

EUROPEAN
— IMPORTS —
a Sysco company

MARCH 2025

Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Brunch Boasting

Brunch often features a mix of sweet and savory dishes, from pancakes and pastries to meats, salads and desserts. Many brunch menus include indulgent offerings like mimosas, Bloody Marys, and creative takes on classic breakfast foods. Whether a casual weekend gathering or an upscale dining experience, brunch is all about savoring good food and great company.



THE MARCH ISSUE

Welcome to Epicurean!

European Imports Refreshed Monthly Newsletter

Welcome to *Epicurean*, the refreshed monthly newsletter from European Imports! With a new look but the same expertly curated content, we're here to bring you the finest ingredients, trends, and inspiration to elevate your culinary creations.

Springtime celebrations call for indulgent brunch spreads, and with Easter and Mother's Day just around the corner, there's no better time to create a menu that's both elegant and festive. From decadent drinks to gourmet breads and pastries, the perfect brunch is all about balancing sweet and savory flavors with a touch of luxury. Here's a look at some of the products that will make your Easter and Mother's Day brunch options unforgettable.

Whether coffee or cocktails, beverages are a key highlight of any brunch experience, adding to the celebratory and social atmosphere. **1883 Maison Routin** is a premium French syrup brand renowned for its exceptional quality and delightful flavors, especially esteemed in coffee shops and cocktail bars. Some of the newest varieties that are sure to make for an impressive specialty coffee include traditional flavors, like **Chai Tea** or **Tiramisu**, to more unique options, like **Honey** and **Pandan**. For a standout cocktail or mocktail, try **Yuzu Lemon**, **Lychee**, or **Blue Raspberry** varieties.

Another line expansion, perfect for upcoming brunch occasions, is **Harney & Sons**. Their **Pineapple** and **Watermelon** Juice are both made from 100% fresh fruit and can be enjoyed as-is or incorporated into a drink, like a Watermelon Iced Tea or a Pineapple Smoothie. These are great caffeine-free energy-revitalizing drinks, loaded with electrolytes and antioxidants.



Flaky, buttery pastries are another brunch staple. The assortment available through European Imports from brands like **Delifrance**, **French Gourmet**, **Lecoq** and **Le Chic Pâtissier** are vast and of exceptional quality. Newest to the European Imports offerings is the **Le Chic Pâtissier Vegan Chocolate Filled Croissant**. This ready-to-bake Viennoiserie features both a dark chocolate filling and a dark chocolate topping, providing a decadent, eye-catching vegan option for your Spring menu. If your menu features plain, multigrain, or butter options, be sure to check out new **Savannah Bee** Whipped Honey, perfect for drizzling over the top of pastries before serving.



As the day unfolds, a thoughtfully curated savory menu can provide the perfect transition from light morning fare to an elegant afternoon or evening feast. **See Page 14** for dinner suggestions.

Spotlight *Cheese*

Jeff Babcock



Pure & Simple Ingredients

Face Rock Creamery is an award-winning cheddar creamery in Bandon, Oregon on the beautiful Southern Oregon Coast. Founded in May 2013, they produce fine cheddar, curds, fromage blanc, and Monterey Jack using traditional, hands-on techniques with nothing artificial added.

Cheddar cheese has been made for centuries, and it's been made in Bandon since the 1800s. Face Rock Creamery honors this tradition and heritage with each curd it produces. Artful attention to detail in the craft of cheese making has paid off, as Face Rock Creamery has been honored with American Cheese Society (ACS) medals as well as a Good Food Award.

Their cheesemakers dedicate each day to maintaining the integrity of the cheese making tradition. They add nothing artificial or unnecessary to their cheese. High quality, local milk is the foundation for all they do. With thoughtful and intuitive blending of pure and simple ingredients, they create hand-made, small- batch, delicious cheeses.

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7323624
Truffle Cheddar Slices
8/1.5lbs

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Vampire Slayer Cheddar is their best-selling, garlic - infused cheddar with a balanced bite of garlic and a creamy cheddar base.

- A. 7216346 Vampire Slayer 12/6oz
- 7215843 Vampire Slayer Cheddar Loaf 2/5lbs
- 7138812 Vampire Slayer Sliced Cheddar 8/1.5lbs

In Your Face Cheddar is a bold, spicy cheddar that stands out with a confetti of three peppers: jalapeño, habanero, and sweet red.

- B. 7216460 In Your Face Cheddar 12/6oz
- E. 7323616 In Your Face Loaf 2/5lbs

Extra Aged Cheddar is a sharp, luxurious cheese with a smooth, buttery flavor and a creamy texture enhanced by the crunch of cheese crystals.

- C. 7216462 Extra Aged Cheddar 12/6oz

Peppercorn Harvest Cheddar

This smooth cheddar has a pleasant crunch of peppercorns that release a burst of savory-sweet pepper flavor into each bite.

- D. 7323619 Peppercorn Harvest Loaf 2/5lbs

Truffle Cheddar soars with an infusion of imported Italian black truffles. Hand-shaved flecks of truffle infuse signature cheddar with balanced, earthy flavor.

- 7242435 Truffle Cheddar 12/6oz
- 7323624 Truffle Cheddar Slices 8/1.5lbs

A



B



C



E



D

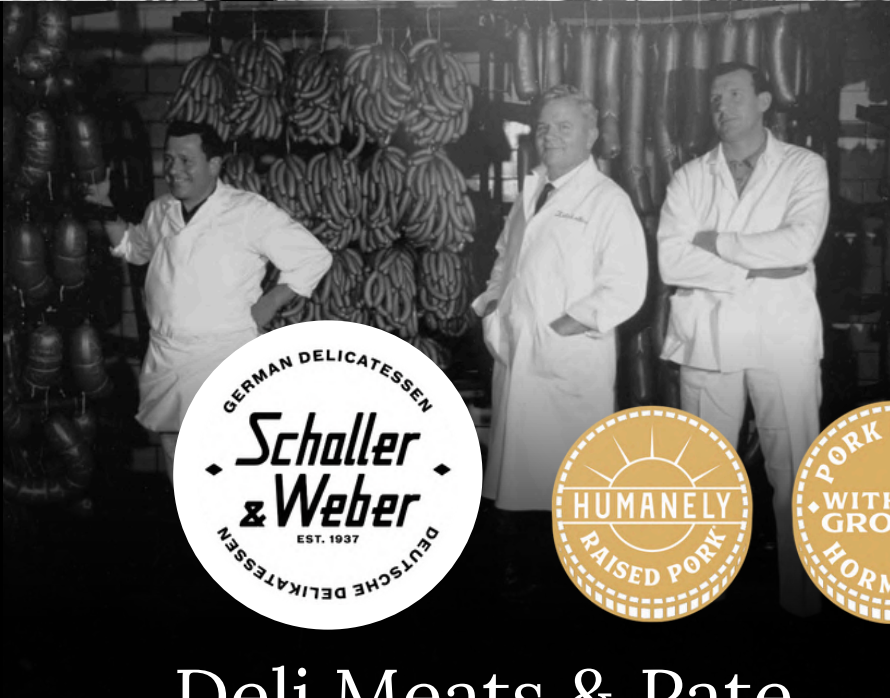
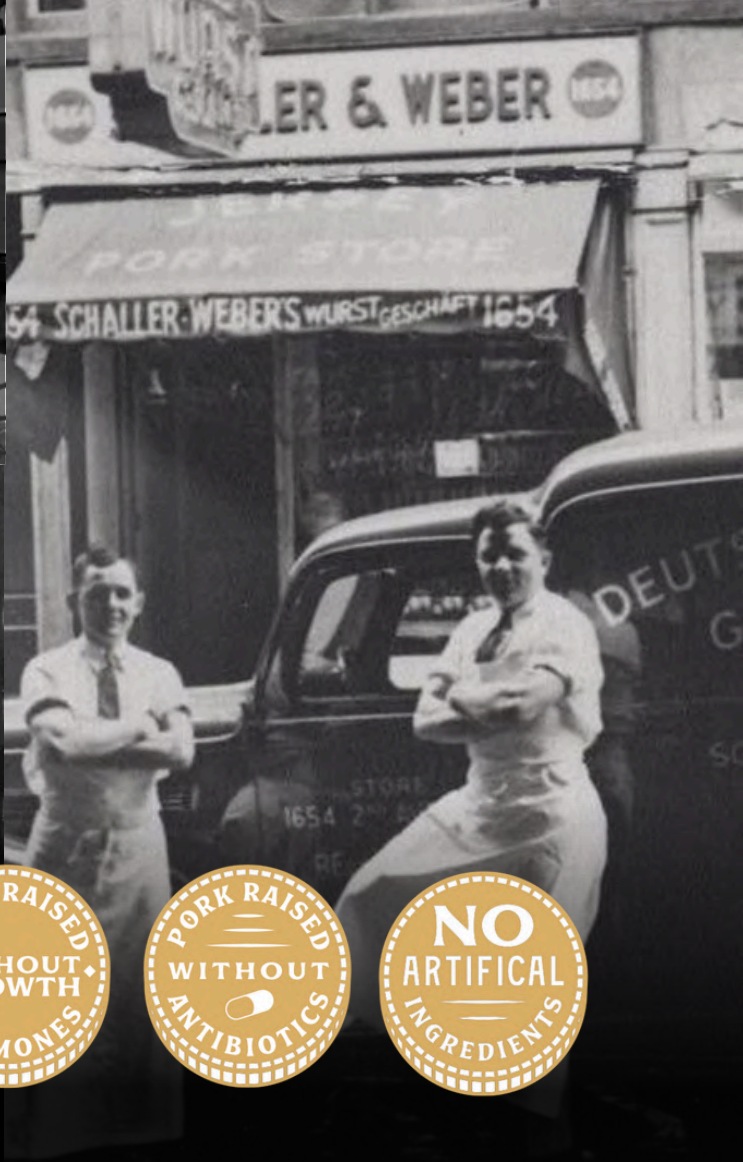


A taste of fall that leaves your mouth satisfied all year. Peppercorn Harvest has the perfect blend of a savory bite and a hint of sweetness from dried peppercorns. This cheese combines our wonderful aged cheddar with the balance of red and green peppercorns.

Spotlight

Protein

Ryan LaMere



Deli Meats & Pate

In Manhattan, it wasn't lost on me how many echoes of the past still resonated in the borough's brick and mortar. So many historical places carried on, operating within the very walls where they'd first taken root. I used to relish the chance to taste legendary foods prepared much like they had been in bygone years. I would seek these places out and before stepping inside, try to get a sense of what the place was now, and what it once was.

Schaller and Weber is such a place. In business on the Upper East Side of Manhattan since 1937, Jeremy Schaller now holds the reins, the torch passed down from Ferdinand Schaller so many years before. They still use time worn recipes, updating only the ingredients to maintain the highest quality, while still offering the old world flavors. I'm very happy to offer the delectable sausages, deli meats and pate to our customers at European Imports. Every Schaller & Weber retail product is adorned with their "Gold Medal Call Outs" based on the many gold medals the products have garnered in European quality competitions.



7351980
Uncured Black Forest Ham Sliced
12/6oz

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A. Pâté with Goose This old-world holiday favorite was one of the timeless recipes Ferdinand Schaller was able to bring to America and present to his New York City neighbors. Schaller & Weber Pâté with Goose is based on the German gansleberwurst and similar to cle foie, meaning goose and goose liver is added to their pâté recipe for a luxurious flavor.

7352007 Pâté with Goose 12/7oz.

B. Gold Medal Pâté It's called the Schaller & Weber Gold Medal pâté for a reason—it was the winner of its class at the International Exposition in Utrecht, Holland. All-natural ingredients make it a great treat for the food-conscious consumer, and the award-winning recipe is going to turn anyone who takes a bite into a Schaller & Weber pâté fan.

7352001 Gold Medal Pâté 12/7oz

C. Teawurst Tracing its roots back to the Baltic region in the mid-1800s, this smoked and cured meat spread became wildly popular in Germany as a tea time snack. Thus, giving it the name Teawurst. The well marbled mix used makes it incredibly smooth and extremely decadent, and the recipe adds a touch of paprika, which pairs with the spread's smoky flavor for a distinct and delicious treat.

7352013 Teawurst 12/7oz

D. Uncured Knackwurst Based on the original plump sausage of northern Germany, each sausage is generously stuffed with pork and beef, then smoked over natural hardwood for a one-of-a-kind flavor.

7352336 Uncured Knackwurst 12/12oz.

E. Cooked Bratwurst The Schaller & Weber Bratwurst follows a recipe brought to the U.S.A. by Ferdinand Schaller. As an apprentice sausage maker in Stuttgart, his charcuterier roots reach back to the 15th century and the development of this traditional German sausage. The family recipe Ferdinand created, a mixture of pork and veal in a natural casing, gives Schaller & Weber Bratwurst an unmistakable taste.

7351991 Cooked Bratwurst 12/12oz.

Other Schaller & Weber Products Include:

7352009 Pate with Truffles 12/7oz

7352014 Truffle Brat ABF 5-1 Retail 12/12oz

7352010 Smoked Turkey Breast, Sliced 12/6oz

7352012 Summer Sausage with Hot Honey 12/6oz

7352000 French Bistro Uncured Ham, Sliced 12/6oz



Spotlight

Tessa Brueckner *Grocery*



Award Winning Taste & Craftsmanship

The O Olive Oil & Vinegar brand originated by combining passion for citrus and healthy eating by crushing organic citrus with fresh California Mission olives to create an unparalleled new product category: artisan crushed olive oils. O has expanded its expertise to become the premier producer of California Specialty Olive Oils, Organic Extra Virgin Olive Oil, Extra Virgin Olive Oil and Premium Wine Vinegars sourced in California.

In March 2017, they prepared for scale and built a manufacturing facility to bring production in-house. They secured the supply for premium wine vinegar, crafted proprietary recipes, secured olive oil supply and initiated a brand refresh to improve competitive positioning with proprietary packaging. O continues with a passion for quality that is relentless, as well as the respect for healthy food, simplicity, great taste, and beautiful modern design.



9559592
O Olive Champagne Vinegar
6/64oz

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100% Clean

All of O Olive Oils and Vinegars are handcrafted with 100% clean, real ingredients, lots of love and a splash of fresh California attitude to make everyday food taste extraordinary!



7351025
O Olive Meyer Lemon Olive Oil
1/64oz



7351027
O Olive Roasted Garlic Olive Oil
1/64oz

A. Meyer Lemon Olive Oil Bright and aromatic with a fresh finish, this unique oil is made by crushing fresh Meyer lemons with California olives—no artificial ingredients, ever. Its vibrant flavor enhances everything from heirloom tomatoes and shaved asparagus to grilled fish, chicken, or veggies. Also, it's a SOFI Award winner!

7351025 Meyer Lemon Olive Oil 1/64oz

B. Roasted Garlic Olive Oil Smooth and toasty with a nutty finish, this artisan-crafted oil combines fresh roasted garlic with California-grown olives—family farmed with love and no artificial ingredients, ever. Elevate oregano chicken, rosemary potatoes, or pasta with fresh parmesan. Drizzle over grilled veggies, flatbreads, baby greens, and fresh tomatoes.

7351027 Roasted Garlic Olive Oil 1/64oz

100% Real

100% California

100% Flavor

Spotlight

Pastry

Andrea Coté



Traiteur
de
Paris

Made For Chefs, By Chefs



Traiteur de Paris is a producer of premium French frozen desserts, sweet petits fours, and cooked side dishes since 1995. They strive to provide the finest French craftsmanship, with all products created by Chefs, 100% made in France. Their delicious products are clean label, free from artificial colors, flavors, preservatives, and GMOs.

7207666 Traiteur de Paris Opera Cake 16/2.3oz is an iconic French sweet, prepared according to pastry chef tradition in 11 steps with alternating layers of sponge cake, cream and icing. This dessert offers three textures with clean and balanced flavors: coffee-soaked sponge cake, coffee buttercream and dark chocolate ganache.

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A. 7207660 Truffon Chocolate Dessert 16/3oz

B. 7240059 San Sebastian Cheesecake 20/3.35oz

C. 7175472 Mango & Coconut Shortbread 16/3.17oz

D. 7175437 Valhrona Chocolate Lava Cake 20/3.17oz

E. 7203810 Charlotte Red Fruits 1/16ct

F. 7175476 Lemon Meringue 16/3.17oz

G. 7274252 Caramel Delight 16/3.17oz

“At Traiteur de Paris, we put our heart and soul into making the best products every day. First of all, we create original recipes that have a signature taste. Then, we produce unique items in our production sites. The reason we are so involved is for you to feel the special care taken in every one of our products.”

Yann Le Moal - Executive Chef and Cofounder of Traiteur de Paris

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Spotlight

Chocolate

Andrea Coté



TCHO

From Farm to Bar


All TCHO products are Organic, Fair Trade, soy-free, gluten-free, Kosher Pareve, non-GMO, and totally dairy-free. This creates a cleaner label with fewer grams of sugar per serving versus some other bars. TCHO comes in a convenient and sustainable 3-pack Multi-Pack. It is fully recyclable paper carton that is easy to close and store. Each bar is wrapped in a compostable film. Packaging is bold, bright, and fun, which really stands out on a shelf.

The secret to TCHO's great tasting chocolate is in their TCHO Source program, which they've built in seven countries over the past decade. TCHO created Flavor Labs and built ten across the world. They roast at the source, which reduces their carbon footprint by over 20% while keeping more money in the communities of origin. The cacao suppliers use regenerative farming practices such as integrated agroforestry systems, soil monitoring, rehabilitation, & reforestation - they planted over 230,000 trees at two of their co-ops!

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You're holding a cup of joe you can't spill.
This is Blue Bottle Coffee's premium and ethically sourced coffee beans blended with the best cacao beans. Call us the next time you want a latte because we crafted this with a punchy shot of rich oat milk, so to make this deliciousness called "CHOCO LATTE."

Choco Latté A rich and bold plant-based cashew oat milk chocolate made with organic coffee beans from Blue Bottle Coffee. Creamy, caramelly, and energizing.
7229425 Choco Latté 10/2.5oz



Toffee Time A creamy plant-based oat milk chocolate mixed with bits of vegan toffee and flakes of sea salt. Caramelly and perfectly salty.
7229430 Toffee Time 10/2.5oz



Hazel Nuts! A smooth blend of hazelnut butter and oat milk chocolate with crunchy lil' hazelnut pieces. Rich, creamy, and completely addicting.
7359807 Hazel Nuts! 10/2.5oz



Dark & Salty A beautifully blended 81% dark chocolate with fudgy cake notes highlighted by bright pink Himalayan salt. Worldly chocolate made with cacao from five origins.
7359765 Dark & Salty 10/2.5oz

Retail & Foodservice Industry Trends

According to the Datassential 2025 Spring Trends Report...



Blueberries appeared in 46 LTOs, new menu items and returning menu items at major chains in Spring 2024



French Toast made up 25 LTOs, new menu items and returning menu items at major chains in Spring 2024



Lemonade appeared in 83 LTOs, new menu items and returning menu items at major chains in Spring 2024

How can operators apply Spring Trends?



Leverage lemonade as a vehicle for innovation. With 81% of consumers saying they love or like lemonade (Datassential's Consumer Preferences platform) and its high familiarity, this is a beverage prime for safe experimentation, and spring has become its big season. Consider featuring lemonade as a flavor for everything from desserts to cocktails and consider using it as a familiar base for introducing consumers to less-familiar concepts, such as Mexican mangonada.

Bring on the berries! A variety of fruits tend to index higher in the spring, including strawberries (appeared in 132 LTOs/new menu items in spring 2024), blueberries (appeared in 46 LTOs/new menu items), and dragon fruit (appeared in 24 LTOs/new menu items). As such, consider ways to integrate seasonal fruit into LTOs, both sweet and savory, for a natural pop of color.

Don't just focus on brunch for Mother's Day. Overall, consumers who celebrate Mother's Day largely say they go to a restaurant for dinner to celebrate, so make sure that your LTO strategy for this holiday aligns with consumers' plans. Consider offering items that tend to skew towards women specifically, such as bellinis, blush wine, social media-worthy edible glitter or flowers, or crudites.



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Source: Datassential

While brunch is a beloved tradition for Easter and Mother's Day, these springtime celebrations don't have to end with mimosas and pastries. According to a Datassential November 2024 consumer survey, 58% of consumers usually go to a restaurant for dinner to celebrate Mother's Day (compared to 34% for breakfast and 38% for lunch). Whether you're planning a casual gathering or a refined dinner, incorporating gourmet ingredients like truffle-infused dishes, artisanal pastas, premium proteins, and show-stopping sides can elevate the occasion. Now, let's explore the best dinner options to complement your springtime festivities.

The word "truffle" immediately elevates a dish, making it feel special and commanding a premium. European Imports offers some of the best quality truffle products to add a touch of truffle to an entrée or side. A sprinkle of **Sabatino Truffle Zest** or **Sea Salt** on eggs, potatoes, vegetables, or premium proteins packs a punch of flavor for minimal cost. For these special occasions, offering **Black Truffle Butter** over a Filet Mignon or incorporating **White Truffle Butter** into a risotto or pasta dish can take a classic dish and make it new again.



While burgers may not be the first menu item that comes to mind for a special occasion, elevating a classic burger with a premium protein cannot be overlooked. Check out the new options, like **Pasture Perfect Lamb**, **Durham Ranch Wagyu** and **Iberico**, and **Sierra Meat Dry Aged Patties**.

A premium side can add a touch of elegance to an entrée, and no one does this better than **Traiteur de Paris**. Their **Potato Gratins** boast a creamy, melting texture of potato and cheese in a striking single serving format; the **Truffle Potato Gratin** takes the elegance further with the inclusion of white summer truffles and truffle oil. Looking for something more unique? Newest to the Traiteur de Paris side offerings is their **Potato Waffle**. The light, crispy exterior, coupled with a melt-in-your-mouth, creamy potato and Emmental center is truly decadent, and the shape sets it apart. Not only can you serve it as a side to a protein, you can top it with crème fraiche, smoked salmon, and chives for a brunch feature or use it as a sandwich carrier.



And, of course, dessert cannot be forgotten. Traiteur de Paris offers thaw-and-serve options that look and taste premium. For buffets or tasting menus, their **Mini Dessert Cups** and **Gourmet Collection Mini Dessert Cups** are easy to serve, striking, and delicious. And for plated desserts, the **Mango & Coconut Shortbread**, **Lemon Meringue**, and **Charlotte Red Fruits** are light and perfect for Spring. They can be served as-is or dressed up with minimal garnishing required. And if you're looking for a Vegan and Gluten Free option that doesn't compromise on flavor, turn to **Nats Raw Vegan Cakes**. The **Mango Lime** and **Passionfruit Raspberry** varieties are great options for Spring.



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WHAT'S NEW



2006946
Kerrygold
Aged Cheddar Cheese with
Irish Whiskey
2/5 lb



2006953
Kerrygold
Dubliner with Irish Stout
2/5 lb



2987263
Maple Leaf Farms
Duck Bacon & Sweet
Corn Wontons
100/1.2 oz



3230554
Maple Leaf Farms
Duck Quesadilla
100/1.5 oz



6356168
Maple Leaf Farms
Fully Cooked Pulled Duck
Leg Meat
5/2 lb



6613372
Maple Leaf Farms
Fully Cooked Duck Wing
Drummettes
5/2 lb



7018213
Dok Dall'Ava
San Daniele Ham
24 Month DOP
1/18 lbs



7044606
Olli Salumeria
Pepperoni, Bulk
2/5 lbs



7146279
TCHO Chocolate
Dark & Bitter 100%
Baking Discs
6/8 oz



7175494
Maple Leaf Farms
Duck Breast, Boneless
16/9-11 oz



7176706
Maple Leaf Farms
Duck Breast, Boneless
32/5-7 oz



7175541
Maple Leaf Farms
Duck, Large Whole
6/5.75-7 lbs

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WHAT'S NEW



7316449
Maple Leaf Farms
Duck, HOFO, without
Giblets
6/5.25 lbs



7234801
Nippon Shokken
Mango Habanero Sauce
6/4.9 lbs



7257923
Poppi Soda
Prebiotic Strawberry
Lemon Soda
12/12 oz



7257910
Poppi Soda
Prebiotic Orange Soda
12/12 oz



7257924
Poppi Soda
Prebiotic Raspberry Rose
Soda
12/12 oz



7272921
Poppi Soda
Prebiotic Grape Soda
12/12 oz



7319103
Poppi Soda
Prebiotic Lemon Lime Soda
12/12 oz



7318444
Partners
Sourdough Flatbread
Crackers, Garlic & Herb
6/6.5 oz



7318461
Partners
Sourdough Flatbread
Crackers, Rosemary
6/6.5 oz



7318463
Partners
Sourdough Flatbread
Crackers, Sea Salt
6/6.5 oz



7345977
Busseto Foods
Italian Dry-Cured Meats
Assortment
10/12 oz



7207666
Traiteur de Paris
Opera Cake
16/2.3 oz

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7346107
Bubbies Pickles
Bread & Butter Chips
6/66 oz



7350003
Kerrygold
Aged Cheddar Cheese
Snack Stick
12/6 oz



7350004
Kerrygold
Aged Cheddar Wedge
12/7 oz



7350006
Kerrygold
Butter Mini's, Salted
100/0.35 oz



7350009
Kerrygold
Dubliner Cheese Slices
9/6 oz



7350011
Kerrygold
Dubliner Cheese Snack
Sticks
12/6 oz



7350012
Kerrygold
Reserve Cheddar Cheese
Wedge
12/7 oz



7350013
Kerrygold
Swiss Cheese Wedge
12/7 oz



7350026
Kerrygold
Aged Cheddar Cheese Slices
9/6 oz



7350032
Kerrygold
Dubliner Cheese Wedge
12/7 oz



7351388
IceBlox
1.75" Craft Ice Cube
100/0.173 lb



7351389
IceBlox
2" Craft Ice Cube
100/0.261 lb

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7351391
IceBlox
Craft Ice Cube, Retail
12/2.5 lbs



7351624
IceBlox
2.25" Craft Ice Sphere, FS
100/0.171 lb



7351980
Schaller & Weber
Black Forest Uncured
Ham, Sliced
12/6 oz



7351991
Schaller & Weber
Cooked Bratwurst
12/12 oz



7352000
Schaller & Weber
French Bistro Uncured
Ham, Sliced
12/6 oz



7352001
Schaller & Weber
Gold Medal Pate
12/7 oz



7352007
Schaller & Weber
Pate with Goose
12/7 oz



7352009
Schaller & Weber
Pate with Truffles
12/7 oz



7352010
Schaller & Weber
Smoked Turkey Breast,
Sliced
12/6 oz



7352012
Schaller & Weber
Summer Sausage w/Hot
Honey
12/6 oz



7352013
Schaller & Weber
Teawurst Pate
12/7 oz



7352014
Schaller & Weber
Truffle Brat
12/12 oz

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WHAT'S NEW



7352336
Schaller & Weber
Knackwurst
12/12 oz



7353034
Lye Cross Farms
Wensleydale Mangodale
Cheese
1/4.4 lbs



7357566
Snowdonia
Cheddar, Black Bomber
Ex-Mature
6/7 oz



7357557
Callipo
Tuna in Olive Oil
2/60 oz



7357567
Callipo
Tuna in Olive Oil
12/5.64 oz



7357570
Snowdonia
Cheddar, Green Thunder
Garlic Herb
6/7 oz



7357583
Snowdonia
Cheddar, Ruby Mist Port
Brandy
6/7 oz



7358254
Divina
On-the-Go Pitted Green
Olives
6/6.35 oz



7358260
Divina
Pitted Italian Green Olives
40/1.1 oz



7358570
TCHO Chocolate
Fair & Square - Globe
Trotter Duo Assortment
1/15 oz



7358585
TCHO Chocolate
Fair & Square - Oatally
Awesome Assortment
1/15 oz



9559592
O Olive Oil & Vinegar
Champagne Vinegar
6/64 oz

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