



EUROPEAN
— IMPORTS —
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Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Flavors for the Fireside

Celebrate the season with rich, cozy flavors and artisanal ingredients that bring warmth to every gathering. From indulgent Marcona almonds and fruit-and-nut cakes to luxurious truffle accents and handcrafted charcuterie, this issue explores premium winter essentials that transform simple moments into memorable seasonal experiences.

[Ver la versión
en Español](#)



Winter Warm-Ups

As winter settles in and the year comes to a close, it is the perfect moment to embrace the cozy comforts that define the season. Kitchens are warming with simmering soups, baked treats spiced with cinnamon and nutmeg, and slow-roasted dishes that invite everyone back to the table. Classic flavors like peppermint, gingerbread, maple, and rich chocolates bring a welcome sense of nostalgia, while new twists on winter staples keep menus feeling fresh and inspired. Whether it is reimagined holiday favorites, globally inspired winter warm-ups, or modern takes on iconic cold-weather flavors, this season invites everyone to craft foods and beverages that celebrate togetherness, indulgence, and tradition.

As winter gatherings move indoors and tables fill with rich, cozy flavors, Bonvallis offers two Mediterranean classics that bring elegance and warmth to the season. The **Marcona almonds** are silky, buttery, and lightly salted which add a touch of indulgence to holiday snacking and pair beautifully with winter cheeses, mulled wine, or festive cocktails. Paired alongside, the Bonvallis **Fig Almond, Date Walnut**, or **Apricot Walnut** cake delivers the deep, naturally sweet notes that cold-weather entertaining calls for. Made from whole Pajarero figs and pressed with nuts, it is a perfect complement to aged cheeses, charcuterie, or even a fireside dessert board. These simple, premium additions elevate any winter spread!

Nothing says winter luxury quite like the unmistakable aroma of truffle, and Sabatino makes it effortless to bring that flavor to seasonal menus. Their **White Truffle Oil** delivers a delicate, aromatic richness that instantly elevates cold-weather dishes like creamy pastas and risottos to roasted root vegetables and velvety soups. Just a drizzle adds depth, warmth, and a restaurant-quality finish. For even more versatility, Sabatino's **Truffle Zest** offers an easy, sprinkle-on boost of savory truffle flavor. It is perfect for enhancing popcorn during holiday movie nights, topping scrambled eggs or mashed potatoes, or adding a gourmet twist to winter appetizers and snacks. Together, these truffle essentials bring a touch of decadence to cozy seasonal cooking, turning simple dishes into memorable winter moments.

As winter gatherings and holiday spreads take center stage, Fra' Mani's artisan charcuterie brings handcrafted flavor to every board. Their **Rosemary Ham** offers a delicate balance of savory and herbaceous notes, slow-cooked and infused with fresh rosemary for a fragrant, holiday-ready centerpiece. For those who crave a little heat, the **Spicy Capicollo** delivers bold, warming spice which is perfect for pairing with aged cheeses, crusty breads, or festive cocktails. Rounding out the trio, Fra' Mani's **Soppressata** brings a classic, rustic richness with just the right amount of garlic and spice, ideal for antipasti, sandwiches, or charcuterie grazing. Together, these offerings create a winter-worthy lineup that elevates seasonal entertaining with authentic craftsmanship and unforgettable flavor.

See [**Page 13**](#) for additional products.



Authentic Pub Flavor in a Spread

For over 100 years, Carr Valley Cheese has blended old-world traditions with cutting-edge cheesemaking to become the most award-winning cheese company in the United States. Nestled in the rolling hills of Wisconsin, Carr Valley Cheese proudly sources local milk from family farms and transforms it into nearly 100 unique, artisan cheeses. This fourth-generation family business is rooted in craftsmanship, innovation, and an uncompromising commitment to quality—and that legacy continues with its Brewmaster Pub Spread.

This bold and creamy pub-style cheddar cheese spread is described as a true celebration of Wisconsin flavor. Made with sharp, aged Wisconsin cheddar and premium beer, it serves as a savory, spreadable tribute to two of the state's favorite things. Unlike standard spreads, they use real, high-quality ingredients and small-batch techniques to ensure a rich, satisfying taste in every bite. It is positioned as perfect for anyone who enjoys the comforting, familiar flavors of the pub.

Brewmaster Pub Spread is presented as more than just a spread—it's a flavorful tool for chefs looking to elevate their menus with ease. Chefs can use it to add a bold, creamy layer to gourmet burgers or house-made sausages, fold it into soups or mac and cheese for a rich umami boost, or serve it warm with pretzel bites as an elevated bar snack. It's smooth, meltable texture and sharp, beer-forward profile are promoted as making it an easy win across appetizers, entrées, and shareable plates. Whether chefs are crafting elevated pub fare or comfort-driven small plates, this spread is described as bringing bold flavor and flexibility to the line.



Certified Master Cheesemaker Sid Cook has won more top national and international awards than any other cheesemaker in North America. As a fourth-generation cheesemaker, he received his cheesemaking license when he was 16, and now owns and operates four cheese plants and eight retail cheese stores in Wisconsin. As a company, Carr Valley Cheese began in 1902, and today is best known for producing high-quality, artisanal aged Cheddars.



- A. 7407977 Brew Masters Pub Cheese Spread 4/5lb
- B. 7384263 Apple Smoked Cheddar 12/5oz
- C. 7384294 Menage Mixed Milk Cheese 12/5oz
- D. 7384281 Marisa Cheese 12/5oz
- E. 7407979 Brew Masters Pub Cheese Spread 12/8oz

- F. 7384273 Cranberry Chipotle Cheddar 5/12oz
- G. 7384268 Cocoa Cardona Cheese 5/12oz
- H. 7384280 Mobay Mixed Milk 5/12oz



Italian Craft, Martelli's Legacy

Martelli's roots in meat craftsmanship stretch back to 1959, when Geminiano Martelli and his five sons founded a small butchery known for its artisanal skill. Over the years, the family business expanded into a leading Italian group while maintaining its dedication to tradition and quality. Today, Martelli operates seven production sites across Mantua, Padua, Parma, and San Daniele, producing specialties such as Prosciutto di Parma, San Daniele, and Mortadella through a blend of modern technology and time-honored methods.

The company credits its success to the people behind the craft, emphasizing training, heritage, and the transmission of knowledge across generations. With an integrated supply chain, certified production standards, and global distribution—including Europe, the United States, and Australia—Martelli has become a recognized name in Italian meat production, balancing tradition, innovation, and respect for the land.

Cooked Ham with Parmigiano Reggiano Cream (7418540) is an exclusive innovation authorized by the Parmigiano Reggiano Consortium, this is the first and only cooked ham made with authentic Parmigiano Reggiano PDO cream. The slow 26-hour steam cooking on grills ensures tenderness, high slicing yield, and an unmistakable aroma. The integration of 4% Parmigiano Reggiano delivers a refined, savory depth that elevates traditional cooked ham into a premium gourmet experience, ideal for both retail and foodservice applications.



A. 7418594 Porchetta Roasted Pork Loin 1/11lbs

B. 7418540 Cotto Cooked Ham with Parmigiano Reggiano Cream 2/9.6lbs

C. 7419467 Mortadella Parmigiano Reggiano PDO 2/9lbs

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O's Approach to Bold, Clean Flavor

O Olive Oil & Vinegar, founded in 1997, introduced the first U.S. artisan crushed olive oils by milling California citrus with freshly harvested Mission olives. The brand has since grown into a leading producer of premium extra virgin olive oils and wine vinegars made exclusively from California fruit. After opening its own facility in 2017 to expand production and refine recipes, O joined the Colavita USA family in 2023 through a shared dedication to agriculture and craftsmanship.

O sets itself apart with cold-pressed, unfiltered oils made within hours of harvest and never blended with imports. It is the top domestically grown Organic EVOO in the U.S. and a national leader in specialty vinegars. Its citrus and herb oils are crushed—not infused—for cleaner, fresher flavor.

Created to finish dishes with impact, O's oils and vinegars—from Meyer Lemon and Roasted Garlic Olive Oils to Champagne, Fig Balsamic, and Yuzu Rice Vinegar—highlight the brand's commitment to real, clean ingredients and vibrant California taste.



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**OLIVE OIL
& VINEGAR®**



- A. 7416366 Organic EVOO Squeeze Bottle 6/16.9oz
- B. 7416392 Premium EVOO Squeeze Bottle 6/16.9oz
- C. 7416362 Pomegranate Vinegar 6/10.1oz
- D. 7416359 Orange Blossom Vinegar 6/10.1oz
- E. 7416353 Citrus Champagne Vinegar 6/10.1oz
- F. 7416351 Yuzu Rice Vinegar 6/10.1oz
- G. 7416358 Fig Balsamic Vinegar 6/10.1oz
- H. 7351025 California Meyer Lemon Olive Oil 1/64oz
- I. 7351027 California Roasted Garlic Olive Oil 1/64oz
- J. 9559592 Champagne Vinegar 6/64oz





A Taste of Decadent Artistry

Founded in Chicago in 1998, Vosges Haut-Chocolat reimagined the world of fine chocolate through the lens of culinary artistry, storytelling, and global inspiration. Each confection is crafted as an experience, merging the finest cacao with ingredients sourced from around the world—Madagascar vanilla, Hungarian paprika, and pink Himalayan salt among them.

Vosges' signature purple box has become an icon of luxury gifting, while its Chicago Chocolate Temple continues to produce every truffle and bar by hand in small batches. For more than two decades, Vosges has invited consumers to explore the alchemy of flavor, beauty, and mindfulness—opening minds and palates alike through the medium of chocolate.

Petite Pink Himalayan Salt Caramel (100 count bag)

Individually wrapped bites of 72% chocolate with a soft pink salt caramel filling. These bulk bags are perfect for hospitality amenities, gifting programs, and catering displays.

3 oz Chocolate Bars

Handcrafted with premium cacao and globally inspired ingredients such as raw wildflower honey, ceremonial-grade matcha, and pink Himalayan salt. These elegantly packaged bars are ideal for gourmet retail, wine pairings, or upscale checkout placement.

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- A. 7109605 Black Salt Caramel Chocolate Bar 12/3oz
- B. 7109610 Mo's Dark Bacon Chocolate bar 12/3oz
- C. 7109611 Pink Salt Caramel Chocolate Bar 12/3oz
- D. 7109612 Mo's Bacon Milk Chocolate Bar 12/3oz
- E. 7109615 Banana Coconut Chocolate Bar 12/3oz
- F. 7109626 Matcha Chocolate Bar 12/3oz
- G. 7109628 Raw Honey Cacao Chocolate Bar 12/3oz
- H. 7109664 Turmeric Ginger Chocolate Bar 12/3oz
- I. 7931761 Life in Provence Truffles 1/192ct
- J. 7378675 Truffle Variety 6 flavors 1/96ct
- K. 7378673 Pink Salt Caramel Square 2/2.5lbs

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TASTE^{the} Sunshine!



Taste the Sunshine. Discover the Craft. Elevate the Plate.

From the rolling coastal hills to the lush valleys where dairy has been a way of life for generations, California is home to some of the most celebrated cheesemakers in the world. Backed by the California Milk Advisory Board and rooted in the heritage of real California milk, these artisans produce cheeses defined by freshness, terroir, and time-honored craft.

This month, we're proud to highlight a curated collection of California specialty cheesemakers featured throughout our Taste the Sunshine promotion. Each producer brings a story — of family dairies, sustainable stewardship, culinary innovation, and a deep respect for the animals and land that make their craft possible.

Whether you're building a signature cheese board, developing a new small plate, or elevating your back-of-house staples, these cheeses offer:

- Premium flavor and texture
- Consistent performance in the kitchen
- Authentic farm-to-table storytelling your customers can feel

This is more than a product spotlight.

It's an invitation to experience California — one bite at a time.

California's artisan cheese landscape continues to set the standard for craftsmanship, sustainability, and flavor. This month, we're spotlighting some of the state's most celebrated creameries. From the coastal fog of Marin to the rolling hills of Paso Robles, each producer brings its own heritage and distinct approach to cheesemaking. Point Reyes delivers bold, farmstead character rooted in family tradition; Fiscalini showcases century-old dairy expertise with award-winning depth; Marin French carries the legacy of America's oldest creamery; Sierra Nevada champions clean-ingredient, traditional methods; and Central Coast Creamery crafts small-batch, aged cheeses that highlight the richness of local milk.

Together, these selections represent the very best of California dairy, and we're excited to highlight a curated assortment of their standout cheeses in this month's newsletter.



TASTE^{the} Sunshine!



Point Reyes Farmstead Cheese Company

“Point Reyes Farmstead Cheese Company is how we honor our family’s care for the land we love, and share our passion for farm-fresh food with lovers across the country. Every wheel we make carries forward a legacy spans more than a century—from Tobias’ first dreams in Italy to the cheeses we enjoy today.”

“For 66 years, our family has tended this land with a simple belief: healthy soil and happy cows make exceptional milk.”



Fiscalini Farmstead Cheese Company

“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.”

“All our cheese is made with milk that comes only from our cows on our dairy, which is located just 30 feet from our cheese plant. Having our milk source right next door means that we know our milk is as fresh as possible, and the quality is exceptional.”



Marin French Cheese Company

At the heart of Northern California cheese-making lies Marin French Cheese Co., the country’s oldest continuously operating creamery. Since 1865, they’ve been bringing French-style craftsmanship to the West, handcrafting small batches of soft-ripened, brie and camembert-style cheeses from the rich terroir of Marin County. As we highlight this brand in our newsletter, expect a journey through heritage, quality, and flavor that started with Gold Rush pioneers and carries into modern artisan tables.



Sierra Nevada Cheese Company

Founded in 1997 by two friends with a passion for authentic dairy, Sierra Nevada Cheese Company brings farmhouse-style cheesemaking back to its roots. Using milk from pasture-based family farms, time-honored techniques, and a commitment to clean ingredients, their cheeses deliver both integrity and flavor. In our upcoming feature, we’ll spotlight how this brand elevates specialty dairy through craft, care, and connection to the land.





Retail & Foodservice Industry Trends

The Latest in Food Trends: Nostalgic Flavors, Protein Packed Snacks, A Classic Sauce

From throwback flavors to high-protein snacks and reinvented comfort sauces, today's food landscape is being shaped by consumers' craving for both nostalgia and novelty. Recent insights from Datassential, Food Dive, and other industry leaders highlight three standout trends: the powerful pull of retro flavors, the rapid rise of versatile meat sticks, and the unexpected resurgence of vodka sauce across menus.

Key Insights from Datassential, Food Dive, and Others:

Bringing It Back: Nostalgia continues to be one of the strongest forces shaping food innovation. Familiar aromas and flavors instantly transport consumers back to childhood which is something brands are actively leveraging. Pop-Tarts' recent Crunchy Poppers launch, designed to evoke Saturday morning cartoon nostalgia, is just one example of how companies use retro cues to spark emotional connection and cravings. Scents also play a key role: smell and taste are the senses most strongly tied to memory, often igniting powerful desires for flavors from the past. That's why twists on classic comfort foods consistently resonate with consumers. These products offer homespun flavor memories in fresh, easy-to-enjoy formats. According to Innova Market Insights, 85% of consumers say familiar or comforting flavors influence their choices, making nostalgia a major driver of both indulgent and better-for-you innovation. Today's "retro vibe" and "healthful indulgence" snack categories show how brands are blending memory, comfort, and convenience to meet demand.

Meat Stick Mania: Beyond their protein punch, meat sticks are winning over consumers with their sheer versatility. Brands are experimenting with multiple lengths, textures, and an expanding list of flavors from Jalapeño and Tex-Mex to Smoked Mesquite and Dill Pickle. Meat stick options now span grass-fed, organic, and low-sodium varieties, with choices ranging from firm, snappy sticks to softer, more tender formats. This variety is drawing in new shoppers who may have overlooked the category in the past. With strong ties to key consumer trends including snacking, high protein, and convenience, meat sticks continue to outpace many other snack segments, and producers expect the category's growth to keep accelerating.

Vodka Sauce Velocity: Once a nostalgic Italian-American classic, vodka sauce is surging back into the spotlight and not just on pasta. With 72% of consumers who have tried it saying they like or love it, this creamy, slightly tangy favorite is riding the "newstalgia" wave onto different applications such as chicken sandwiches, Korean rice cakes, and even french fries. According to Datassential, operators are becoming more creative with this tried and true sauce and finding it far more versatile than its traditional applications suggest. Wherever marinara appears on a menu, vodka sauce can deliver a fresh, unexpected twist.

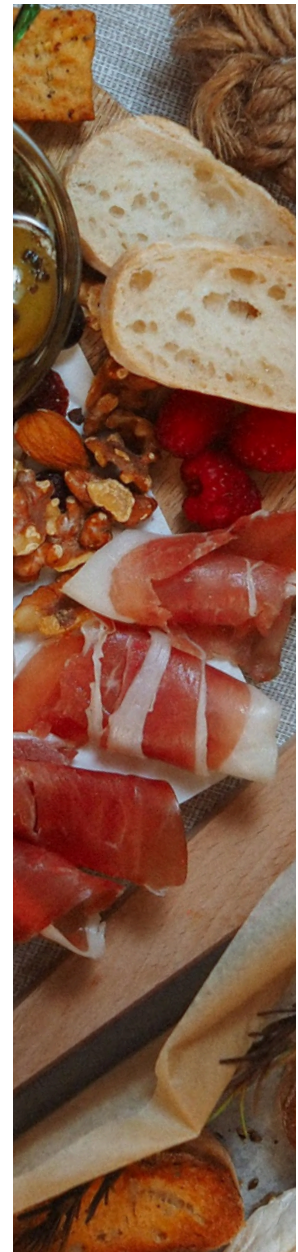
Source: Datassential, Food Dive

A Look at More Holiday Items

Mitica brings comforting Mediterranean flavor to winter grazing boards with two standout favorites: **Drunken Goat® cheese** and Taralli crackers. The Drunken Goat cheese is soaked in red wine for a signature purple rind and offers a semi-soft, creamy texture with subtle fruity notes that feel especially indulgent during the colder months. This can be paired with Mitica's Taralli crackers, the classic Italian snack with a delicate crunch and a hint of olive oil. You get an effortless combination that is perfect for holiday entertaining, fireside snacking, or elevating a simple winter cheese plate. The Taralli are offered in several have several offerings including **Fennel, Peperoncino, and Classic**.

Cold weather calls for cozy moments and rich desserts, and Dolce Sorrento delivers both with their decadent Delizia Pistachio and Tiramisu creations. The **Delizia Pistachio** offers a vibrant, nutty sweetness wrapped in a soft, delicate cake. It is an eye-catching treat that brings a taste of Southern Italy to any winter gathering. For something timeless, their classic **Delizia Tiramisu** layers espresso-soaked sponge with velvety mascarpone for a creamy, luxurious finish that feels right at home during the holiday season. Whether served at festive dinners, enjoyed fireside, or added to a holiday dessert board, Dolce Sorrento's Italian specialties bring warmth, elegance, and a touch of indulgence to every winter celebration.

Winter calls for moments of calm and comfort, and Tea Forté's signature blends offer the perfect way to unwind. Try one of Tea Forté's many offerings. The **Earl Grey** delivers a refined balance of black tea and fragrant bergamot: an elegant choice for crisp mornings or afternoon breaks. **English Breakfast**, bold and full-bodied, stands up beautifully to milk and honey and brings familiar warmth to chilly winter days. For a fruit-forward twist, **Blueberry Merlot** blends antioxidant-rich berries with herbal notes for a soothing, naturally caffeine-free cup that feels just right for cozy evenings. Whether you are starting the day with something classic or winding down with something indulgent, Tea Forté's blends bring a touch of luxury to every winter sip.



Premium Italian Pork, now available!



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0016998 1/10#
Cabot Creamery
CABOTEXSHARPWHITE PRINT



0094904 1/24CT
Galaxy Desserts
GALAXY CAKE, MARQUISE
MOUSSE



0108181 2/4#
Molinari Salame Company
MOLINARISALAMI, TOSCANA



3455543 12/6Z
EMMIHAVARTI, HORSERADISH
EW



4654935 1/24CT
Galaxy Desserts
GALAXYCAKE, TRIPLE MOUSSE



6087696 12/14Z
Lee Kum Kee
LEEKUMKEECHAR SIU BBQ
SAUCE



7095557 6/5.5#
Lee Kum Kee
LEE KUMKEECHAR SIU HONEY
BBQ SAUCE



7263644 12/12Z
Culture Pop
CULTUREPOP ORANGE MANGO
SODA PROBIOTIC



7263651 12/12Z
Culture Pop
CULTUREPOP WTRMELON LIME
SODA PROBIOTIC



7265984 12/12Z
Culture Pop
CULTUREPOP STRWBRY
RHBRB SODA PROBIOTIC



7302770 2/1L
1883 Maison Routin France
1883 SYRUP CARDAMOM GLASS



7303921 2/1L
1883 Maison Routin France
1883SYRUP WHITE
CHOCOLATE PET

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7313284 10/7Z
Ammerlander
AMMERLANDER BUTTERKASE
EW



7317781 6/16Z
McClure's Pickles
MCCLURE'S SPICYSWT DILL
COIN SLICES



7384284 12/7Z
Vermont Farmstead
VTFBELL'SIPACHEDDAR EW



7384971 1/176CT
IRCA
IRCA HPPY BIRTHDAY CLLGRPHY
WHT 3 X 4



7384972 1/176CT
IRCA
IRCA HPPY ANNIVERSARY WHT
LOGO 3 X 4



7391969 6/8Z
Dumpling Daughter
DUMPLING DAUGHTER
SICHUAN SCE SESAME SOY 8OZ



7396100 2/1L
1883 Maison Routin France
1883 SYRUP,TOFFEECRUNCH
PET



7397851 6/8.45Z
Abel 1898
ABEL1898HAZELNUT OIL TIN
VIRGIN



7397858 6/8.45Z
ABEL1898WALNUT OIL TIN
VIRGIN



7399789 2/2.2#
Pansardo
BRDCHP CHILI PPR BULK



7399796 2/2.2#
PANSARDO BRDCHP ORIGINAL
BULK



7399802 2/2.2#
PANSARDO BRDCHP
ROSEMARY BULK

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7407977 4/5#
Carr Valley
CARRVALLEY BREW MASTER
CHEESE PUB SPREAD 5#



7412728 1/14.77#
Appenzeller White Label
APPENZELLER WHITE WHEEL
MATURED 3MOS



7414140 12/12Z
Culture Pop
CULTUREPOP BLK CHERRY
SODA PROBIOTIC



7414145 12/12Z
Culture Pop
CULTUREPOP GRAPE SODA
PROBIOTIC



7414341 12/2.3Z
Green Island Bakery
GREENISLAND MILLIONAIRE'S
BAR SHORTBREAD



7414570 36/12-16Z
BX Foods
BXLAMB SIRLOIN CAP-ON
PICANHA



7416376 6/10.9Z
Divina
DIVINASTFFD GRAPE LEAVES
DOLMAS



7417768 1/2.2#
Lee Kum Kee
LEEKUM KEECHICKEN
POWDER BOUILLON



7418540 2/9.6#
Martelli
MARTELLICKD HAM W/PARM
REGG CREAM



7418594 1/11#
Martelli
MARTELLIPORK LOIN
PORCHETTA ROASTED



7418832 7/3.53Z
Flavors of Belgium, My Chef
MY CHEF PASTRY MINI TOASTS
ROUND



7419467 2/9#
Martelli
MARTELLI MORTADELLA PARM
REGG PDO

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7419631 2/1L
1883 Maison Routin France
1883 SYRUP BANANA GLASS



7419656 8/4Z
Maytag
MAYTAG WEDGE, BLUE
CHEESE 4Z



7419676 1/24CT
Galaxy Desserts
GALAXY CAKE, DBL CHOC
MOUSSE



7419680 12/8Z
WEYAUWEGA ASIAGO CHEESE
EW



7419681 12/8Z
WEYAUWEGA COLBY JACK
CHEESE EW DIAMOND MARBLE



7419683 12/8Z
WEYAUWEGA BABY SWISS
CHEESE EW



7419686 12/8Z
WEYAUWEGA EXTRA SHARP
CHDDR EW



7419687 12/8Z
WEYAUWEGA MEDIUM
CHEDDAR EW



7419691 12/8Z
Weyauwega
WEYAUWEGA TRADITIONAL
FETA EW



7419692 12/8Z
WEYAUWEGA MILD CHEDDAR
EW



7419693 12/8Z
WEYAUWEGA MONTEREY JACK
EW



7419695 12/8Z
WEYAUWEGA MOZZARELLA
CHEESE EW

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7419696 12/8Z
WEYAUWEGA PEPPER JACK
CHSE EW

7419701 12/8Z
WEYAUWEGA PARMESAN
CHEESE EW

7419703 12/8Z
WEYAUWEGA SHARP CHEDDAR
EW

7419705 12/8Z
WEYAUWEGA ROMANO
CHEESE EW



7419710 12/8Z
WEYAUWEGA SWISS CHEESE
EW

7421616 8/2.5Z
Jackson's
JACKSON'SCHIPS KETTLE BBQ

7421617 8/2.5Z
Jackson's
JACKSON'SCHIPS KETTLE SEA
SLT

7421620 8/2.5Z
Jackson's
JACKSON'S CHIPS SPICY
JALAPENO KETTLE



7431142 12/16Z
Harney & Sons Lemonade &
Tea

7431148 2/1L
1883 Maison Routin France
SYRUP DULCE DE LECHE PET

7432790 6/33.8Z
Pastry1 COFFEE
EXTRACT

7432793 1/11#
Pastry1 DULCE DE
LECHE FILLING

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7432798 1/1.75#
AMIFRUIT
 AMIFRUIT FRZ DRIED WHL
 RASPBRY



7432801 1/1.5#
AMIFRUIT
 AMIFRUIT FRZ DRIED RASP
 POWDER



7432811 6/1#
Cuisine Tech
 CUISINETECHWHP CRM
 STABILIZR POWDER



7432823 1/6.6#
Cuisine Tech
 CUISINETECHWHP CRM
 STABILIZR LIQUID



7432830 1/1.5#
AMIFRUIT
 AMIFRUITFRZ DRI STRWBRY
 PWDR



7433084 1/5#
Pastry1 GUM PASTE



7439483 Pastry1 4/10#
**PASTRY1 WHITE ROLLING
 FONDANT**

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