

OCTOBER 2023 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

OCTOBER 6-8

THE NEW YORK COFFEE FESTIVAL
NEW YORK CITY, NY

OCTOBER 7-11

ANUGA | COLOGNE, GERMANY

OCTOBER 25-26

FOOD INGREDIENTS NORTH AMERICA
LAS VEGAS, NV

NEXT MONTH'S HOLIDAYS & EVENTS

Time to start planning!

NOV 11 VETERANS' DAY

NOV 23 THANKSGIVING

NOV 24 BLACK FRIDAY

all month long...

NATIONAL APPLE, CARAMEL, AND
PASTA MONTH

ICON KEY:

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



ALL-NATURAL



ANIMAL WELFARE



DAIRY FREE



EGG-FREE



FAIR TRADE CERTIFIED



GLUTEN FREE



KOSHER



LACTOSE FREE



LOW SODIUM



NON-GMO / NON-GMO VER.



NUTS FREE



SOY FREE



SUGAR FREE



TRANS FAT FREE



VEGAN



ORGANIC / USDA ORGANIC



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HOLIDAY GATHERING GO-TO'S

Holiday gatherings are a time of joy, togetherness, and indulgence, and there's no better way to elevate the festive spirit than by serving specialty foods that tantalize the taste buds and create lasting memories. Whether it's tasty beverages, elegant hors d'oeuvres, or decadent desserts, specialty foods add an extra layer of sophistication and delight to any holiday celebration.



COCKTAILS AND COFFEE

1883 Maison Routin offers such a vast assortment of syrups, it's easy to create both classic and unique beverages for the holidays. Take their **Peppermint Syrup** and create a Peppermint Martini, Peppermint Hot Chocolate, or move beyond the bar by mixing up some Peppermint Whipped Cream to top your dessert!

APPETIZERS

Van Lang specializes in creating hors d'oeuvres that are both easy to prepare and crowd-pleasing. There's an option for every person and every party! A few of our favorites for your holiday gatherings are **Raspberry & Brie Phyllo Purse**, **Salmon Wellington**, and **Scallops Wrapped in Bacon**.



MAINS

Nueske's Applewood Smoked Meats offers two options perfect for the holidays. Their **Smoked Boneless Turkey Breast** is smoky, sweet and juicy. Its small size and ability to serve cold or warmed make it an easy option for small gatherings and those who don't want to put in the time to cook a large bird. For those who are looking for an alternative to poultry, their **Bone-In Honey Glazed Spiral Sliced Ham** is a show-stopper!

While the meat may be the star of the meal, the Thanksgiving sides are just as important. Make yours unforgettable by replacing your normal dinner rolls with **Pretzilla's Dinner Rolls**! Another side standout are **Traiteur de Paris' Classic** and **Truffle Potato Gratin** options. These are not only delicious, they're visually stunning.

DESSERTS

If you're looking for an individual dessert that's ready to customize, look no further than Traiteur de Paris' **San Sebastian Cheesecake**. A beautiful golden, caramelized top covers a rich, creamy body. Top this decadent dessert with fresh fruit or one of our 1883 Sauces.

While we offer a bounty of individual dessert options, this time of year is all about sharing. Our newest dessert offering, a trio of tarts from **Le Chic Pâtissier** are perfect for dinner gatherings. Choose one of three decadent flavors: **Lemon**, **Apple** and **Chocolate**!

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 Specialist

FARM & FAMILY—FLAVORS FROM THE WEST



Fiscalini Farmstead started as a dairy farm over 100 years ago. Today the fourth generation owns and operates the business, and continues a way of life that respects, preserves and honors the animals, the land, and resources.

The farm was established in 1914 by their great-grandfather who immigrated from Switzerland and settled in Modesto, California. The dairy farmstead has expanded to include a cheesemaking facility on the premises. They are committed to making the best-tasting handcrafted cheeses in the world.

They believe in the art and skill required to make cheese by hand. By using only the milk from their own cows they achieve superior taste and quality which has won them numerous awards over the years. It is Fiscalini's mission to share their story and taste experience with the world.



SMOKED CHEDDAR

Fiscalini's Smoked Cheddar is naturally smoked by using a blend of apple, cherry, and hickory wood chips. To create this savory cheese, they place their Farmhouse Cheddar into the on-site smokehouse and let the smoke penetrate deeply into the cheese. This process adds a caramel color and supple leathery texture to this hearty cheddar.



0950735

Smoked Cheddar

1/5 lb

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



CRAFT BEER CHEDDAR

The Craft Beer Cheddar is made by infusing a local Imperial Stout Ale Beer into Farmhouse Cheddar. They soak the cheese curds in beer during the make process to fully infuse every bite of cheese. Imperial Stout traditionally has a combination of chocolate, coffee and roasted malt flavors that give this cheddar an assertive bitterness from the hops and a bold richness from the dark malts.



7256243

Craft Beer Cheddar

1/5 lb

Stocked IL, TX, VA and CA



TRUFFLE CHEDDAR

The Truffle Cheddar is made by adding real truffle paste to their Farmhouse Cheddar. Truffles are highly prized by chefs and foodies and this cheese is exquisite. Produced with culinary application in mind, this Truffle Cheddar has a sensational taste and beautiful



7258993

Truffle Cheddar

1/5 lb

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



black speckled coloring.

RECIPE: CRAFT BEER CHEDDAR MUSHROOM SOUP



Ingredients

- 6 oz. Fiscalini Craft Beer Cheddar
- 4 tablespoons salted butter
- 3 cups mixed mushrooms of choice
- 2 cups yellow onion
- 2 tablespoons flour
- 2 cups chicken stock
- 1 ½ cups heavy cream
- 3 cloves crushed garlic
- 1 teaspoon black pepper

Preparation

1. In a large pot cook the onions, garlic and mushrooms with butter over medium heat until both are tender. Add black pepper and stir.
2. Add the flour and mix well while scraping the pan.
3. Add the chicken stock and simmer.
4. Gradually add the cream and whisk together.
5. Slowly simmer and shred Fiscalini Craft Beer Cheddar into soup. Serve with crusty bread.

WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

ARE YOU GAME?



Cervena venison is part of the New Zealand story and is celebrated by discerning chefs around the world for its taste, texture and versatility. Cervena is the ideal meat from which a chef can freely create beautiful and inspired dishes.

Back in 1991 a group of visionary farmers saw the potential to brand quality New Zealand farm-raised venison. Their vision was clear – as the Champagne appellation immediately conveys the image of quality sparkling wine from the Northwest region of France – their appellation would come to convey premium pasture-raised venison from New Zealand. They named this appellation Cervena. Fast forward to today, and a handful of specialized venison marketing companies in New Zealand are licensed to use the Cervena appellation.



STRICT BRAND STANDARDS

To qualify as Cervena natural tender venison, the animal must be raised naturally without hormones or steroids on the fresh open pastures of New Zealand and be three years old or younger. They only come from farms that are compliant with the industry quality assurance standards. To ensure consistency and quality, Cervena must be processed to industry-agreed standards.

SUSTAINABLE SENSE

New Zealand venison is produced in a natural, sustainable manner. New Zealand deer farmers have always aspired to sustainable land management via industry-wide programs to avoid potential negative impacts on the environment. Numerous studies have demonstrated that it is more energy efficient to grow food in New Zealand and transport it to market by containerized sea freight than it is to grow food in the market in a less efficient manner. For example, a study examining lamb-meat production in New Zealand and the United Kingdom found that producing lamb in New Zealand and shipping to the UK produced one-quarter of the carbon dioxide of producing lamb in normal intensive conditions in the UK.



4009761 Tenderloin - Frozen

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



8/2 ct



4585212 Denver Leg - Frozen

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



1/9 lb



2194639 Short Loin - Frozen

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



6/2 lb



2194688 Striploin - Frozen

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



6/2.5 - 4 lb



2194617 French Rack - 8-Rib

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



4/2.5 - 3 lb

SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

"CLEVELAND CAVIAR"



Nestled on a side street in a town just outside of Cleveland, Ohio sits a small cheese shop called **Old Brooklyn Cheese Company**, owned and operated by accomplished chef, Michael Januska. A good friend told me about the mustards Chef Januska was crafting in his little shop, and when I was in Cleveland for a food show, I had the good fortune to swing by.

When I stepped inside and met Michael, I was immediately struck by the delicious smell of mustard seeds soaking in brine and flavorings in the back of the building. I had to see what they were all about and now, we are proud to offer three flavors in 6oz retail jars and 1 gallon food service jugs.

Hoist your beer stein and join us in saying PROST while enjoying these distinctive and incredible mustards!

HUMBLE BEGINNINGS

Old Brooklyn Mustards began as a cold-packed, house-made condiment at the cheese shop to accompany their cheese boards. As the popularity grew, they began producing a shelf-stable product and selling their mustards in the Cleveland area. They proudly boast that their Original IPA won a bronze medal at the World-Wide Mustard competition in 2020 and was also a 2021 Good Food Awards finalist.

Their unique "Cleveland Caviar" style mustards consist of whole yellow and brown mustard seeds sourced from a cooperative of farmers in Saskatchewan, Canada. Michael crafts his mustards with distinctive flavorings such as natural smoke, locally brewed IPA and pastrami style spices giving them appealing texture and aroma.



7262101 Bohemian Blend

Stocked in IL, TX, VA, and CA

12/6 oz

7262100 Bohemian Blend

Stocked in IL, TX, VA, and CA

1/64 oz



7262167 Smoked Cleveland Caviar

Stocked in IL, TX, VA, and CA

12/6oz

7262166 Smoked Cleveland Caviar

Stocked in IL, TX, VA, and CA

1/64 oz



7262164 Original IPA

Stocked in IL, TX, VA, and CA

12/6 oz

7262163 Original IPA

Stocked in IL, TX, VA, and CA

1/64 oz



Perfect for fall and winter, these mustards are great paired with a giant Bavarian pretzel, spread on a gorgeous Black Forest ham grilled cheese, or topping a delicate seared scallop under the guise of pickled mustard seeds. The gentle pop and burst of flavor of these mustards will be a hit!



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

GROIX & NATURE

ONE ISLAND, ONE PASSION

On the island of Groix, Groix & Nature makes rillettes, cooked dishes, soups and culinary aids cooked with passion. Made for you fresh from the land and the sea.

Groix is an island in the region of Brittany in northwestern France. A geological miracle, the beauty of its landscape conceals mysteries. Its beaches, villages, rocks and cliffs are an invitation to discovery. Beaten by the winds and spray, a haven of peace, its inhabitants and fishermen perpetuate traditions and preserve their environment.

ONE ISLAND, ONE PASSION

Just a stone's throw from Port Lay, Groix & Nature workshop is part of the local landscape thanks to its simple, pure lines design, with noble and natural materials in harmony with its surroundings.



"Groix & Nature is the fruit of my meeting with Dominique Yvon in 1999, the island's mayor, who's intent was to develop and preserve his island. In setting up our workshop in Mez Ker Port Lay we showed how strongly we were attached to our land, that is so beloved by our sailors and farmers."

-Christion Guyader, Groix & Nature's CEO

LOBSTER OIL

Groix & Nature lobster oil sublimates your culinary preparations to perfection. Unique, it is made from blue lobster, grape seed oil and herbs. It sublimates the taste of your preparations and gives a colorful, original and creative touch to your dishes. It lends itself to many uses: tagliatelle with seafood, salads, carpaccios of St Jacques, fillets of raw or cooked fish, sushi or tartar.



7232915
**Groix & Nature
Lobster Oil**
12/3.16 oz
Stocked in IL, and VA;
Non-Stock TX and CA



APPLICATIONS

Lobster oil is a flavorful and aromatic oil that can be used to enhance a variety of culinary dishes. It's typically made by infusing oil with the shells and other parts of lobster, which imparts a rich seafood flavor to the oil.



When using lobster oil, remember that it's quite potent, so a little goes a long way.

Seafood Dishes: Lobster oil can be drizzled over grilled or baked seafood dishes such as lobster, shrimp, scallops, or fish. It adds an extra layer of lobster flavor and a luxurious touch to the dish.

Pasta: Tossing cooked pasta in lobster oil can create a simple yet decadent pasta dish. You can add some freshly grated Parmesan cheese and fresh herbs like parsley or chives for extra flavor.

Soups and Chowders: Add a drizzle of lobster oil to seafood soups, bisques, or chowders for an extra burst of flavor. It works particularly well with creamy soups like lobster bisque or clam chowder.

Mashed Potatoes: Whip lobster oil into mashed potatoes to infuse them with a rich, seafood flavor. It's a luxurious side dish that pairs well with grilled or roasted meats.

Grilled Vegetables: Drizzle lobster oil over grilled vegetables like asparagus, zucchini, or bell peppers to elevate their flavor and make them more interesting.

Omelets and Scrambled Eggs: A few drops of lobster oil can enhance the taste of your morning eggs, giving them a gourmet touch. Combine it with fresh herbs and cheese for an exquisite breakfast.

FOR THE PASTRY CHEF

Pastry Specialist

TARTS GALORE!!



Boncolac is a partner of the Overseas Food Trading team. Pastry chef and caterer since 1955, Boncolac Food Service is the staple brand for frozen products.

Born in the heart of Basque Country, it embodies the history of a recognized know-how. Humanely rich in its cooperative culture, Boncolac defends its values of gourmet traditions while having a taste for adventure.

Overseas Food Trading was built on their partnerships and sourcing of the finest pastries. They proudly boast Boncolac as their partner and European Imports is proud to offer wonderful products from them.

This fall, European Imports is adding something new and fresh to our portfolio: tarts! 100% buttery crusts, decadent, rich fillings, and large enough to slice into any size or shape you desire.

We have 4 new tarts to tempt your taste buds:

- A zingy "Grand Arome" lemon, to enjoy as the last bites of summer linger
- rich Belgian chocolate, to be enjoyed anytime. How about for breakfast with a latte?
- Traditional Apple adorned with even more hand sliced apples just in time for all things fall
- an individual traditional Portuguese Pastel de Nata to be enjoyed warm, its flaky puff pastry crust surrounding rich custard; try it with a Prosecco al fresco as you watch the leaves turn.



7265100 Traditional Apple Tart - Precut 1/6 ct
Stocked in IL and VA; Non-Stock TX and CA



7265112 Chocolate Tart - Precut 1/6 ct
Stocked in IL and VA; Non-Stock TX and CA



7265116 Grand Arome Lemon Tart - Precut 1/6 ct
Stocked in IL and VA; Non-Stock TX and CA



7265114 Pastel de Nata Tart 12/6 ct
Stocked in IL and VA; Non-Stock TX and CA



INDUSTRY TRENDS

Retail & Foodservice

THE KEY TRENDS DRIVING SNACK SEGMENT GROWTH

The snack category is growing quickly, and manufacturers are evolving offerings to meet emerging consumer demands. Salty snack sales grew nearly 16% in 2022 to reach \$28 billion, according to the market researcher Circana, and are projected to reach \$38 billion by 2028, according to Mintel.

At Pack Expo 2023, held Sept. 11-13 in Las Vegas, David Walsh, vice president of membership and communication for the trade group SNAC International, highlighted the most significant trends driving the snack category's momentum.

Forty-nine percent of consumers are snacking more than three times per day, Mr. Walsh said, up 8% in the last two years. Younger generations like millennials and Generation Z are driving the accelerating trend.

"They're most likely to replace a meal with a snack, as 92% replace at least one meal a week with a snack," Mr. Walsh said. "And as their buying powers increase...it's leading to more dollars going into the snack category."

He added that the late-night daypart is ripe for opportunity.

"Cravings for calorie-dense foods peak at night, as well as overall appetite ... it creates the perfect storm," he said. "Large companies and investors know this, and they see it as a matter of 'when, not if' we'll see snacks specifically catered to the nighttime snacker."

The pandemic boosted snack consumption as consumers turned to snacks as a source of familiarity and comfort. But subsequent inflationary pressures have shifted the way they're purchasing snacks. Twenty-five percent of consumers are now looking to buy what's on sale, up 3% from two years ago, while 20% of consumers are buying less assortment of snacks for their household to save money, up 7% over the last two years.

USING FLAVORS TO DIFFERENTIATE

When it comes to flavor, spicy offerings are posting strong unit growth across numerous snack categories. Mr. Walsh said consumers are gravitating toward spicy flavors with added nuance.

"It's not just heat, but different types of peppers like ghost pepper, habanero, hints of lime, chili, chipotle, adobo, hot paired with cheese, just to name a few examples," he said.

On the sweet side, berry, cinnamon and chocolate nut flavors are trending, while lime and tangy tamarind varieties are growing amongst tangy snacks.

Global flavors are increasing across snacks as well, including Latin American, Asian and Middle Eastern flavors. Mr. Walsh emphasized that this growing global influence is here to stay.

"As consumers are trying to make their dollar stretch a little bit further, these international flavors are creating an opportunity for snack makers to deliver more 'foodie' and elevated experiences while consumers are continuing to stay home," he said.

While there has been some growth in the market for better-for-you (BFY) snacks, indulgence remains the primary reason for snacking. Fifty-four percent of consumers want a snack as a treat, according to Mintel, while only 22% are motivated by health.

Mr. Walsh observed this gap may be due in part to inflation, and that consumers will opt for more BFY snacks once their purchasing power increases.

"Indulgence will never go anywhere; sometimes consumers just want their favorite snack," he said. "But better-for-you is definitely still alive and well."

Trending BFY snack attributes include prebiotics, probiotics, antioxidants and a serving of fruits or vegetables. Allergen-free and allergen-friendly snacks also posted strong dollar (25%) and unit (8.7%) growth in 2022 as did plant-based protein. Snacks featuring protein continue to perform exceptionally well, with snacks offering 15+ grams of protein growing 40%.

"There's really a group of consumers that will pay more for their healthier snacks, so this just shows they're putting their money where their mouth is," Mr. Walsh said.

Consumers, especially younger ones, also are seeking brands that represent their personal values, including social and environmental awareness, Mr. Walsh said. But he noted that snack makers should home in on a specific message.

"According to Innova, 55% of consumers say there are too many environmental labels, so they don't know what they're looking for," he explained. "Food producers should really pick a cause that's important to them and resonates with their company so that consumers go that route."



COZY PASTA

As the temperatures start getting cooler and the days shorter, we start pulling out the sweaters and thinking of all things cozy and comfortable. Nothing says comfort like a delicious pasta dish. When we think pasta, the first place we think of is Italy. European Imports offers many lines of pasta straight from Italy for the delight of your customers.

There are so many pasta dishes, from classics to the unique ones being created while you are reading this. There are also so many cuts to choose from. The cut does make a difference. They are not shaped differently just for aesthetics, and there is an actual purpose behind the shapes.

Long noodles. Spaghetti—long and round, great for twirling. Fettuccine—long and flat, great for cheese sauces. Linguine—like spaghetti, but flat, not as wide as fettuccine. Pappardelle are broad, flat ribbons of pasta. These make a nice nest in the bowl to top with meatballs, vegetables, or whatever the recipe calls for:

DiMartino—Straight from Italy, made with Italian wheat. IGP certified:

7096695	Spaghetti	20/1 lb
<i>Stocked IL, and VA; Non-stock in TX and CA</i>		
7096698	Spaghettini	20/1 lb
<i>Stocked IL, and VA; Non-stock in TX</i>		
7096632	Linguine	20/1 lb
<i>Stocked IL, and VA; Non-stock in TX</i>		
7096689	Pappardelle	12/8.82 oz
<i>Stocked IL, TX, and VA; Non-stock in CA</i>		

DeCecco—From Italy, low temperature slow drying for higher quality and preservation:

9796806	Angel Hair #9 Bulk	4/5 lb
<i>Stocked IL, VA, and CA</i>		
2942217	Spaghettini #11	20/1 lb
<i>Stocked IL, TX, and VA; Non-stock in CA</i>		
1687856	Spinach Linguine	12/12 oz
<i>Stocked IL, VA, and CA; Non-stock in TX</i>		
4325338	Linguine #7 Bulk	4/5 lb
<i>Stocked IL, VA, and CA; Non-stock in TX</i>		
0991768	Fettuccine Bulk	4/5 lb
<i>Stocked IL, and VA; Non-stock in TX and CA</i>		

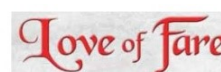
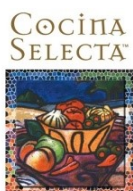
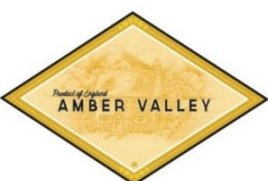
The different shapes help the different sauces. Twirled and with ridges are both good for holding sauces. Shells are often stuffed in the larger forms, and are great in baked dishes in the smaller. Tubes are perfect for grabbing and holding the sauce on the dish or in baked recipes. Orzo is small like grains of



rice, great in soups or salads. Choose your recipe then the cut of pasta that will best showcase the ingredients:

8800427	DeCecco Fusilli Bulk	4/5 lb
<i>Stocked IL, TX, VA and CA</i>		
8568727	DeCecco Penne Rigate	4/5 lb
<i>Stocked IL, and VA; Non-stock in TX and CA</i>		
7096626	DiMartino Macaroni	12/1 lb
<i>Stocked IL and VA</i>		
2218048	Mama Mucci Squid Ink Linguine	1/10 lb
<i>Stocked IL, TX, VA and CA</i>		
8899700	Al Dente Garlic Parsley Fettuccine	6/12 oz
<i>Stocked IL, and VA; Non-stock in TX and CA</i>		
7146780	DeCecco Orzo	20/16 oz
<i>Stocked IL, TX, and VA; Non-stock in CA</i>		

When you have found your perfect pasta, don't forget to look into sauces and cheeses for toppings or fillings for the



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!

SPICEOLOGY®

[Click Here](#)

to discover all 42 varieties of Spiceology now available at European Imports!



7260390
**1883 Syrup - PET
Toasted Marshmallow**
2/1 L
Stocked IL, TX, VA and CA



7260389
**1883 Syrup - PET
Pistachio**
2/1 L
Stocked IL, TX, VA and CA



7237311
**Le Chic Epicier
Whole Grain Mustard**
2/9.3 lb
Stocked IL, TX, VA and CA



7237307
**Le Chic Epicier
Traditional Dijon**
2/9.3 lb
Stocked IL, TX, VA and CA



7258283
**Brunkow Cheese
Monterey Jack w/
Scorpion Chili Pepper**
2/5 lb
Stocked IL, TX, VA and CA



7206051
**Hooray Ranch
Plant-Based
Bacon Strips**
10/40.14 oz
Stocked IL, VA and CA; Non-Stock TX



7235221
**Sierra Nevada
European-Style
Goat Butter**
12/8 oz
Stocked IL, TX, VA and CA



7235022
Olli Bourbon Salami
2/5 lb
Stocked IL; Non-Stock TX, VA and CA

7235034
Olli Classic Salami
2/5 lb
Stocked IL, and CA; Non-Stock TX and VA

Contact Us:
Phone: 800.323.3464
Fax: 847-631-6001



7236027
De Nigris
100% Rice Vinegar
6/2 L
Stocked IL, TX, VA and CA



7236068
De Nigris
Red Rice Vinegar
6/2 L
Stocked IL, TX, VA and CA



7236105
De Nigris
Rice Vinegar
6/2 L
Stocked IL, TX, VA and CA



7236106
De Nigris
Seasoned Rice Vinegar
6/2 L
Stocked IL, TX, VA and CA

From Star Anise Foods

Available in All Divisions



7240037
White Rice Wrappers
12/5 oz



7240018
Brown Rice Wrappers
6/8 oz



7240026
Brown Rice Noodle - Bulk
1/5 lb



7240019
Brown Rice Noodles w/Green Tea
6/8.6 oz



7240003
Unsweetened Coconut Milk - Bag
1/20 L



7240007
Unsweetened Coconut Milk - Can
12/13.5 oz

New convenient pack size, on these same great products from Olli

10/2 oz are replacing 20/2 oz cases on snack packs!
Available in All Divisions

7253619	Calabrese Asiago Snack	10/2oz
7253620	Geonoa Fontina Snack	10/2oz
7253624	Sopressata Cheddar Snack	10/2oz
7253627	Pepperoni Mozzarella Snack	10/2oz
7253632	Prosciutto Mozzarella Snack	10/2oz

Now Active!

Genuine stone-ground flour from Farmer Direct Foods

Available in All Divisions



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