



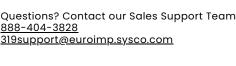
As the air turns crisp and the days grow shorter, it is time to embrace the cozy comforts of fall and winter. It is the season for hearty soups simmering on the stove, spiced desserts fresh from the oven, and roasted vegetables that fill the kitchen with warmth. From flavors like pumpkin and maple to spices like cinnamon and nutmeg, these evoke a sense of nostalgia and comfort. Now is the perfect time to celebrate the season's bounty and inspire dishes that bring people together around the table.

Experience the best of Wisconsin craftsmanship with LaClare Creamery, where every cheese is made with care, creativity, and fresh local goat milk. Known for their award-winning chevre and inventive flavor combinations, LaClare transforms everyday dishes into gourmet experiences. Try their **Apple Cinnamon Goat Cheese** spread on warm bagels, melted over roasted sweet potatoes, or paired with sliced pears and candied pecans for a cozy fall appetizer. The **Fig & Honey Goat Cheese** adds an elegant touch to any charcuterie board and tastes amazing on crostini with prosciutto and a drizzle of balsamic glaze. For something indulgent, the **Maple Bourbon Goat Cheese** brings a rich, caramelized sweetness that is perfect on pancakes, stuffed into dates, or crumbled over roasted Brussels sprouts. From sweet to savory, LaClare Creamery offers a delicious way to elevate every meal with the fresh, tangy flavor of Wisconsin-made goat cheese.

As the weather cools and comfort food takes center stage, Divina Olives bring a touch of Mediterranean warmth to fall and winter menus. Their rich, briny flavor and versatile texture make them the perfect ingredient for hearty seasonal dishes from roasted root vegetables and braised meats to vibrant grain bowls and holiday appetizers. Try tossing Divina's **Herb Sicilian Pitted Olives** with roasted squash and herbs for a rustic side, or add **Blue Cheese Stuffed Green Olives** to elevate festive charcuterie boards. Whether folded into warm focaccia, baked into savory tarts, or served alongside cozy winter cocktails, Divina Olives deliver bold flavor and premium quality that shine across every application.

Citterio, a family-owned company with more than 140 years of Italian charcuterie craftsmanship, brings authentic taste and quality to every fall and winter offering. From their **Soppressata** to **Genoa Salami** to **Bresaola**, each Citterio product is crafted with care using time-honored recipes and the finest ingredients. Add depth and savory balance to cozy pasta dishes, risottos, and creamy polentas, or highlight their bold flavors in warm paninis, gourmet pizzas, and winter salads. For entertaining, Citterio's perfectly sliced meats are ideal for building stunning antipasto boards or holiday charcuterie spreads paired with seasonal cheeses, roasted nuts, and dried fruits. Their convenient packaging and consistent quality make it easy for both chefs and consumers to enjoy authentic Italian flavor with minimal prep. As gatherings move indoors and festive celebrations begin, Citterio offers the perfect balance of sophistication and comfort to help create memorable dishes.

See Page 12 for additional products.







A Taste of Dutch Tradition, on the go

Founded in the mid-1980s by Jan Kos, Cheeseland was born from a deep-rooted family history in cheese exporting and distribution. After immigrating to New York, Kos sought to share the authentic taste of Dutch specialty cheeses with the American market—combining time-honored cheesemaking traditions from the Netherlands with a spirit of innovation. This balance of heritage and creativity has made Cheeseland a trusted name, best known for beloved varieties like Ewephoria.

Cheeseland continues to uphold its Dutch heritage by partnering with farmer cooperatives in the Netherlands that focus on sustainable, natural production. The cheeses are crafted from milk sourced exclusively from pasture-raised animals that are never treated with growth hormones such as rBST, ensuring the highest standards of quality and authenticity.

Building on this foundation, Cheeseland's Snack Packs offer a modern, convenient way to enjoy premium cheese. Each pack includes three half-ounce portions of its most popular varieties: Ewephoria, a smooth and subtly sweet sheep's milk cheese; Two Sisters-Isabella, a nutty and aged favorite; and Double Cream Gouda, known for its rich, buttery texture. Designed for easy portability and presented in a sleek cardboard stand, these packs are perfect for picnics, gifting, or anytime snacking. Cheeseland makes it easy to savor a true taste of Dutch craftsmanship, one bite at a time.





Trusted Quality from Pasture to Plate

For more than three decades, Pilot Brands has been a trusted leader in importing premium lamb and beef from Australia and New Zealand. Partnering closely with regional processors, the company ensures that every cut meets the highest standards of quality and consistency. With a diverse range of products across multiple proteins, Pilot Brands offers solutions tailored to chefs and foodservice professionals seeking reliability and excellence.

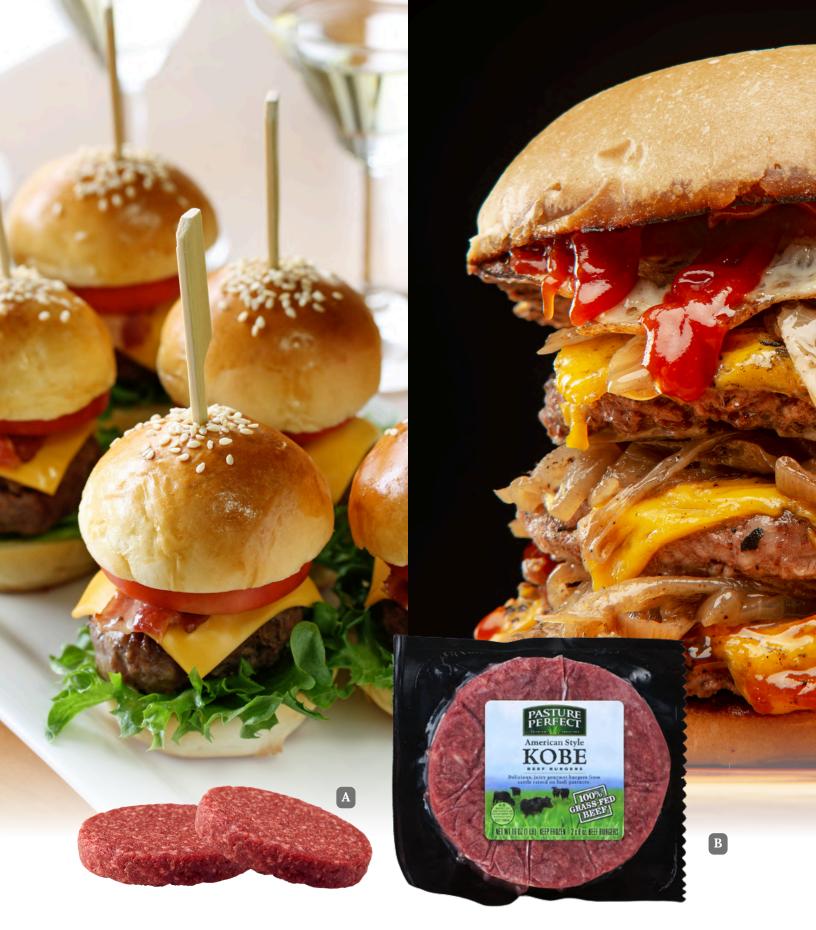
Among their standout offerings, Pasture Perfect Grass-Fed Wagyu Burgers deliver a premium dining experience with rich, buttery flavor in every bite. Made from grass-fed Wagyu cattle raised with the utmost care, these burgers and sliders bring elevated quality to any menu—whether served in casual dining or upscale steakhouse settings. Their exceptional texture and depth of flavor guarantee a memorable bite that guests will return for time and again.

Menu Inspiration:

- Classic Wagyu Burger/Slider: Aged cheddar, brioche bun, caramelized onions, Dijon aioli
- Spicy Wagyu Burger/Slider: Caramelized onions, sautéed jalapeños, aged cheddar, jalapeño aioli
- Cowboy Wagyu Burger/Slider: Bacon jam, fried onions, cheddar cheese, garlic aioli

From pasture to plate, Pilot Brands continues to exemplify quality you can see, taste, and trust.





A. 1923267 Grass-Fed Wagyu Beef Sliders 80/2oz B. 1402688 Grass-Fed Wagyu Beef Burger Patties 10/2/8oz



For over 170 years, Urbani Truffles has been the global leader in the truffle and specialty mushroom industry. Founded in Italy in 1852, the company has maintained a tradition of excellence by combining artisanal know-how with innovative preservation techniques. Urbani's reputation for quality has made it the trusted supplier of chefs, restaurants, and distributors around the world. Today, Urbani remains family-owned and is proud to continue its heritage of delivering authentic, premium products to kitchens globally.

Urbani is recognized not only for fresh truffles but also for its range of dried and frozen specialty mushrooms; sourced, selected, and processed with the highest standards of food safety and consistency. Every product is designed to bring authentic Italian flavor and unmatched quality to the professional kitchen.



USHROO

VEILED OF



A carefully balanced selection of Lentinus edodes (shiitake), Pholiotanameko, Pleurotus ostreatus (oyster), and Agaricus bisporus (button). Whole, cleaned, selected, and frozen to preserve natural texture and flavor.

Highlights:

- Frozen to preserve integrity, freshness, and nutritional profile.
- Ready to use, saving prep time for chefs while delivering consistency year-round.

Applications: Stir-fries, risottos, pasta sauces, or soups.

- Toppings for pizzas, flatbreads, or crostini.
- Enhances fillings for ravioli or dumplings.



B. 7398215 Frozen Porcini Mushroom Pieces 5/2.2lbs Premium porcini pieces, frozen at peak freshness for superior flavor and yield.

Highlights:

- 100% porcini—no fillers or mixed varieties.
- Convenient, cost-effective option for stocks, sauces, and fillings.
- Reliable supply year-round.

Applications: Enrich soups, gravies, and stuffings; ideal for risottos and pasta dishes.



C. 7396079 Frozen Porcini Mushroom Whole 5/2.2lbs

Whole Boletus edulis mushrooms, expertly cleaned and frozen to preserve their shape, aroma, and signature umami character.

Highlights:

- Whole presentation for high-end culinary use.
- Maintains authentic structure and bite even after cooking.
- Perfect for luxury dining menus.

Applications: Grill or roast for garnishes, slice into risottos or tagliatelle, or use as a centerpiece for upscale entrées.







Founded in 1898 in the Scottish Highlands, Walker's Shortbread is a family-owned company known worldwide for its pure, all-butter shortbread made with just four natural ingredients. As a premium heritage brand, Walker's combines authenticity with timeless quality, making it a household name for generations.

Shortbread Fingers - Walker's iconic all-butter Shortbread Fingers are known for their signature crunchy yet crumbly texture. Each Finger is crafted with precision and includes a baker's dozen of "dockers", which are tiny air vents that let steam escape during baking and give them their signature handcrafted look. Made from Walker's original family recipe of just 4 ingredients, butter, flour, sugar, and a touch of salt, these shortbread fingers embody pure, classic Scottish tradition with every bite.

Shortbread Rounds - Decorated with the Scottish national flower, these renowned all-butter Shortbread Thistle Rounds are baked with a lighter dough and whipped for a bit longer to create its signature creamy texture. They're gently rolled in tiny sugar crystals for extra crunch. Thistle Rounds make the perfect treat for anyone looking to enjoy Scotland at its finest.

Shortbread Scottie Dogs - Discover the charm of Walker's Scottie Dog Shortbread. Baked with our classic all-butter shortbread recipe, these delightful treats are shaped like Scotland's beloved Scottie dogs. Perfect for gifting, snacking, and adding a bit of whimsy & Scottish charm to any occasion.



A. 1697170 Shortbread Scottie Dogs 12/3.9oz B. 1603737 Shortbread Fingers 12/5.3oz C. 4094306 Shortbread Thirstle Rounds 12/5.3oz D. 7118257 Shortbread Fingers 24/1.4oz (Pictured on pg. 9)

Retail & Foodservice Industry Trends

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

In the Datassential's latest Trend Report and Mintel's Global Food and Drink report, data reveals operators can lean on the classics, consumers are allowing themselves to indulge in the guilty pleasures, and how signature sauces can leave a lasting impression with consumers.

Key Insights from Datassential, Mintel, and Others:

The Return to Authentic Classics: After several years dominated by "elevated" or "reinvented" comfort foods, 2025 menus are shifting back to authentic originals with minimal twists. This trend signifies that consumers are increasingly craving authenticity over constant innovation, leading to the resurgence of true classics like salami sandwiches, ham and cheese subs, meatball parm, double-cooked pork, and kung pao beef. This preference for familiar favorites reflects a deeper dining psychology, especially during uncertain economic times. When budgets tighten and choices become overwhelming, these trusted, familiar items provide emotional comfort and a sense of perceived value. For operators, the clear takeaway is to avoid overlooking heritage menu items. Sometimes, the best "new" dish is simply an old favorite executed exceptionally well.

The Perfectly Imperfect Consumer: Today's food and drink consumers are not always chasing perfection, but they are celebrating their quirks. As society becomes more casual, people are embracing their real-life eating and drinking habits, even when they do not match ideal goals like eating healthy, cooking from scratch, or sticking to budgets. For brands, this shift opens new opportunities. By acknowledging and supporting consumers' "perfectly imperfect" behaviors such as indulging without guilt or breaking traditional food rules, brands can create products and campaigns that feel authentic and relatable. It is time to move beyond how consumers should eat and drink, and instead celebrate how they actually do day to day.

Signature Sauces: If there is one thing consumers agree on in 2025, it is that sauce is the new secret weapon for menu innovation, providing a powerful way to define a brand and drive repeat visits. The data is clear: 60% of consumers look forward to a restaurant's unique sauce or condiment when deciding where to eat, signaling a deep emotional connection to these signature flavors. While only 52% of operators currently rely on unique sauces to differentiate their menu, this is changing as more operators are adding a new sauce to their offerings in the past year to catch up to consumer demand. According to Datassential, the fastest growth is happening in the global, bold, and complex flavor profiles, such as Chamoy (the fastest-growing sauce at +204%), Mango Habanero (+103%), and Nashville Hot (+96%). These emerging trends show that U.S. consumers are embracing complexities think heat, tang, sweetness, and umami, meaning operators can effectively refresh their menus and capitalize on growth by strategically adding just one or two bold, global signature sauces.

Source: Datassential



A Look at More Fall-Inspired Items

Wellington Crackers bring artisanal quality and irresistible crunch to every bite. Crafted with care and wholesome ingredients, they're the ideal companion for cheeses, charcuterie, spreads, or simply on their own. Elevate your boards, snacks, and seasonal entertaining with the perfect balance of flavor and texture. Whether opting for the classic Traditional Water Crackers or exploring their **multigrain**, **sesame**, **cracked-pepper**, and **herb-infused varieties**, Wellington delivers both taste and craftsmanship in every bite.

Fall and winter baking call for flavors that are rich, aromatic, and comforting. That is where Nielsen-Massey Vanillas shine. For more than a century, Nielsen-Massey has been the trusted choice of chefs, bakers, and artisans around the world, crafting the finest pure vanillas and flavor extracts from sustainably sourced beans. Each variety delivers a distinctive flavor profile that enhances everything from classic holiday cookies and custards to festive cocktails and savory sauces. For a bold, spicy accent, **Mexican Vanilla** complements chocolate desserts and warm beverages beautifully. Or use the **Pure Vanilla Paste** to add intense vanilla flavor and beautiful flecks to any dish. Try it in a silky vanilla bean panna cotta topped with caramelized pears and toasted almonds for a seasonal dessert.

This season, elevate your chocolate selection with the premium taste and irresistible variety of Lindt chocolates. Crafted by Lindt's Master Chocolatiers, each individually wrapped truffle offers a moment of pure indulgence that is perfect for sharing, gifting, or savoring solo. Featuring beloved flavors like **Milk Chocolate**, **Dark Chocolate**, and **White Chocolate**, this brand makes it easy to bring a touch of luxury to any occasion. Ideal for retail displays, office treats, hospitality offerings, or holiday gifting programs, Lindt 60-count chocolates combine convenience with the world-class quality consumers expect from Lindt.







3732348 3/5# Thomas Foods International Goat Meat Cubed Boneless



7211423 1/15# Thomas Foods International Goat Meat Cubed Bone-In Halal



7399408 5/1# Beher 100%lberico Lomo Pork Loin



7400118 1/8# Locatelli PepatoPecorino Quarters



7401055 6/1KG Ponthier Chilled Mandarin Puree No Sugar Added



7401065 6/1KG Ponthier Redcurrant Puree with 10% Sugar



7405048 20/3.53Z Traiteur de Paris Potato andPorciniMushrooms Gratin



7407105 6/6.8Z Tcho Ventures HawtDrinkingChocolate Crumbles



7407852 40/4.9Z Tea Forte WhiteGinger Pear Tea Pyramid



7408225 6/22.15Z Sabatino CalabrianTruffle Crunch



7409037 40/2.82Z Tea Forte ChamomileCitron Bulk Pack



7409202 6/7Z Farm Maid MeadowSage Truckle (Derby with Sage)

Sysco: | Shop



7409205 6/7Z Farm Maid WoodlandOak Truckle (Oak-Smoked Cheddar)



7409207 6/7Z Farm Maid HawaiianTruckle (Wensleydale with Pineapple)



6/7Z

7409208 Farm Maid RedHotTruckle (Double Gloucester with Chilli)



7409214 6/7Z Farm Maid Trufflewood Truckle (Cheddar with Truffles)



7409217 6/7Z Farm Maid SpringRouge Truckle (Cheddar with Chive and Onion)



7409218 6/7Z Farm Maid WeeDram Truckle (Cheddar with Whiskey)



7410907 12/3.53Z Savannah Bee Company Bee Pollen Granules



7412660 Zwita MildHarissa

6/6Z



7412666 Zwita SmokyHarissa



7412668 Zwita SpicyHarissa



120/0.71Z

7412852 Hero ApricotJam Portion

6/6Z



7412860 120/0.71Z Hero Strawberry Jam Portion

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6/6Z











7412862 120/0.71Z Hero RaspberryJam Portion

7412864 120/0.71Z Hero BlackCherry Jam Portion

7413168 Intelligentsia Coffee RTD Oat Latte

12/8Z 7413201 Intelligentsia Coffee RTD Cold Coffee

12/8Z Coffee







1/3.5#



7413203 Intelligentsia Coffee RTD Vanilla Latte

7416347 Gina Marie CreamCheese

12/8Z

7416349 Il Numero Uno AgeditalianGuanciale

12/8Z

7416351 6/10.1Z O Olive Oil & Vinegar CaliforniaYuzuRiceVinegar







7416358 6/10.1Z O Olive Oil & Vinegar California Fig Balsamic Vinegar



7416359 6/10.1Z O Olive Oil & Vinegar Orange BlossomChampagne Vinegar



7416362 6/10.1Z O Olive Oil & Vinegar PomegranateChampagne Vinegar

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The Flavor Forecast

Hungry for something new? Check out the most recent products we've proudly added to our specialty food offerings.



7416366 6/16.9Z O Olive Oil & Vinegar California Organic Extra Virgin Olive Oil Squeeze Bottle



12/2.7Z

7416372 Terrapin Ridge HotPepperBacon Jam



7416380 12/9Z Divina ApricotChili Rosemary Spread



7416392 6/16.9Z O Olive Oil & Vinegar California PremiumExtra Virgin Olive Oil Squeeze Bottle



7416607 12/5Z Marieke YoungGouda Aged 2-4 Months EW



7416610 1/5# Marieke YoungGouda Aged 2-4 Months 5lb



7416612 1/10# Gooda Goudawith Lavender and Herbs



7416614 1/10# Gooda BrightGreen Pesto Gouda



7417254 10/3.7Z Fishwife SmokedTrout with Red Chimichurri



7417273 12/16Z Harney & Sons Tea OrganicBlackCurrantBlack Tea



7417285 6/16.9Z DeCecco ExtraVirgin Olive Oil 16.9oz



7417300 24/20Z Dr. Brown's BlackCherrySoda PET Bottle

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24/20Z

12/4Z

7417307 Dr. Brown's **CreamSodaPET Bottle**



7417312 Dr. Brown's OrangeSodaPET Bottle



6/25.4Z 7417327 **DeCecco** ExtraVirgin Olive Oil 25.4oz



7417766 2/1.89L **1883 Maison Routin France Pumpkin Spice Sauce**





24/20Z



7418524 Bergen MapleChipotle Goat Log

1/40CT 7419711 **Tea Forte** BlueberryMerlot Tea Bulk Pack

1/40CT 7419718 **Tea Forte** EnglishBreakfast Tea Bulk Pack

1/40CT 7419721 **Tea Forte** GingerLemongrass Tea Bulk Pack







7419725 **Tea Forte** CitrusMintTea Bulk Pack

7419729 **Tea Forte** EarlGreyTea Bulk Pack

1/40CT 7419737 **Tea Forte** JasmineGreen Tea Bulk Pack

1/40CT

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1/40CT