great?

- 100% Real Cheese
- No Artificial Growth Hormones, Colors, Flavors, or Preservatives
- Good source of protein and calcium

Whether enjoyed on its own as a snack or paired with fruits and nuts, enjoy a Babybel next time hunger strikes!



Babybel® Original

Mild, creamy and delicious, Babybel® Original makes snack time a tasty adventure. Mini Babybel® Original is perfect for cheese and crackers, and pairs well with your favorite pretzels for a creamy, crunchy duo. It's wonderful as a quick snack during a work day or as a cheesy surprise in a school lunch.

7281730 **Original 2ct** 20/1.4 oz.

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

7232785 **Original 6ct** 12/6/0.71 oz.

Stocked in IL, TX, VA and CA

7232656 **Original 30ct** 1/30 ct.

Stocked in IL, TX, VA and CA



Babybel® Light

Enjoy the creamy and delicious Mini Babybel® Light Cheese for a guilt-free quick snack! With 6g of protein and only 50 calories per serving, this lower calorie cheese is a great option when looking for a light snack that won't weigh you down. Pair it with your favorite fruits, veggies or crackers for an easy snack any time of the day.



7232658 **Light 6ct**

12/6/0.71 oz.

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

Babybel® White Cheddar

Uncover a punch of cheddar flavor with Mini Babybel® White Cheddar Variety Cheese. Wrapped in signature black Babybel® Cheese cello packaging, this cheddar variety cheese snack is a great choice for a late-night bite or a quick afternoon snack. White Cheddar Babybel® pairs perfectly with orange slices and almonds.

7281731 **White Cheddar 2ct**

20/1.4oz.

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



Babybel Gouda

Real milk and lots of love make up the creamy, nutty flavor of Mini Babybel® Gouda. Not just for sophisticated palates, this slightly sweet cheese is something the whole family will love! Pair this nutty cheese with fruits and veggies or beef jerky and honey roasted peanuts.



7232787 **Gouda 6ct**

12/6/0.71 oz.

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

Babybel Plant-Based

Wrapped in green Babybel® wax, these fun and delicious dairy-free snacks are perfect for vegan diets, those living with lactose intolerance, or anyone that's looking for a tasty plant-based cheese snack! These round cheese snacks offer the same delicious taste as the dairy-based products in a certified plant-based package.

7206278 **Plant-Based**

8/4.23 oz.

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



WILD AND UNIQUE FOODS

Ryan LaMere—Premium Protein Category Manager

SUSTAINABLY DELICIOUS



Fishwife
Tinned Seafood Co.

The rising popularity of conserved or "tinned" fish in the United States, both at home and on restaurant menus, is well-deserved. These flavorful delicacies are not only a rich source of protein and omega-3 fatty acids but also reflect a growing trend toward sustainability and culinary innovation. Leading brands prioritize responsible sourcing, often from MSC- or ASC-certified fisheries, while engaging environmentally-conscious consumers with creative flavors and strong social media presence.

For these reasons and more, European Imports is proud to partner with the woman-owned **Fishwife Tinned Seafood Company**, known for its hand-packed tins crafted at traditional canneries in Europe and Washington State. Offering responsibly caught or raised seafood, Fishwife delivers products that are as ethical as they are delicious. Served with olives, quality butter, crusty bread, or pickled peppers, their tins make for a convenient and visually appealing appetizer or main course, ideal for happy hours and bar menus.

Smoked Salmon with Sichuan Chili Crisp

Fishwife's best-selling smash collaboration with all-natural Sichuan pantry staples brand, Fly By Jing. Enjoy it on top of your favorite greens, mixed into a rice bowl, or just straight out of tin.



7302829

Smoked Salmon with Sichuan Chili Crisp

6/3.2 oz.

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



Smoked Rainbow Trout

This trout is responsibly raised in the Danish countryside, smoked in small batches over beechwood, and hand-packed in olive oil in a micro cannery outside of Copenhagen. Enjoy stirred into a lemony pasta, as smoked trout dip with potato chips, or in a savory sandwich.

7328218

Smoked Rainbow Trout

10/3.7 oz.

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



Slow Smoked Mackerel with Chili Flakes

Hand-cut, sweet cured, and slowly smoked over natural wood, then hand-packed and infused with crushed chilis and garlic for a savory, rich flavor with a bit of heat. Mix it into a carbonara, make a Mediterranean-inspired toast, or grab some potato chips and make this dip.



7302822

Smoked Mackerel with Chili Flakes

12/3.7 oz.

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



Cantabrian Anchovies in Extra Virgin Olive Oil

Say hello to the richest, butteriest anchovies that have ever met your lips! Sourced from the Cantabrian Sea, then hand-packed by a third-generation, family-owned cannery on the Cantabrian coast. Enjoy with good bread and butter, simmered into a rich tomato pasta sauce, or stirred into a Caesar salad.



7302838

Cantabrian Anchovies in EVOO

10/1.73 oz.

Stocked in IL, TX, VA and CA



Sardines with Preserved Lemon & Hot Pepper

Fishwife certified-sustainable sardines are wild-caught off the coast of Cornwall and hand-packed in Galicia, Spain with single-origin extra virgin olive oil. Try the classic flavors of preserved lemon and sea salt or add some heat!



7302843 Sardines with Preserved Lemon 12/4.2 oz.

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



7330490 Sardines with Hot Pepper 12/4.2 oz.

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



Albacore Tuna in Olive Oil

Incredibly tender, bursting with flavor, buttery with each bite, and satisfyingly clean and simple, this is the only tuna you will ever need. Enjoy with potato chips and hot sauce, mixed with kewpie over white rice, or stirred into a simple pasta with lemon.



7333429

Albacore Tuna in Olive Oil

12/3.2 oz

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



SPECIALTY GROCERY

Tessa Brueckner—Grocery Category Manager

COLD WEATHER COMFORTS

Winter is the perfect season for comfort foods — those warm, hearty dishes that provide a sense of coziness and nostalgia during the cold months. With shorter days and frosty weather, comfort foods not only satisfy hunger but also offer emotional warmth, creating a sense of contentment that feels like a hug in every bite. And nothing says comfort food better than a hearty pasta dish! European Imports has everything you need to embrace the chill with special pasta options for your customers.



Bertagni is known as the oldest filled pasta producer. Since 1882 they have been committed to preserving the authentic taste of filled pasta all over the world. For Bertagni, “innovation” means being able to guarantee the authentic and genuine taste of their filled pasta. Their filled pasta is made perfectly with care — it does not open during cooking, is beautiful in appearance, is rich in flavor, and can be eaten simply with a drizzle of olive oil and a sprinkle of Parmigiano Reggiano! The large size and textures, unique shapes, rich fillings, and refined flavors make these filled pastas recognizable on the market!

Butternut Squash Ravioli

There are many signature flavors on winter menus but a favorite of chefs and patrons alike is butternut squash. Butternut squash is harvested in late summer or early fall and has become a staple on winter menus. A square-shaped egg pasta is filled with creamy butternut squash for a sweet and savory filled pasta that pairs best with rich sauces. Brown butter, sage, and a splash of lemon juice is all you need to make this seasonal item a showstopper!



7206434
Butternut Squash Ravioli
 3/2.2 lb.
 Stocked in IL, TX, VA and CA

Wild Porcini Mushroom & Black Italian Truffle Ravioli

While not necessarily a seasonal flavor, this ravioli is rich and indulgent, making it a comfort food shoe-in. Wild porcini mushrooms are sauteed and blended with black truffle oil for an earthy filling inside a tender girsale, or sunflower-shaped, pasta.



7009621
Wild Porcini Mushroom & Black Italian Truffle Ravioli
 3/2.2 lb.
 Stocked in IL, TX, VA and CA



Pastificio G. Di Martino has been producing authentic pasta in Gragnano, Napoli — the pasta capital of the world — since 1912. They start

with the best 100% Italian durum wheat semolina and combine it with pure spring waters of the Lattari Mountains to create their PGI (Protected Geographical Indication) Gragnano Pasta. The pasta is bronze die extruded and slowly dried at low temperatures,

DiMartino Midnight Tin

The holiday shopping season is upon us. What better way to show you care than to give the gift of DiMartino? This year, we are offering DiMartino’s Dolce & Gabbana Midnight Tin, which includes two one-pound sleeves of the Dolce & Gabbana branded Spaghetti. The Spaghetti contains a minimum of 14% protein, so it is firm to cooking and highly digestible. Whether displayed on a retail shelf or offered as a to-go option for customers to enjoy at home, this unique and limited time item is sure to delight both the eyes and the taste buds.

7329018
Spaghetti Midnight Tin
 by Dolce & Gabbana
 6/2 lb.

Stocked in IL, TX, VA, and CA



SPECIALTY GROCERY

Tessa Brueckner—Grocery Category Manager

CALIFORNIA HOME GROWN



The end of the holiday season is right around the corner. With the end of merriment comes everyone's favorite time of year: resolution season. Whether your goal is to focus on health and wellness or finally master the souffle, European Imports has the items you need to start your year right.

The new dried fruits from **Traina** are an effective and easy way to bring color, flavor, and nutrition to those wellness-focused dishes. From its family ranch in California's San Joaquin Valley, Traina® Foods has grown, sun-dried, and produced premium sun-dried fruit since 1926. The Traina legacy traces its roots back to Joe and Maria Traina, who embarked on a journey from Italy with hopes of forging a new life. Upon arriving in California's Santa Clara Valley, they discovered a land abundant in sunshine and fertile soil, ideal for their aspirations. Inspired by the age-old practice of sun-drying fruit and driven by their unwavering resolve, they initiated their humble fruit enterprise. As they grew, they modernized and expanded plant operations by transitioning to solar energy and embracing renewable resources to power production processes. All of Traina's fruits are free from additives, free from preservatives, and naturally sun-dried.

Sun Dried Peaches

Fall sees the end of stone fruit season and peaches aren't readily available in the winter. Traina's sun dried peaches bring that sweet summer flavor to menus even in the most frigid of times. Free from added sugars and preservatives, these peaches are perfect for any dish missing a little summer flavor.



5104460
Sun Dried Peaches
1/5 lb.

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

Perfect in stews, paired with meats, or combined with wine for compotes and baked recipes.



Sun Dried Pears

Pear is my personal holiday flavor. The sweet, slightly tangy pear flavor adds a fresh element to add to your resolution salads, granola, or plant-based desserts. Traina's pears can add a fresh note while providing fiber and essential nutrients.



7333775
Sun Dried Pears
1/5 lb.

Stocked in IL, TX, VA and CA

Perfect for chutneys, compotes, and salads.



Dried Pomegranate Arils

Pomegranate is a favorite winter staple which is typically readily available through January. Traina's pomegranate arils make the flavor and texture of pomegranate available year round without the brief shelf life. These dried arils are made by infusing fresh pomegranate arils with sugar and lightly coating with sunflower oil.



0344301
Sweetened Dried Pomegranate Arils
1/5 lb.

Stocked in IL, TX, VA and CA

Perfect snack and topping for salads and grains.



More about Traina's Sustainability Efforts:

- Improving Air Quality: Cultivate the growth of more than 110,000 organic and non-organic trees
- Regenerative Farming: Use recycled compost and minimal harsh additives
- Organic Farming: Continually transitioning more of their farms to practice strictly organic farming.
- Preserving Water: Dry yard facilities use minimal water, and any excess that is captured is collected, naturally neutralized, and reused for irrigation.
- Upcycled: A significant portion of the fruit dried by Traina would have otherwise gone to waste.
- Lowering Emissions: Use rooftop solar panels and transitioned to electric forklifts.

FOR THE PASTRY CHEF

Andrea Côté—Pastry Category Manager

ZÉPHYR



For over 175 years, **Cacao Barry** has led the chocolate world with its innovative approach to flavors, inspired by the pioneering spirit of Charles Barry. Innovators and explorers in fine cacao flavor excellence, protectors of its diversity and rooted in French pastry, Cacao Barry shares the whole cacao fruit experience from nature to plate, with farmers and chefs.

One of Cacao Barry's flagship products, Zéphyr 34% white chocolate, has become a worldwide favorite among chefs. Its unique profile is less sweet than traditional white chocolates, which accentuates its rich, milky taste—a defining feature that has made it a go-to choice for professional kitchens globally.



7009138

Zéphyr 34% White Chocolate Pistoles
1/5 kg bag

Stocked in IL, TX, VA and CA



Cacao Barry's constant drive for flavor exploration led to the development of Zéphyr™ Caramel, an evolution of their classic Zéphyr white chocolate. This new variety blends a subtle sweetness with a rich caramel flavor, reminiscent of the salted butter caramel (caramel au beurre salé) of Brittany, France. It's this complex, multi-layered profile that sets it apart, offering chefs endless versatility.

Zéphyr Caramel boasts a balanced sensory profile with an indulgent creamy, milky, and caramel-infused taste, elevated by soft, salty notes. Its smooth texture and flavor notes of biscuit and natural caramel bring an artisanal touch to a wide range of applications. With aromas of milk and caramel and a taste profile featuring cream, milk, petit-beurre biscuits, and a subtle saltiness, Zéphyr Caramel offers chefs the opportunity to bring a distinctive flavor to desserts and confections. Its fine, silky texture makes it ideal for creating luxurious mousses, creamy ganache fillings, and intricate molded chocolates, making it an indispensable ingredient for both classic and contemporary pastry creations.



7022077

Zéphyr 35% White Chocolate Caramel Pistoles

1/5.5 lb. bag

Stocked in IL, TX, VA and CA



INDUSTRY TRENDS

Retail & Foodservice

TOP 2025 TRENDS ACCORDING TO SFA TRENDSPOTTERS



The Specialty Food Association (SFA) Trendspotter Panel has provided a sneak peek at the future of food, releasing their predictions for the top 2025 food and beverage trends. Comprising 20 experts from diverse segments of the culinary world, the SFA Trendspotters track emerging specialty food and beverage products in their own work and at the bi-annual SFA Fancy Food Shows, thereby getting an early look at the flavors, formats, and ideas that will hit mainstream retailers and restaurants sooner than later.

Here are the seven top trends the Trendspotter Panel anticipates for 2025:

Girl Dinner 2.0. Snacking is here to stay. “Consumers will become even more flexible with how they eat” in 2025, predicted Trendspotter Melanie Bartelme. Savvy food and drink brands will help consumers see the products they make as suitable for however consumers choose to eat them. Think pizza cupcakes for lunch, jianbing for dinner, and dumplings as a snack.” Cited as one of the top trends driving growth in SFA’s 2024-25 State of the



Specialty Food Industry research, snacking is gaining nuance and seeing new innovation. Look for “familiar snacks with a twist,” said Trendspotter Jeannie Houchins, like Fishwife’s tinned seafood, Firehook Crackers, [and] Brooklyn Cured charcuterie.

Instant Global Gratification. Trendspotter Kat Craddock was excited by “so, so many great new South Asian brands” and expects that consumers everywhere will continue to gain access to non-native flavors and new-to-them dishes in convenient formats. “Convenient to heat-

and-eat or mix-and-make formats of authentic global foods will add flavor adventure to consumers' snacks and meals,” said Trendspotter Kara Nielsen. “Frozen Japanese ramen and dumplings from around the world; nutritious Indian dosa pancake mixes, and flavor-packed traditional Thai simmer sauces are examples.”



Yes, Chef. Building on the Summer 2024 trend of Upscaling at Home, look for a proliferation of “cheffy kits for the home cook,” said Trendspotter Clara Park. “Consumers are increasingly seeking gourmet-quality meals in convenient formats,” according to Trendspotter Kantha Shelke. Economic concerns are a major factor driving this trend. “Restaurant visits may decrease in favor of restaurant quality meals at home thanks to more access to top products such as Japanese Wagyu, truffles, and fine oils and cheeses. A splurge to be sure, but still a fraction of the cost of a restaurant meal,” said Trendspotter Jonathan Deutsch.

Functional Foods, Natural Enhancements. “Personalized nutrition will gain momentum, driven by technological advancements and a growing focus on health,” said Trendspotter Patsy Ramirez-Arroyo. “Functional foods that support cognitive health and emotional well-being will also grow in popularity. Ingredients like adaptogens, nootropics, and mood-enhancing botanicals will be featured in various products.” Trendspotter Sherin Ali called out “Consumers are increasingly seeking foods that support mood, mental clarity, and overall wellness, especially as conversations around focus and neurodivergence grow.”

Chili Cornucopia. Chilis remain popular and they’re available in myriad varieties. Park predicts “more unique chili pepper callouts” while Deutsch says “gone are the days of the ghost peppers and gratuitous fire. It’s about flavor with chili crisp and crunch, berbere, hot honey, and harissa.” The growing diversity of chilis is indeed a cross-cultural development—Houchins predicted “heightened heat in worldly foods” as a top 2025 trend.



These are just the first five trends the Trendspotter Panel anticipates for 2025; see Page 8 for the remaining list.

Source: Specialty Food Association

TOP 2025 TRENDS, CONTINUED

Continued from Page 8

Vivacious Vinegars. Multiple trends collide in the rise of exciting new vinegar flavors, uses, and occasions. “Countering the sweet tooth of the past few years, a spectrum of vinegars outside the stable of white, balsamic, apple cider, red, and rice are cropping up as reductions, fruity condiments, and shrubs,” said De la Vega. She continued: “Drinking vinegars are increasingly part of the morning or recovery routines. With the boom of chili crisps and umami, it’s time to balance with tart and acidity. Look out for vinegar-based condiments like Puerto Rican pique or Filipino sawsawan.”

Gimme (Some) Sugar. As consumers set personal guidelines for new styles of health-focused eating, “we are seeing more interest in real sugar, honey and syrup used for light sweetening rather than artificial or naturally derived sweeteners,” said Deutsch. Furthering the Summer 2024 trends of Fruit Forward and Warmth & Comfort, nearly one in three Trendspotters noted a fruit flavor or sweet dish in their predictions, from passion fruit (Stan Sagner) and pineapple (Forrest) to crumb cake (Donnarumma) and “mainstream maple” (Mikel Cirkus).

“The specialty food market is uniquely powerful at pointing the way forward for the larger food industry, because the makers of specialty products respond first to changing consumer preferences and values,” said Leana Salamah, SVP of Marketing & Communications at SFA. “Looking to 2025, trends like the increasing appetite for real sugar over artificial or the upscaling of cooking at home with premium ingredients will absolutely be reflected in more ‘mainstream’ outlets. Watch fast-casual restaurants, convenience stores, and other chains adopt these consumer-driven trends, and you’ll understand the value of staying on top of emerging specialty food trends.”

ALSO TRENDING

Oil-based Hot Sauces “Enthusiasm over traditional chili crisps and salsas machas heralds in a new wave of creative riffs, many of which are made by cool-kid 1st, 2nd, and 3rd gen immigrant founders keen to celebrate their culinary roots,” said Craddock. SFA members in this space include Cuatro Mamas, **Chingonas**, Tierra Negra, and Fly By Jing.



Black Garlic. “It’s all over fine dining, and we’ll see it as a flavor in specialty snacks soon,” said Trendspotter Sarah Lohman. From **Whole Black Garlic** to **Black Garlic Kanzuri**, European Imports has products to add this popular flavor to your menus and store shelves.

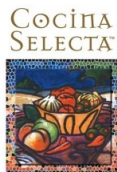
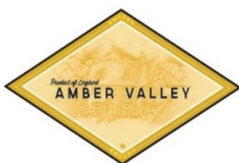


Lavender. Cited at the Summer Fancy Food Show, “this floral note is making its way into various food and beverage products. Expect to see it soar in confectionery, preserves, and specialty drinks,” said Shelke. Brands will be “leveraging lavender,” in 2025, predicted Cirkus. **Les Comtes de Provence Lavender Honey**, **Beehive Cheese Coffee-Lavender Cheese**, **Barely Buzzed**, and **1883 Lavender Syrup** are some examples from European Imports.



Flavored Cheeses. “It’s not all blueberry Wensleydale, kiddos. Flavored cheese is getting fancier, and far more global,” said Craddock. Examples include **Marieke’s Fenu-greek Gouda**, **LaClare Chipotle Honey Goat Cheese**, and **Clawson Caribbean Blazer**.

Taste the Trends at the 2025 Winter Fancy Food Show These trends—and many more—will be everywhere at the upcoming Winter Fancy Food Show including in the all-new First Taste Experience food hall, where a full day of sampling and discovery of 2025 trends is planned. ! Visit European Imports at Booth #901 to taste our newest, and most trendy, products!



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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!



7267102
**Mezete
 Baba Ghanoush**
 4/35.27 oz
 Stocked IL, TX, VA and CA



7327526
**Black Kassel
 Sliced Charcuterie**
 8/7 oz
 Stocked IL, VA and CA; Non-Stock TX



7205466
**Ines Rosales
 Manchego Crackers**
 12/4.4 oz
 Stocked IL, VA and CA; Non-Stock TX



7319409
**Ines Rosales
 Paprika Crackers**
 12/4.4 oz
 Stocked IL, VA and CA; Non-Stock TX



7299883
**Durham Ranch
 Wagyu Beef/Iberico
 Pork Patty 75/25 Blend**
 24/8 oz
 Stocked IL, VA and CA; Non-Stock TX



7333790
**Durham Ranch
 Wagyu Beef/Iberico
 Pork Sliders 75/25 Blend**
 84/2 oz
 Stocked IL, VA and CA; Non-Stock TX



7333687
**Sierra Meat Co.
 Beef Chuck Patty**
 24/8 oz
 Stocked IL, VA and CA; Non-Stock TX



7333643
**Sierra Meat Co.
 Angus Beef Sliders**
 84/2 oz
 Stocked IL, VA and CA; Non-Stock TX



7328680
**Isigny Sainte-Mère
 Double Crème Brie**
 2/2.2 lb
 Stocked IL, TX, VA and CA



7323714
**Obando
 Gourmet Breadsticks**
 100/20 g
 Stocked IL, TX, VA and CA



7323711
**Obando
 Gourmet Breadsticks**
 18/130 g
 Stocked IL, TX, VA and CA



7323715
**Obando
 Gourmet Breadsticks**
 6/500 g
 Stocked IL, TX, VA and CA



7335493
**Santat
 Non-Alcoholic Spritz**
 12/25.4 oz
 Stocked IL and VA



7333069
**Namikura
 Red Miso**
 2/2.2 lb
 Stocked IL, VA and CA; Non-Stock TX



7323499
**McClure's
 Mild Bloody Mary Mix**
 6/16 oz
 Stocked IL, VA and CA; Non-Stock TX



7323501
**McClure's
 Spicy Bloody Mary Mix**
 6/16 oz
 Stocked IL, VA and CA; Non-Stock TX



7325207
**Zia Hatch
 Green Chile Hot Sauce**
 12/5 oz
 Stocked IL, TX, VA and CA



7335675
**Vilajuiga
 Sparkling Water**
 15/11.83 oz
 Stocked IL, VA and CA; Non-Stock TX



7335676
**Vilajuiga
 Sparkling Water**
 6/33.8 oz
 Stocked IL, VA and CA; Non-Stock TX



Buzzing with Passion.

Savannah Bee Company was founded to champion all bees. That's what we do.

Available in all divisions



7333650
**Savannah Bee Co.
 Honey for Cheese**
 12/3 oz



7333654
**Savannah Bee Co.
 Hot Honey,
 Squeeze Bottle**
 12/12 oz



7333622
**Savannah Bee Co.
 Whipped Honey,
 Original**
 12/3 oz



7333690
**Savannah Bee Co.
 Whipped Honey,
 w/Lemon**
 12/3 oz



7335502
**Savannah Bee Co.
 Whipped Honey,
 w/Cinnamon**
 12/3 oz



7333620
**Savannah Bee Co.
 Raw Honeycomb**
 12/5.6 oz



7333655
**Savannah Bee Co.
 Raw Honeycomb, Round**
 12/3.17 oz



STAY ON TREND

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 SOCIAL

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 MEDIA

