

# NOVEMBER 2024 NEWSLETTER

## THIS MONTH'S INDUSTRY EVENTS

NOVEMBER 17–19  
PLMA SHOW  
CHICAGO, IL
















## NEXT MONTH'S HOLIDAYS & EVENTS

DEC 21 WINTER SOLSTICE  
DEC 25 CHRISTMAS DAY  
DEC 25 HANUKKAH START  
DEC 31 NEW YEAR'S EVE

NATIONAL PEAR, EGGNOG, AND  
FRUIT CAKE 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

The holidays are just around the corner! This year, holiday specialty food trends are all about embracing traditional flavors with a modern twist, prioritizing sustainability, and catering to diverse dietary preferences. Here's a deeper dive into some of those key trends:

1. **Elevated Classics:** Classic holiday flavors like peppermint, gingerbread, cinnamon, and cranberry are being incorporated into upscale products. Additionally, infused or flavored butters, gourmet jams, and flavored honey are popular for adding a luxurious touch to holiday dishes.

**Nordic Creamery** offers **Garlic Basil, Cinnamon Sugar, and Maple Syrup** flavored butters to elevate your holiday dishes.

2. **Plant-Based and Vegan Options:** Plant-based holiday menus are gaining traction, featuring vegan versions of traditional dishes.



Black Sheep Farms plant-based protein is combined with a red wine reduction and mushroom duxelles, which are then hand folded in flakey vegan puff pastry for the perfect **Plant-Based Protein Wellington** from our friends at **Van Lang Foods**.

3. **Global Flavors:** People are incorporating international flavors into holiday menus, with dishes inspired by diverse cuisines such as Scandinavian, Mexican, and Middle Eastern.

**Zwita** offers authentic harissa — a dried chili paste from Tunisia — in three varieties: **Mild, Spicy, and Smoky**. While their website offers an abundance of authentic Tunisian recipes, consider introducing harissa by adding it to your holiday cheese board, soup or stew, or even slathering on a leftover Turkey sandwich.



4. **Sustainable and Local Foods:** There is a strong focus on supporting local producers and choosing foods with sustainable sourcing.

5. **Specialty Beverages:** Mocktails, zero-proof spirits, and non-alcoholic beverages are increasingly popular.



We offer a bevy of non-alcoholic beverages, perfect for those avoiding alcohol this holiday season. A few of our favorite sparkling beverage options perfect for the upcoming holidays include:

- **Aura Bora Chai Cranberry**
- **Betty Buzz Sparkling Beverages**
- **Something & Nothing Pineapple & Yuzu**

See Page 8 for the remaining 2024 Holiday Specialty Food trends.

**Sysco | Shop**

**Sysco Employees and Customers:**

To shop all items in this month's newsletter, click on the Sysco Shop icon.

# UNDER THE DOME

Jeff Babcock—Cheese, Dairy & Accoutrement Category Manager



## AUTHENTIC HISPANIC CHEESE

Founded in 2009, Hispanic Cheese Makers is an Illinois-based private brand, co-packing and ingredient Hispanic cheese manufacturer for national retailers, top brands, distributors and manufacturers. They offer an extensive assortment of top-quality Mexican, Caribbean and Central American-style authentic cheese and creams, crafted with care and a personal sense of ownership using milk free of rBST hormones. They are proud of their State-of-the-Art SQF level 3.0 certified plant and their commitment to sustainability and animal welfare.

**Pica y Salpica** wants to help you spread the flavors of Hispanic cuisine— splash the world with the taste, texture and aroma of each cheese as unique as the culture. The Pica y Salpica line is exclusively available through European Imports and stocked in all divisions.

The King of Hispanic cheeses, Queso Fresco is an authentic, soft, crumbly, lightly salted, creamy cheese similar to Feta. Known as Mexican farmer's cheese, it is the king of Hispanic cheeses as it is the most popular Mexican style cheese in the US, appropriate for all dayparts and all types of customers.

7223865	<b>Queso Fresco Wheel</b>	2/5 lb. RW
7223857	<b>Queso Fresco Round</b>	12/10 oz

Applications: You can comfortably use it in any dish that requires a fresh crumbling cheese. It also makes for a great replacement to Feta cheese as it crumbles better and has a milder taste.



Queso Quesadilla is made with a Mennonite-derived recipe creating a Chihuahua Mexico Style cheese with extraordinary melting properties and a smooth, creamy texture. This cheese is made possible with careful aging and the incorporation of unique cultures to deliver uncompromised melting. Available in shred and loaf formats.

7223404	<b>Queso Quesadilla Loaf</b>	6/5 lb. RW
7223395	<b>Queso Quesadilla Shred</b>	4/5 lb.

Applications: Quesadilla Shreds can be used in quesadillas, queso fundido, pizza, cheeseburgers or any other dish that requires a delicious melting cheese.

Queso Oaxaca is Mexico's most popular cheese because it melts and strings like no other when melted, forming delicious, long strings when pulled. It is a semi-soft cheese similar to un-aged Monterey Jack, but with a Mozzarella-like string cheese texture. Now available in shred format!

7301510	<b>Queso Oaxaca Shred</b>	4/5 lb.
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Applications: The ideal melting cheese for burgers, pizza, grilled cheese sandwiches or stuffed dishes like quesadillas and chiles rellenos. Strings easily for snacking, topping Cemita (sandwiches) or tostadas.



The Mexican Parmesan: Cotija is a dry grating Mexican-style cheese similar to Parmesan, which is why it is called "The Mexican Parmesan." It is an aged cheese, packed with flavor and zest that gets better with time. Available in grated and loaf formats.

7301505	<b>Queso Cotija Grated</b>	4/5 lb.
7301512	<b>Queso Cotija Loaf</b>	6/5 lb. RW



Applications: This zesty cheese is a taste enhancer for all your dishes. From tacos to elotes (Mexican street corn), guacamole, pico de gallo, pastas, sauces, soups, and salads, cotija adds zest and delicious flavor to your food!



# WILD AND UNIQUE FOODS

Ryan LaMere—Premium Protein Category Manager

## FROM MICHELLIN-STAR CHEF TO YOUR KITCHEN

### PROPER Stock & Sauce Co.

From the Michelin-starred kitchens of The French Laundry to the bustling commercial foodservice industry, Thomas Keller's dedication to culinary excellence is unwavering. His latest endeavor, Proper Stock & Sauce Co., is a testament to his belief that even the most fundamental ingredients can be elevated to extraordinary heights.

In today's competitive restaurant landscape, every advantage counts. These expertly made stocks can help you stand out by ensuring consistent, high-quality flavor in your dishes, even when faced with staffing shortages and rising costs. Stock is the largest component of an incredible, balanced sauce. By insisting on high quality ingredients and the ideal ratio of aromatics and feet for body and richness, you'll be able to transform these versatile blends into the best, most consistent sauces for existing dishes or whatever inspiration strikes you.

The essence of roasted beef in a medium-bodied reduction, this Beef Stock is made from antibiotic-free neck bones, hand-cut mirepoix, California tomato, aromatics and fortified with cow's feet.

7322592 **Beef Stock**  4/2.5L

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

Milder than beef stock yet full of rich flavor, balance and smoothness, Veal Stock is crafted from calves' neck bones, hand-cut mirepoix, leeks, California tomato, aromatics and fortified with calves' feet.

7323158 **Veal Stock**  4/2.5L

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

Lighter in flavor for dishes with a more delicate profile, White Chicken Stock is crafted using chicken frames, hand-cut mirepoix, aromatics and chicken feet.

7322733 **White Chicken Stock**  4/2.5L

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

Perfect for broths and consommés, Golden Chicken Stock is made from roasted ABF chicken frames and necks, hand-cut mirepoix, aromatics, a hint of California tomato and chicken feet to provide a proper finish.

7322765 **Golden Chicken Stock**  4/2.5L

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

Mushroom Vegetable Stock is a full-bodied, savory blend of heirloom mushrooms, fresh cut yellow onion, leek, carrot, garlic, herbs, and spices that is slow simmered to perfection. Providing a deep mushroom umami to all vegan, vegetarian, and meat based recipes.

7322562 **Mushroom Vegetable Stock**  4/2.5L

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





# SPECIALTY GROCERY

Ryan LaMere—Grocery Category Manager

## SUPERIOR SEASONAL SYRUPS & SAUCES

**1883**  
MAISON ROUTIN  
FRANCE

**1883 Maison Routin** is a premium French syrup brand renowned in over 82 countries for its exceptional quality and delightful flavors, especially esteemed in coffee shops and cocktail bars worldwide. Established in 1883 in Chambéry, France, 1883 Maison Routin upholds a rich legacy of taste innovation and excellence.

This expertise has its source in the heart of the French Alps. Alpine water, recognized for its unmatched purity, is the key ingredient. Made from pure cane sugar, real fruit juices and natural ingredients, 1883 syrups offer a superior taste compared to other syrups. Their extensive range of flavors, from classic options like Vanilla and Caramel to unique choices such as Spicy Cayenne and Ginger Beer, allows for creative versatility in beverage creations. As we head into cold weather, we wanted to spotlight some of the seasonal offerings and recipes available from 1883.



5040301 **Hazelnut Syrup PET** 2/1 L  
Stocked in IL, TX, VA and CA

7102935 **Pumpkin Spice Syrup PET** 2/1 L  
Stocked in IL, TX and VA; Non-stock in CA

### 16 oz. Nutty Pumpkin Latte:

- 1/4 oz. Hazelnut Syrup
- 3/4 oz. Pumpkin Spice Syrup
- 2 Shots of Espresso
- 12 oz. Steamed Milk

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

3997691 **Chocolate Sauce** 2/64 oz.  
Stocked in IL, TX, VA and CA

### 16 oz. Chilly Smore Shaker:

- 1/2 oz. Toasted Marshmallow Syrup
- 1 oz. Chocolate Sauce
- 2 Shots of Espresso
- 5 oz. Whole Milk
- Ice



7103074 **Warm Spices Syrup Glass** 2/1 L  
Stocked in IL and VA; Non-stock in TX and CA

1677360 **Vanilla Syrup PET** 2/1 L  
Stocked in IL, TX, VA and CA

### 16 oz. Spiced Vanilla Oat Matcha:

- 3/4 oz. Warm Spices Syrup
- 1/4 oz. Vanilla Syrup
- 2 oz. Hot Water
- 1 1/4 tsp. Matcha Powder
- 12 oz. Steamed Oat Milk



3347194 **Peppermint Syrup PET** 2/1 L  
Stocked in IL, TX, VA and CA

5272601 **White Chocolate Sauce** 2/64 oz.  
Stocked in IL, TX, VA and CA

### 16 oz. Snowstorm Mocha:

- 1/2 oz. Peppermint Syrup
- 1 oz. White Chocolate Syrup
- 2 Shots of Espresso
- 12 oz. Steamed Milk



*Don't forget these essentials:*

7199719	<b>4 Slot Display</b>	1/1 ct.
7199723	<b>6 Slot Display</b>	1/1 ct.
7188218	<b>PET Bottle Pump</b>	1/10 ct.
7188216	<b>Glass Bottle Pump</b>	1/10 ct.
7072815	<b>Sauce Pump</b>	1/5 ct.

A few more new and seasonal favorites:

7303914	<b>Chocolate Cookie Syrup Glass</b> <b>NEW!</b>	2/1 L
2325575	<b>Cinnamon Syrup PET</b>	2/1 L
7302109	<b>Cranberry Syrup PET</b> <b>NEW!</b>	2/1 L
7103066	<b>Gingerbread Syrup PET</b>	2/1 L
4647784	<b>Caramel Sauce</b>	2/64 oz.



# SPECIALTY GROCERY

Tessa Brueckner—Grocery Category Manager

## SEMI-DRIED KIND OF LIFE

My first two months with European Imports were a very busy time. Within the span of 8 weeks, I started a new career, executed a training at the twice-yearly Education Fair, and shipped off to Italy for my first international food show. Although chaotic, I look back on my initial weeks fondly as a time of immense growth. The sights, sounds, tastes, and smells of an international trade show were overwhelming! I experienced a variety of sensory experiences but one I felt compelled to explore was the semi-dried vegetable. The process of semi-drying provides the enhanced flavor of a sun or oven dried vegetable with the soft, tender texture of a fresh vegetable.

## FOODMatch

FOODMatch is our go-to partner to “Make it Mediterranean.” For 25+ years, their expertise in sourcing and developing best-in-class olives, antipasti, spreads, condiments and ingredients from the Mediterranean and surrounding regions has distinguished them as the premier partner for quality, consistency and innovation. The ingredients are sourced from the land in which they indigenously grow to provide true flavor and quality. From grove to table, they adhere to a strict set of values to back up each and every product:

- Crops that sustain small, local economies and communities
- Sustainable farming practices
- Minimal processing and preserving
- Best-in-class taste



**Divina** Semi-Dried Sweet Peppers are slowly oven-dried and reconstituted in a sweet, tangy and smoky agrodolce-style marinade. They are tender, juicy, and the perfect addition to salads, pizza, or pasta. They pair best with goat cheese, burrata, or your favorite chardonnay.



7321774

**Semi-Dried Sweet Peppers**  
2/4 lb.

Stocked in IL, TX, VA and CA



Pomodoraccio is the classic semi dried tomato marinated in a mix of herbs, spices, wine vinegar, and sunflower oil. These sweet morsels are perfect on any dish you would like to add the intense flavor of a sun dried tomato with the juicy texture of a fresh tomato.

Pair them with Castelvetro olives, balsamic vinegar, pecorino cheese, and chianti.



7999067 **Pomodoraccio Bulk**

Stocked in IL, TX, VA and CA

2/99 oz.

6703268 **Pomodoraccio Retail**

Stocked in IL, TX, VA and CA

6/19 oz.



# FOR THE PASTRY CHEF

Andrea Côté—Pastry Category Manager

## INTRODUCING CHEF ANDREA COTÉ



While working as a paralegal at a real estate law firm in New York City, one of her agent clients offered her a post-closing celebratory lunch. They went to Eleven Madison Park a/k/a “EMP”. As a young twenty-something, she had never experienced fine dining, let alone a three Michelin star experience. Then the dessert came. Life changing, indeed. During the financial crisis in 2008, while the real estate market was in shambles, Andrea decided to forgo her law school aspirations and enroll in pastry school at the French Culinary Institute in Soho. She had never even worked in a restaurant, but she had a gut feeling that this is where she belonged. She had no idea how the desserts at EMP were made or what that even entailed, but she wanted to give people the feeling she experienced at that celebratory lunch. She asked her advisor to help her arrange an internship at a Michelin star restaurant. She wanted to learn the hard way and she certainly got what she asked for. At that time, Jean Georges was one of five three Michelin star restaurants in New York City. Her intern-

ship turned into a full time job and from there she worked at a few other fine dining restaurants in NYC over the next four years. Ready to head her own kitchen, she moved to Chicago with her husband and most recently worked for Lettuce Entertain You as Divisional Executive Pastry Chef for the RPM brand. She ran a commissary catering fifteen restaurants across the division including a team of bakers. As the new Baking and Pastry Category Manager, she hopes to use the skills she acquired over her vast pastry kitchen career to improve and expand the baking and pastry assortment at European Imports. The following are a few of Andrea’s favorite items already in the European Imports assortment.



**Cara Crakine:** Used as a filling for chocolate confections, as a layer in a birthday cake, the base of a semi freddo or just a heaping spoonful straight into the mouth, this item from Barry Callebaut is my favorite chocolate product. I’m a very textural eater, so the caramelized milk chocolate with crunchy toasted cereal bead inclusion was always a staple in my kitchen.

1691858 **Cacao Barry Cara Crakine**  1/11 lb.  
Stocked in IL, TX and VA; Non-stock in CA



**Le Coq Danish Dough:** When I had a limited staff and even more limited equipment, this dough was a savior for breakfast/brunch service. Lamination takes a lot of skill and can take too much time without proper equipment. I could still have fun making all the fillings and dreaming up different sweet or savory uses for the dough, but my cook could produce the items in half the time. Very reliable quality and we could roll it out into whatever thickness we wanted. A great blank slate for inventive breakfast pastries.

7311332 **Lecoq Danish Dough**  1/2 ct.  
Stocked in IL, TX, VA and CA

**Fabbri Candied Ginger:** Hot little nuggets of delight! The ginger is cooked at a very low temperature over ten days. A refreshing flavor, spicy with a hint of turmeric and not too sweet, but just sweet enough to take the edge off. Amazing in cocktails like a mule or gin and tonic but could also up your Spritz game (trust me). Top your dairy delights as an ice cream topping, add to baked goods—kick up your gingersnaps or use as decoration. I’m absolutely adding these to my pumpkin pie decoration this Thanksgiving.



7205365 **Fabbri Candied Ginger** 6/8 oz.  
Stocked in IL, TX, VA and CA



**Gold Leaf:** Speaking of decoration, my signature move as a pastry chef was to add a hint of gold leaf. It instantly adds a touch of glam and makes a dessert or birthday cake extra special. You don’t need much to convey the feeling of luxury. Each booklet contains twenty five sheets of 3.5 inch square hammered 23 karat gold.



2872042 **W&B Gold Leaf**  1/25 ct.  
Stocked in IL, TX, VA and CA



# INDUSTRY TRENDS

## Retail & Foodservice

### THE NEXT BIG THINGS: TOP 10 FOOD TRENDS IN 2025

Wondering what 2025 will bring? The guessing ends now. Enjoy your first bites, sips and samples of the new year, carefully chosen by Whole Foods Market's expert Trends Council. Below we spotlight the first four trends on Whole Foods Market's Top 10 list.

#### International Snacking

The snack aisle is a perfect place for disruption with brands taking on salty snacks like popcorn and adding in global flavors to create fusion foods that have mass appeal and entice consumers to try something new. On packaging, brands can tell their snack story by sharing their cultural roots and nostalgic childhood food memories. Products in this trend introduce consumers to different parts of the world through a mix of traditional international snacks like chamoy candy and new combinations like mango sticky rice chips or a chili crunch oil edamame and nut mix.



#### Ever-Adaptable Dumpling

Dumplings are dough pockets with a typically savory filling, usually cooked by boiling, steaming or pan frying. Also known as pocket foods, they're showing up in multiple aisles including frozen and shelf-stable single-serve formats. These products hit on a few trends — many are authentic to a founder's cultural roots and ripe for fusion and unexpected mash-ups, which have continued popularity both on TikTok and restaurant menus. Dumplings are long-standing staples in cuisines across the globe, making them a trend everyone can feel involved in and get excited about.



#### Crunch: Texture of the Moment



From crispy grains and granola to sprouted and fermented nuts to roasted chickpeas and mushroom chips — consumers are increasingly reaching for these items to enhance meals and add texture to breakfast, lunch and dinner. Brands are creating crunchier

versions of the ever-popular chili crisp, while new seasonings marketed for their texture are stars of salads and roasted veggies. Dehydrated fruits and candy are taking over social media, with consumers seeking that light, airy crunch. This trending texture can also be seen in beverages and desserts, like crème brûlée-espresso martinis or pistachio-topped pastries.



#### Hydration Hype

Reusable water bottle culture is upon us, but consumers want more from their H2O these days, seeking added electrolytes and hydration in more innovative forms. It's impossible to ignore the trend at food and beverage trade shows, where you'll find popsicles with electrolytes, sparkling coconut water, chlorophyll water and even protein water. New players are emerging in the space, like cactus waters that contain antioxidants and electrolytes, and better-for-you competitors to sugary and artificially colored sports drinks. Even kids can get in on this trend with new and tasty beverages in fun formats like pouches and mini coconuts.



The following are the remaining Top 10 Trends in 2025.

5. Tea's Time
6. Next-Level Compostable
7. More Sustainable Sips
8. Sourdough Stepped Up
9. Plant-Based Aquatic Ingredients
10. Protein Power-Up

Source: Whole Foods Market

# SUGAR, SPICE & EVERYTHING NICE

6. **Sweet and Savory Pairings:** Sweet-savory combinations are being explored, such as chocolate-covered cheese. Also, specialty charcuterie boards featuring not just meats and cheeses but also nuts, gourmet crackers, honeycombs, and dried fruits are popular for holiday gatherings.

A few of the newest additions, perfect for specialty boards this holiday season, include:

- Bonvallis Marcona & Valencia Almonds
- Divina Greek Honey and Greek Apricot Spread
- Traina Sun Dried Peaches and Pears



7. **Gourmet Baking and DIY Kits:** DIY baking offer a fun family activity. Specialty ingredients, such as edible glitter, gold leaf, and unique sprinkles, are being used to elevate homemade desserts.

Consider these ingredients, perfect for elevating desserts:

- Mona Lisa White Chocolate, Milk Chocolate, Dark Chocolate and Mini Crispearls
- W&B Gold Leaf



8. **Comfort Foods with a Twist:** Comfort foods are making a comeback with indulgent upgrades, such as truffle mac and cheese, lobster pot pie, or gourmet marshmallows for hot chocolate.

European Imports has no shortage of products to make indulgent upgrades.



Groix & Nature Lobster Oil is made simply with only three ingredients: blue lobster, grapeseed oil, and herbs. It can be used to add aroma, flavor, and a rose-like color to your dishes.

7232915 **Lobster Oil** 12/3.16 oz.

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



**Sabatino**, known for its fresh truffles and truffle products, offers ingredients — like truffle slices, peelings, zest, salt, and oil — to make recipes more indulgent. However, they also offer retail Truffle Risotto and Truffle Macaroni and Cheese for an easy, indulgent entrée or side at home.

2655195 **Truffle Risotto**

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

6/6.2 oz.

2665174 **Truffle Macaroni & Cheese**

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

6/9.16 oz.

Holiday brunch items, like Liege waffles with spiced syrup or croissant breakfast sandwiches, are gaining popularity for festive morning celebrations.



7223557 **Le Chic Patisserie Liege Waffles** 24/3.17 oz.

Stocked in IL, TX, VA and CA

7098198 **Crown Maple Cinnamon Syrup** 1/12.7 oz.

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

9. **Spiced and Fermented Foods:** Fermented foods like kimchi, sauerkraut, and miso are finding their way into holiday menus, offering a tangy contrast to rich dishes.

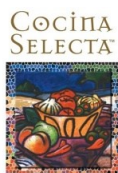
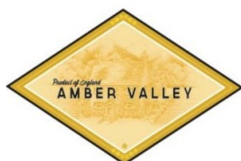
Terrapin Ridge Garlic Kraut Mustard is a must-try for a great contrast in rich holiday dishes.



7268487 **Terrapin Ridge Garlic Kraut Mustard** 4/34 oz.

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

This year's specialty food trends emphasize creativity, inclusivity, and a touch of luxury, making holiday celebrations feel both traditional and fresh.



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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!



**7335560**  
**TCHO**  
**Hawt Chocolate**  
**3/3 kg**  
*Stocked IL, TX, VA and CA*



**7323655**  
**Nippon Shokken**  
**Suki-yaki Sauce**  
**6/5.4 lb**  
*Stocked IL, TX, VA and CA*



**7328850**  
**Fable**  
**Meaty Pulled**  
**Mushrooms**  
**6/2.2 lb**  
*Stocked IL, VA and CA; Non-Stock TX*



**7336256**  
**John Wm. Macy's**  
**Cheddar/Asiago Crisps**  
**2/3.5 lb**  
*Stocked IL, TX, VA and CA*



**7325131**  
**Barber's**  
**Truffler Cheddar**  
**2/4.4 lb**  
*Stocked IL, TX, VA and CA*



**5104460**  
**Traina**  
**Sun-dried Peaches**  
**1/5 lb**  
*Stocked IL, VA and CA; Non-Stock TX*



**7333775**  
**Traina**  
**Sun-dried Pears**  
**1/5 lb**  
*Stocked IL, TX, VA and CA*



**0344301**  
**Traina**  
**Dried & Sweetened**  
**Pomegranate Arils**  
**1/5 lb**  
*Stocked IL, TX, VA and CA*



**7318518**  
**Bonvallis**  
**Valencia Almonds**  
**w/Fine Herbs**  
**24/4.4 oz**  
*Stocked IL*



**7318494**  
**Bonvallis**  
**Valencia Almonds**  
**w/Paprika**  
**24/4.4 oz**  
*Stocked IL*



**7318523**  
**Bonvallis**  
**Valencia Almonds**  
**w/Truffle**  
**24/4.4 oz**  
*Stocked IL*



**7318499**  
**Bonvallis**  
**Valencia Almonds**  
**w/Pepper**  
**24/4.4 oz**  
*Stocked IL*



7323629  
**Beehive Cheese  
 Pour Me a Slice  
 Bourbon Cheddar**  
 10/4 oz  
*Stocked IL, VA and CA; Non-Stock TX*



7111878  
**Beehive Cheese  
 Pour Me a Slice  
 Bourbon Cheddar**  
 1/5 lb  
*Stocked IL and VA; Non-Stock TX and CA*



7315332  
**Dumpling Daughter  
 Ginger Soy Sauce**  
 6/8 oz  
*Stocked IL, TX, VA and CA*



7318469  
**Dumpling Daughter  
 Ginger Soy Sauce**  
 6/16 oz  
*Stocked IL, TX, VA and CA*



7328854  
**Dumpling Daughter  
 Roasted Pork Buns**  
 1/12 lb  
*Stocked IL, TX, VA and CA*



7328855  
**Dumpling Daughter  
 Vegetable Buns**  
 1/11 lb  
*Stocked IL, TX, VA and CA*



7328852  
**Dumpling Daughter  
 Chicken & Cabbage  
 Dumplings**  
 1/14.25 lb  
*Stocked IL, TX, VA and CA*



7328853  
**Dumpling Daughter  
 Pork & Chive  
 Dumplings**  
 1/14.75 lb  
*Stocked IL, TX, VA and CA*



7323807  
**DeCecco  
 Mafaldine Pasta**  
 12/500 g  
*Stocked IL, TX, VA and CA*



7327690  
**Cocio  
 Chocolate Milk**  
 12/8.5 oz  
*Stocked IL, VA and CA; Non-Stock TX*



7235107  
**Tate's  
 Cookie Bark  
 Choc Chip w/Sea Salt**  
 6/5 oz  
*Stocked IL, TX, VA and CA*



7333515  
**Sang  
 Vietnamese Coffee  
 Black w/Vanilla**  
 12/8 oz  
*Stocked IL, VA and CA; Non-Stock TX*



7333535  
**Sang  
 Vietnamese Coffee  
 Traditional**  
 12/8 oz  
*Stocked IL, VA and CA; Non-Stock TX*



7333500  
**Sang  
 Vietnamese Coffee  
 Traditional w/Oat Milk**  
 12/8 oz  
*Stocked IL, VA and CA; Non-Stock TX*



7333531  
**Sang  
 Vietnamese Coffee  
 Cinnamon Latte**  
 12/8 oz  
*Stocked IL, VA and CA; Non-Stock TX*



7333482  
**Sang  
 Vietnamese Coffee  
 Cinn. Latte w/Oat Milk**  
 12/8 oz  
*Stocked IL, VA and CA; Non-Stock TX*





7315967  
**Valrhona**  
**Milk Chocolate 40%**  
 4/2.5 kg  
*Stocked IL, VA and CA; Non-Stock TX*



7323619  
**Face Rock Creamery**  
**Peppercorn Harvest**  
 2/5 lb  
*Stocked IL and VA; Non-Stock TX and CA*



7323616  
**Face Rock Creamery**  
**Spicy 3 Pepper**  
 2/5 lb  
*Stocked IL and VA; Non-Stock TX and CA*



7323624  
**Face Rock Creamery**  
**Truffle Cheddar, Sliced**  
 8/1.5 lb  
*Stocked IL and VA; Non-Stock TX and CA*



*Stocked IL and VA; Non-Stock TX and CA*



7040509  
**Sweet Grass Dairy**  
**Green Hill**  
 8/7.5 oz



7315314  
**Sweet Grass Dairy**  
**Pimento Cheese**  
 1/4 lb



7315319  
**Sweet Grass Dairy**  
**Pimento Cheese**  
 8/6 oz



7040515  
**Sweet Grass Dairy**  
**Thomasville Tomme**  
 1/7 lb



7315323  
**Sweet Grass Dairy**  
**Thomasville Tomme**  
 16/5 oz



7315309  
**Sweet Grass Dairy**  
**Heat**  
 1/7 lb



7315304  
**Sweet Grass Dairy**  
**Heat**  
 16/5 oz



7315307  
**Sweet Grass Dairy**  
**Georgia Gouda**  
 1/11 lb



7315303  
**Sweet Grass Dairy**  
**Georgia Gouda**  
 8/7.5 oz



**Fishwife**  
Tinned Seafood Co.

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



7302843  
**Fishwife**  
**Sardines w/Lemon**  
12/4.2 oz



7330490  
**Fishwife**  
**Sardines w/Hot Pepper**  
12/4.2 oz



7302829  
**Fishwife**  
**Sichuan Chili Salmon**  
6/3.2 oz



7333429  
**Fishwife**  
**Albacore Tuna in Oil**  
12/3.2 oz



7302822  
**Fishwife**  
**Smkd Mackerel w/Chili**  
12/3.7 oz



7328218  
**Fishwife**  
**Smoked Rainbow Trout**  
10/3.7 oz

**JACKSON'S**

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



7323820  
**Jackson's Chips**  
**Sweet Potato w/Salt**  
50/1 oz



7323821  
**Jackson's Chips**  
**Sweet Potato w/Salt**  
8/2.5 oz



7323818  
**Jackson's Chips**  
**Sweet Potato w/Salt**  
6/16 oz



7323832  
**Jackson's Chips**  
**Swt Potato Jalapeno**  
8/2.5 oz



7323815  
**Jackson's Chips**  
**Sweet Potato BBQ**  
8/2.5 oz



7323813  
**Jackson's Chips**  
**Sweet Potato BBQ**  
50/1 oz



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