



THE **OCTOBER** ISSUE

Falling for Fall Flavors

As temperatures dip and leaves start to fall, consumers are craving warm, comforting flavors that celebrate the season. Think hearty soups, spiced desserts, roasted veggies, and all the pumpkin-inspired goodies. Autumn is the perfect time to savor rich textures, warming spices, and dishes that bring a touch of nostalgia and comfort.

Here are some great options to inspire you this season.

1883 is a family-owned brand renowned worldwide for its premium, all-natural syrups made with pure cane sugar and high-quality ingredients. Celebrated for their authentic flavors and versatility, 1883 syrups are a favorite among professional baristas, chefs, and home enthusiasts alike. Bring the flavors of the season to your drinks and desserts with one of their many syrups. Featuring rich notes that add a bit of indulgence and depth, one of the fall-inspired syrups adds a warm, comforting twist to everything from coffee and drinks to baked goods. Perfect for creating cozy moments and festive flavors at home or in your favorite café, 1883's syrups capture the essence of autumn in every drop. While the 1883 syrup options seem endless, here are a couple of traditional autumnal flavors: **Pumpkin Spice**, **Salted Caramel**, **and Toasted Marshmallow**.

Kii Naturals takes snacking to the next level with their unique crisps that blend wholesome fruits, crunchy nuts, and nutrient-packed seeds into every bite. These thoughtfully crafted combinations deliver a satisfying crunch alongside natural sweetness and earthy richness that are perfect for anyone craving a snack that is as nourishing as it is delicious. Clean, bold, and bursting with texture, Kii Naturals crisps are your go-to for smart snacking that hits all the right notes. Varieties include: Date & Walnut, Cranberry Pumpkin, Everything, and Rosemary Pistachio.

De Nigris, a family-owned Italian company with over 130 years of tradition, is renowned for crafting premium vinegars using time-honored methods and quality ingredients. This fall, bring your cooking to life with their range of vinegars—crafted to enhance the rich, comforting flavors of the season. Their lineup includes classic **Balsamic Vinegar of Modena**, perfect for drizzling over roasted squash and root vegetables; vibrant **Apple Cider Vinegar**, which adds a bright, tangy kick to autumn salads and dressings; and robust **Red Wine Vinegar**, ideal for enriching hearty stews and marinades with bold, savory depth. Versatile and flavorful, De Nigris vinegars are the perfect way to add warmth, balance, and complexity to your favorite fall dishes.

Made in the Scottish Highlands with just four simple ingredients, Walker's delivers rich, buttery flavor and a perfectly crumbly texture that feels like a warm hug with every bite. Whether paired with a steaming cup of tea, added to fall dessert boards, or enjoyed fireside, Walker's Shortbread is an autumn essential. Grab one of the many delicious options from Walker's, including the **Shortbread Rounds, Shortbread Fingers, or Shortbread Scottie Dogs**.

See **Page 12** for additional products.





In Thorp, Wisconsin, Marieke Gouda produces all-natural, premium cheeses rooted in traditional Dutch methods. Every step—from caring for the cows, to milking, cheesemaking, and aging on Dutch pine planks—is overseen by founder and Master Cheesemaker Marieke Penterman. Using raw milk from her family's own dairy, which is just steps from the creamery, each wheel is crafted within hours of milking, giving Marieke Gouda its fresh flavor and exceptional quality.

Marieke's journey began in 2006 with a simple goal: to recreate the Gouda she grew up with in the Netherlands. Just one year later, her first batch captured gold at the U.S. Championship Cheese Contest. Since then, her dedication to craft and quality has earned over 300 awards, making Marieke Gouda one of the most celebrated cheesemakers in the country.

One standout variety is the Young Gouda. This cheese is ideal for cooking, and enhances dishes like mac 'n' cheese or adds a rich, smooth finish when shredded over hearty soups and chili. It also pairs well with any cheeseboard. Read more about pairing options on the next page.

7416607 Young Gouda 12/5oz

Aged for 2-4 months, this cheese offers a creamy, buttery texture and a mild flavor with slightly sweet notes. Its balanced profile makes it a perfect match for peach preserves and toasted almonds, while pairing beautifully with a buttery Chardonnay or an amber beer.





This refreshing salad features cubes of Marieke Young Gouda, crunchy walnuts, juicy sliced apples, and sweet dried cranberries. Start with fresh greens, add toppings, and serve with your favorite dressing. We especially like it with a honey mustard or maple dijon vinaigrette.



MAPLE DIJON VINAIGRETTE

3/4 cup neutral oil 3 tablespoons cider vinegar 3 tablespoons maple syrup salt and pepper to taste

Place all ingredients in a jar with a lid and shake well.

- A. 7126663 Belegen Gouda Cuts 12/5oz
- B. 7126695 Foenegreek Gouda Cuts 12/5oz
- C. 7128506 Bacon Gouda ¼ Wheel 1/5lbs
- D. 7128508 Foenegreek Gouda ¼ Wheel 1/5lbs
- E. 7128509 Golden 1/4 Wheel 1/5lbs
- F. 7128512 Gouda Mature 1/4 Wheel 1/5lbs
- G. 7136235 Jalapeno Gouda Cuts 12/5oz
- H. 7136240 Smoked Gouda Cuts 12/5oz
- I. 7314160 Truffle Gouda Cuts 12/5oz
- J. 7317356 Smoked Gouda ¼ Wheel 1/5lbs
- K. 7317358 Truffle Gouda ¼ Wheel 1/5lbs
- L. 7416607 Young Gouda 12/5oz
- M. 7416610 Young Gouda 1/5lbs



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Mama O's Premium Kimchi started not as a business plan, but as a craving. Founder and self-proclaimed "Chief Minister of Kimchi," Kheedim Oh couldn't find any store-bought kimchi that compared to his mom's. Determined to recreate her flavors, he traveled from New York City to Washington, DC to learn directly from Mama O herself. He would carry fresh batches back to NYC by bus—rolling them home on his skateboard when he couldn't afford a cab.

A chance encounter with his local butcher changed everything. After tasting Kheedim's homemade kimchi, the butcher asked to carry it, sparking the start of Mama O's Premium Kimchi—with just \$50 and that skateboard as his first delivery vehicle.

Nearly two decades later, Mama O's is still family-owned and operated, making small-batch, traditionally fermented kimchi in Hollis, Queens. Their commitment to quality and continual improvement is at the heart of everything they do. Each batch is crafted with premium ingredients using a proprietary fermentation process that delivers bright, crisp, and deeply flavorful kimchi.

Mama O's has also become a pioneer in Korean-inspired innovation. Their Vegan Kimchi Paste created an entirely new category as the first and only shelf-stable paste for making kimchi at home!





Founded by chefs, this company was built on the belief that great flavor comes from passionate

culinary artists—not food scientists. With that philosophy at its core, it has grown into a trusted partner for the chef community, providing the hard-to-find ingredients, labor-saving solutions, and reliable availability that keep professional kitchens running smoothly.

Its extensive Periodic Table of Flavor™ features over 300 premium seasonings, spices, and ingredients, inspiring chefs and cooks to make bold, creative flavor combinations the centerpiece of every dish and to truly Experiment with Flavor™.

Committed to quality, the company sources only premium, natural ingredients with no fillers or artificial additives. Every spice is ground fresh in small batches and shipped directly from its Spokane, Washington, facility to ensure peak flavor and freshness.

While it has expanded nationally, the company's chef-driven roots continue to guide everything it does—remaining closely connected to the needs of professional kitchens and fostering a vibrant flavor community that shares recipes, ideas, and inspiration with hundreds of thousands of cooks every day.



A. 7406907 Za'atar 1/16oz

ZA'ATAR

MENU IDEAS

- Grilled Za'atar Turkey Burger with Tzatzaki
- Za'atar-Crusted Fried Halloumi Sandwich with Hummus, Tomato, Cucumber, Lettuce and Red Onion
- · Za'atar-Roasted Potatoes with Harissa Ketchup
- Za'atar Lamb Chops with Salted Yogurt, Sweet Herbs and Pomegranate Molasses
- Breakfast Flatbread with Hummus, Feta, Tomato, Egg, and Za'atar Olive Oil
- Za'atar-Crusted Grilled Cod with Israili Couscous

B. 7406880 Cowboy Butter 1/10.4oz

COWBOY BUTTER

MENU IDEAS

- Cowboy Butter Ribeye
- Cowboy Butter Grilled Shrimp Skewers
- Cowboy Butter Cornbread
- Cowboy Butter Fried Chicken & Waffles
- Cowboy Butter Burger
- Cowboy Butter Potatoes

C. 7406888 Tomatador 1/21oz

TOMATADOR

MENU IDEAS

- Tomatador Paella Burrito
- Tomatador Watermelon, Tomato and Feta Salad
- Tomatador Shrimp Pasta
- Tomatador Sausage-Stuffed Sweet Peppers
- Tomatador Loaded Bloody Mary

LAYER ON THE FLAVOR

PAIR IT WITH

Spiceology
Salt-Free Greak Freek
SUPC 7263729

Spiceology x Adam McKenzie Garlic Junkie







Black Magic SUPC 7262953

Spiceology Tomatador





PAIR IT WITH

Spiceology Black Magic SUPC 7262953

Spiceology Greek Freak SUPC 7264202







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For over a century, IRCA Group has been synonymous with Italian craftsmanship, precision, and innovation. Since 1919, the company has built a global reputation for empowering pastry chefs, bakers, and culinary artisans with premium ingredients that spark creativity and elevate every creation.

Now, IRCA Group has expanded its footprint in the U.S., ensuring chefs have easy access to its world-class portfolio. From glossy mirror glazes to perfectly balanced chocolates, these chef-approved solutions are designed to deliver consistent results and inspire culinary artistry.

For the first time in its 100+ year history, IRCA, since 1919, brings its renowned chocolate expertise to the U.S. with RENO X—a premium chocolate range created for professionals who demand exceptional results. Crafted in Italy and proudly produced in the USA, RENO X merges Italian tradition with American precision, offering outstanding taste, performance, and consistency. Its smooth workability and reliable results make it effortless to use—simplicity at its best, without the hassle.



A. 7385773 Sinfonia Pistachio Chocolate 1/11lbs B. 7377707 Raspberry Mirror Glaze 1/3kg C. 7377713 Pistachio Chococream 1/11lbs

D. 7385772 Sinfonia Caramel Chocolate 1/11lbs E. 7385055 White Chocolate Mirror Glaze 1/6kg F. 7377703 Cremirca Limone SP6 1/13.2lbs

Retail & Foodservice Industry Trends

The Latest in Food Trends: Authentic Taste Experience, Specialty Cheese Flavors, Functional Foods

In the Specialty Food Association's latest Trend Report and Mintel's Global Food and Drink report, data reveals how consumers are demanding authentic ingredients with a creative delivery, seeking nutrient-dense food, and changing the way they grocery shop.

Key Insights from SFA, Mintel, and Others:

Chaos Cooking: One of the fun trends to spark creativity and conversation comes from "chaos cooking". Chef Joe Labombarda, senior VP of culinary at Chartwells Higher Education, highlights the rise of this trend. This is a fun, inventive movement where chefs mix unexpected ingredients and cuisines to create unique, crave-worthy dishes. Think birria ramen bowls, bao buns stuffed with spicy fried chicken, or kimchi omelets. This trend celebrates bold international flavors and encourages culinary experimentation that sparks social buzz and keeps diners coming back for more.

Plant Based 2.0: The plant-based category is entering a new phase. After years of hype, U.S. sales of plant-based foods declined ~4% in 2024, but this signals a maturing market, not fading interest. Consumers are still engaged, but expectations are rising around taste, price, and clean ingredients. Categories like protein powders (+11%) and plant-based baked goods (+13%) are especially seeing growth. Globally, interest in plant-based products remain strong, however, innovation is shifting toward better flavor, simpler labels, and more sustainable packaging.

Food is Good for the Soul... and Body!: Food and drink brands have a growing opportunity to go beyond traditional protein and fiber claims by highlighting the benefits of fats and carbohydrates that are essential for health. This approach will resonate especially with health-conscious consumers and those managing weight and being mindful of their health. As personalized health becomes more mainstream and the trend of smart devices helping people track their unique needs, consumers will seek clear, trustworthy information about nutrient balances tailored to their age and health status. Interest is also rising around blood sugar and hormone health and this shift could spark new product formulations focusing on low-glycemic options and hormone support, further evolving the idea of food as medicine.

Deals, Convenience and Quality-The New Rules of Grocery Shopping: These days, everyone is a value shopper to some extent. The focus is on stretching dollars without sacrificing quality. In fact, 87% of consumers are changing their shopping habits to save money, and nearly half are trying stores they would not normally visit to find deals. But "value" today isn't just about low prices. Consumers now define it by what makes life easier which consists of things like convenience, product quality, variety, and even social impact. As a result, more shoppers are using multiple channels (think discount grocers to online delivery) to find the right balance. Being value-conscious is smart, not cheap, and retailers that understand this are stepping up to meet shoppers where they are.

Source: Specialty Food Association



A Look at More Fall-Inspired Items

Celebrate the rich colors and cozy tastes of fall with Clawson's vibrant flavored cheeses. Let **Apricot Sunburst** bring a golden, fruity brightness to your autumn cheeseboards. Or, the **Cranberry Scarlet** adds a festive touch of tart sweetness perfect for the season. Whether you are pairing this with Clawson cheeses, spiced nuts, warm bread, or a hearty dish, these bold, beautifully blended cheeses are the ultimate inspiration for fall gatherings and seasonal snacking. Embrace the flavors of fall—Clawson style.

For your hearty fall meals:

As the season calls for hearty, nourishing meals, **Sabarot Green** and **Red Split Lentils** are pantry essentials that you will reach for again and again. These premium French lentils are packed with plant-based protein and earthy flavor that are perfect for cozy soups, autumn salads, and one-pot comfort dishes. Red Split Lentils cook quickly, making them ideal for stews and warming curries. Green Lentils, with their firm texture and nutty taste, shine in grain bowls, roasted veggie mixes, or alongside roasted meats. Easy to prepare and endlessly versatile, Sabarot's lentils bring warmth, wellness, and rustic French quality to your fall cooking.

Discover the rich, savory flavor of Pilot Trading Company's premium lamb that is sourced from trusted farms. Whether you're preparing a slow-roasted leg, tender chops, or a fragrant autumn stew, Pilot's lamb delivers unmatched tenderness and depth of flavor. Perfect for cozy fall meals or elegant entertaining, this is lamb you can trust. It is raised responsibly, packed with flavor, and ready to take center stage on your seasonal table. Highlight the **Hindshank** or **Top Sirloin Picanha** in one of your dishes this season.

Click here to watch our latest Collab in the Kitchen video!







1300753 2/22Z Char Crust Sun-Dried Tomato & Garlic



1616446 Char Crust Java Buzz Rub, Bulk



3/3.5#

4082725 Divina Fig Spread

2/20Z

6/64Z



6098123 1/300CT Roland French Lady Fingers



7028478 4/2.2# Divina Castelvetrano Whole Olives



7149721 Sun Noodle Shoyu Soup Base



7184215 1/25# Cup4Cup Dairy Free Multipurpose Flour



7193815 6/1KG Ponthier Ponthier Chilled Blueberry



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7351276 48/3.53Z Le Chic Patissier Vegan Chocolate Filled

7378704 Donnelly Black Pudding

20/8Z 7378741 Donnelly White Pudding

20/8Z 73 IR

7385773 1/11# IRCA Sinfonia Pistachio Chocolate







7390716 6/16.9Z 1883 Maison Routin France Caramel Sauce Squeeze



7390717 6/16.9Z 1883 Maison Routin France Strawberry Sauce Squeeze



7390718 2/64Z 1883 Maison Routin France White Chocolate Sauce



7392001 12/12Z Something & Nothing Sicilian Lemon Iced Tea



7416335 10/4Z Maestri D'Italia Tapas de Espana Charcuterie



10/7Z

7398193 Mauri Taleggio Portion



8/7Z

7398208 Mauri Gorgonzola Portion



7399357 Spiceology Chile Flake,



7399578 12/5.3Z Cypress Grove Chevre Midnight Moon Wedges



7400108 12/4.2Z Fishwife Mussels in Basil Pesto



7400110 12/4.2Z Fishwife Mussels with Sweet Pepper & Garlic

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1/12Z







8/2.3Z





7400123 8/2.3Z Maestri D'Italia Fresh Slice Prosciutto

7400126 Maestri D'Italia Fresh Slice Salame

7400127 Maestri D'Italia Tapas de Espana

5/12Z 7400889 Maestri D'Italia Fresh Sliced Speck

8/2.3Z







7400895 Maestri D'Italia Fresh Slice Coppa

7401073 4/32Z Jolly Posh Back Bacon Foodservice

7405028 1/15CT 1883 Maison Routin France Pump 15ml Dose

7405083 1/10# Central Coast Creamery Hatch Chile Cheddar









7406552 1/660CT Le Chic Patissier Mini Butter Waffles Bulk

7406553 1/32CT Le Chic Patissier Large Signature Baguette

7407846 2/1L 1883 Maison Routin France Blueberry Puree

7407849 2/1L 1883 Maison Routin France Mango Puree

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8/2.3Z

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7407864 2/1L 1883 Maison Routin France Raspberry Puree



7407870 2/1L 1883 Maison Routin France Coconut Puree



7407875 2/1L 1883 Maison Routin France Strawberry Puree



7407909 2/1L 1883 Maison Routin France Passion Fruit Puree



7410078 1/2.75# Fra'Mani Handcrafted Salumi Smoked Uncured Pancetta



7410347 24/2.47Z Traiteur de Paris Butternut Squash Souffle



7410402 72/0.53Z Ewephoria Sheep's Milk Cheese Snack



7410404 72/.053Z Honey Bee Goat Honey Bee Goat Cheese



7410405 72/0.53Z Honey Bee Goat Truffle Noire Gouda Cheese



7410906 1/25CT 1883 Maison Routin France PET Syrup Pump 8ml Dose



7414670 5/3.3# Maiale Ground Pork from Italy



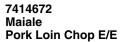
7414671 6/2.5# Maiale Pork Front Shank Rindless

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7416333 Maestri D'Italia Nduja Spread Retail

15/6.53Z