

FEBRUARY 2023 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

FEBRUARY 26-28
NATIONAL GROCER'S ASSOCIATION
SHOW
LAS VEGAS, NV

NEXT MONTH'S HOLIDAYS & EVENTS

















Time to start planning!

MARCH 8 INTERNATIONAL WOMEN'S
DAY
MARCH 12 DAYLIGHT SAVINGS TIME
MARCH 17 ST. PATRICK'S DAY

all month long...
CELERY, FLOUR AND NOODLE
MONTH

ICON KEY:

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

-  **ALL-NATURAL**
-  **CERTIFIED HUMANE**
-  **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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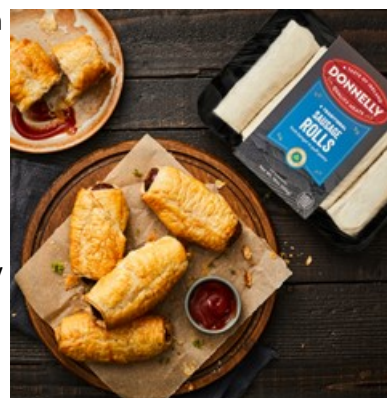
THE EMERALD ISLE

While St. Patrick's Day is a once-a-year holiday, Irish food can be enjoyed year-round! Whether stocking specialty grocery shelves, planning your Irish Pub menu, or adding some Irish flair to your menu, we have some new and tried-and-true favorites for you!

The Full Irish Breakfast was originally served as a way to keep farmers full throughout the long and labor-intensive day. It was traditionally prepared in one pan and used ingredients straight from the farm or sourced in the local area.

The cornerstone of a Full Irish Breakfast is the meats—both back bacon and bangers are essential. A long-time favorite at European Imports, the **Jolly Posh** range of bangers, back bacon and **white** and **black puddings** reflect owner Nick Spencer's Irish heritage and are lovingly and locally made in America following time-honored, traditional recipes.

New to the lineup, **Donnelly** has been supplying quality Irish meats to the United States for 30 years. Their Pork Bangers are made from 100% Irish pork and are in **2 oz links**, perfect for the breakfast occasion. Their **Back Bacon** pork has full traceability to family farms that raise happy, healthy pigs. Unique to the Donnelly line is their **Sausage Rolls**, made using Irish Sausage meat and an Irish puff pastry recipe.



Add some **Batchelors Baked Beans**, eggs, potatoes, tomatoes and toast to your Irish Meats and you have a Full Irish Breakfast!

Looking for more savory treats from the Emerald Isle? Create a cheese board with Irish specialties from Cahill's, **Kerrygold**, **Oscar Wilde** and **Tipperary**. Cahill's crumbles their aged cheddar and mixes the broken curd with a special blend of Irish whiskey in their Whiskey Cheese, available in a **5 lb. wheel** and **8 oz. precuts**. Kerrygold's **Cashel Blue** is handmade by the Grubb family and offers the perfect balance of sweet, tangy and buttery notes. Aged for two years, **Oscar Wilde Cheddar** has a distinctive creamy taste and firm, smooth body that's sure to be a crowd-pleaser. And finally, **Tipperary Porter Cheddar** infused aged Irish Cheddar with dark Porter that results in a strikingly beautiful brown mosaic and rich, toasty flavor.

Discover some of our lighter fare from the Emerald Isle on Page 8.

Sysco Employees and Customers:

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

UNDER THE DOME

Jeff Babcock, Cheese Specialist

CHEESE ON A MISSION



We've been working with **Grafton Village Cheese** for more than a dozen years now — a great company and a great cheese heritage. Not only do they have a story but also a mission, and a company with a purpose. Recently we added a new cheese to our portfolio from them, and I must say, it's the best yet. This rustic beauty, Shepsog, could be featured anywhere, any shop, any menu - it is a world-class cheese. Of course, I could give you my own description, but I'm going to let them do that, I've already told you how I feel about it.



A VERMONT TRADITION SINCE 1892

Grafton's cave-aged line takes Grafton beyond its 125-year roots in Vermont Cheddar but continues the hallmark traits and traditions of Grafton by making cheese by hand, using premium unpasteurized milk from small dairy farms.



CHEESE ON A MISSION



Promoting Vermont's rural communities, Grafton Village Cheese is a mission-driven business of the nonprofit Windham Foundation of Grafton, Vermont. Their mission is to support Vermont's rural communities. The Windham Foundation

works to preserve and enhance the social, economic, and cultural vitality of Vermont's smaller communities and their rural way of life, especially within and around the town of Grafton. The Foundation focuses on Vermont's history, natural resources, and agrarian traditions.

GRAFTON'S MILK SUPPLIERS

A small collection of Vermont family farms provides them with mostly-Jersey cow milk. Their sheep milk is from Central New York Dairy Sheep Milk Producers, about two hours west of Grafton, VT. The sheep are milked by hand and the producers do all their farming with horsepower and horse-drawn machinery.



SHEPSOG

Shepsog is the Algonquin word for "sheep," which once covered Vermont's hillsides during the booming wool industry of the 19th century. The forest has since reclaimed those hills, but Grafton still sources top-quality sheep milk to make this mixed-milk, 11-pound cave-aged beauty.

Made with a half-and half blend of raw sheep and cow's milk and aged for a minimum of 7 months, Shepsog has a dusty gray and white mottled rind, with a firm texture. Like all of Grafton's cheeses, it is made with vegetarian rennet and the rind is not treated with animal products. Expect aromas of cultured butter and fresh buttermilk, alongside bright flavors that are lemony and sweet, with notes of caramel and a clean, nutty finish.



Shepsog is best served as a table cheese. Pair with toasted nuts and raw honey, shave over grilled asparagus, or enjoy with a handful of trail mix.

7217259 **Grafton Shepsog 1/2 Wheel** 1/5.5 lb.
Stocked in IL, TX, and VA; Non-Stock in CA



Grafton Village Cheese company has long been known for cheddars, and Shepsog carries on this tradition with an element of originality. It is made in the cheddar style, but the blend of milks is a unique twist.

WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

A FAMILY TRADITION SINCE THE 1800'S



Nueske's has been family-owned since 1933. The business was started by Robert C. (R.C.) Nueske, who learned how to smoke meats from his Dad, who in turn, learned from his father, who learned the art in Europe in the late 1800's. R. C. loaded up his truck and took off selling family-made, Applewood smoked meats on the road. Nine decades later, the Nueske family is still producing premium-quality smoked items.

As he built his business, R.C. Nueske also passed on all the secrets of his "fancy meats" to the next generations in the family — how to select meats with the right combination of leanness and tenderness, secrets of blending spices and curing — every step critical for creating quality smoked meats. Just as important, he taught them how to create glowing embers of Applewood for perfect smoking and the Nueske's signature smoked flavor.

This process unleashes a rich, deep, robust flavor not found anywhere else, I believe. Try some and tell me I am wrong. Bet you can't take just one bite!



TIMES CHANGE... QUALITY, NEVER



Of course there have been many production and space improvements over the years to keep up with demand. Nueske's is a modern, well-equipped machine cranking out award-winning, smoked items through custom built smoke houses.

Nueske's still imports spices and blends them by hand. They never use binders, fillers or extenders, nor do they add water to create artificial juiciness or additional weight. The products are still smoked on glowing embers of sweet Applewood.

LIKE THEY NEEDED A REASON TO TASTE EACH BATCH...

Instead of statistical random-sampling to estimate product quality, Nueske's assures perfection by inspecting their products continually throughout the production process, individually tasting every batch. Assembly line production is *not* the Nueske's way. Stability, patience, purity...these are the values that continue to give Nueske's products their award-winning, signature smoked flavor.

SLICED BEEF



Now you can try the great smoked flavor and artisan tradition in Nueske's Smoked Beef slices.

Nueske's skilled Smokemaster hangs first class cuts of beef in their smoke-

house for two days to carefully coax the full flavor from a bed of smoldering Applewood.

Thinly sliced and perfect for sandwiches, soups, and appetizers, this smoked beef won a prestigious SOFI award earlier this year.

Only experience and patience can achieve the unmatched balance of the deep smokiness and moist texture that this fire-toasted smoked beef boasts.



7222970

Nueske's Applewood Smoked Beef Slices

12/4 oz.

Stocked in IL, TX, VA, and CA



SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

TEA WITH A BUBBLY PERSONALITY



I'll never forget the first time I spotted someone with that unmistakable plastic cup with the black pearls in the bottom, the milky-looking tea and the oversized wide straw walking down the street in Flushing, NY. Then I spotted the shop with the "Bubble Tea" sign above it and the line of people standing outside. I immediately joined them to find out what the heck this was all about.

Starting in Taiwan in the '80s, few drinks have taken root in the USA as quickly as bubble tea. The drink consists of chewy (the Chinese call the perfect texture "QQ") textured tapioca "boba" with milk tea and/or fruit syrups and green tea.

When I became Category Specialist for the beverage category, I knew we needed this in our assortment. After much searching and sampling, we are excited to partner with Truong Enterprises. Check out their **Tropical Sunshine** line!

EVERYTHING YOU NEED

Endlessly customizable and great when used in soft or hard beverage preparations, European Imports now carries the essentials you need to create these complex and fun summer drinks for your customers — we even have the cups, straws and lids! The only thing you need is your creativity, and maybe a recipe or two.

POWDER:



7207176 Tropical Bubble Tea—Instant 20/1 lb.
7208247 Tropical Bubble Tea—Matcha 20/1 lb.
7208251 Tropical Bubble Tea—Taro 20/1 lb.
7208252 Tropical Bubble Tea—Thai 20/1 lb.



Stocked in All Divisions



SYRUP:



7206452 Tropical Bubble Tea—Mango 12/3 lb.
7206458 Tropical Bubble Tea—Strawberry 12/3 lb.
7206449 Tropical Bubble Tea—Lychee 12/3 lb.

Stocked in All Divisions



EXTRAS:



Over the years, fruit jellies, otherwise known as Nata de Coco, and other additions were included in the sweet tea, and "popping" boba appeared as well.

7206450 Tropical Rainbow Jelly Topping 12/35.2 oz.

Stocked in IL, TX, VA, and CA



ACCESSORIES:



7216156 Tropical PET Cup—16 oz. 20/50 ct.

Stocked in IL, TX, VA, and CA

7216151 Tropical PET Cup—24 oz. 20/50 ct.

Stocked in IL, TX, VA, and CA

7206447 Tropical Transparent Cup—16 oz. 20/25 ct.

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

7206446 Tropical Transparent Cup—24 oz. 20/25 ct.

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

7206448 Tropical Cover Lid—16 & 24 oz. 10/100 ct.

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

7206455 Dome Lid—16 & 24 oz. 10/100 ct.

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

7206454 Tropical Jumbo Straws 70/45 ct.

Stocked in IL, TX, VA, and CA

These drink ingredients are great for the summer and the warmer temps. Check them out and get creative!

SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist



TASTE AND TRADITION FROM ITALY

Ortoconserviera Cameranesse is an agri-food company that has been producing, preserving and selling in-oil products for three generations. Grounding on its long-lasting passion and experience, Ortoconserviera Cameranesse preserves and passes on traditional recipes and flavors from the Marche region in Italy. Ortoconserviera Cameranesse established itself nationwide in Italy for the quality of its products, and also internationally by exporting their products and sharing them with the whole world. Maurizio Giacchetti founded Ortoconserviera USA Inc., located in New Jersey, to ensure a stable and powerful presence of the company in America and a physical landmark for all American customers. Ortoconserviera continues to bring the best of the Marche region in Italy to America.

STARTERS, SIDES, AND INGREDIENTS



These whole artichokes with stems maintain consistency and their natural flavor. A little parsley and garlic makes them perfect as starters or as side dishes.

7181413 Artichoke with Stems 2/5.29 lb.

Stocked in IL, TX, VA, and CA



These artichokes with stems are halved and grilled, perfectly preserving their crunchiness. Great as a starter or as a side.

7181439 Grilled Artichokes with stems 1/4.19 lb.

Stocked in IL, TX, VA, and CA



Borettane grilled onions are flavored with a bit of sweet and sour sauce. They are excellent both for appetizers with charcuterie and as a side dish.

7181445 Grilled Borettane Onions 2/4.19 lb.

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



These peppers, whose cores have been removed, are filled with tuna and capers. When served in seafood appetizers, they have a very inviting flavor.

7214793 Tuna Stuffed Peppers 2/4.19 lb.

Stocked in IL, TX, VA, and CA



These olives are small-sized and have a delicate and fruity flavor. As they are pitted, they can be served and used as a principal ingredient.

7214791 Pitted Black Nicoise Olives 2/5.95 lb.

Stocked in IL, TX, VA, and CA



"FARM TO TABLE" FROM THE PLACE OF ORIGIN

Ortoconserviera Cameranesse monitors the whole production process with a "from farm to table" approach: raw materials are directly selected in the place of origin and are then subjected to careful internal controls to check whether they are compliant with the company qualitative standards.

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

WHO'S HAVING DESSERT?

Traiteur de Paris Dessert is an indulgence that people are willing to make if it is perceived to be either a luxury (splurge in taste, calories or cash) or a small everyday treat that makes one happy without breaking the calorie or fiscal budget. **Traiteur de Paris** is a great example of understanding and sating that trend with many offerings that allow us to treat ourselves without the guilt. Only the best ingredients of the highest quality go into these artisanal recipes. For those who are seeking premium, French products, these follow traditional craftsmanship and are 100% made in France. These are mini indulgences with a big taste reward!

MADE BY CHEFS FOR CHEFS

Whether you want a ready-to-plate dessert, or something you can add your own unique finishes to, Traiteur has the solution. They are frozen and packed so that you can thaw only what you need, when you need it.



SWEET AMUSE-BOUCHE



7175452 Mini Dessert Cups—4 variety 36/1.06 oz.
Stocked in IL, TX, VA, and CA

DECADENT MINI DESSERTS



The Mini Lava Cake can be enjoyed hot or cold. Just serve to your preference and finish accordingly with your unique touches.

7203794 Mini Chocolate Lava Cake 1/48 ct.
Stocked in IL, TX, VA, and CA

PETITS FOURS

For your buffets or as a sweet snack, these high-quality products concentrate all the excellence of French patisserie in one mouthful. Traiteur de Paris has 25 years experience designing petits fours and sweet treats.



7203792 Chocolate Passion Petits Fours 1/144 ct.
Stocked in IL, TX, VA, and CA



7218160 St. Germain Petits Fours 3/48 ct.
Stocked in IL, TX, VA, and CA



7175481 Montmartre Petits Fours 3/48 ct.
Stocked in IL, VA and CA; Non-Stock in TX



7175515 Art Deco Petits Fours 3/48 ct.
Stocked in IL, TX, VA, and CA

INDUSTRY TRENDS

Retail & Foodservice

SFA NAMES 2023 SPECIALTY FOOD TRENDS



"Specialty food consumers are looking to make their meal prep easy but exciting and that is driving many of this year's trends regarding convenience, packaging improvements, and global flavors," said Denise Purcell, SFA's vice president, resource development. "At the same time, they

continue to care about how their food is grown and the health benefits it offers, giving rise to evolving sustainability, plant-based, and better-for-you trends."

This year's trends include:

Convenience is King

After honing their skills during stay-at-home mandates, many consumers have ambitions of continuing to cook, but collectively are tired. And people still want restaurant-quality food but without the price tag and the uncertainty associated with supply chain disruption and labor shortage.

"The coming year will pave the way for curated meal kits with specialty foods that one can make and serve at home without sacrificing authenticity, convenience, and taste," said Shelke.

Environmentally Friendly Foods

If convenience is top, sustainability and environmental concerns is a close runner up.

"With growing unrest over climate issues and their impact on the future food supply, products that feature some aspect of sustainable ingredients, upcycled ingredients, or environment-friendly packaging, are leading the way," said Deutsch.

Alt Seafood

"The awareness of the meatless category is driving consumers to look for alternatives in seafood, too. Key to acceptance is aligning nutritional values, texture, and flavor to those of traditional fish," said Ramirez-Arroyo.

Health in Balance

Consumers will seek more balance between their desire for health and sheer indulgence. Functional foods won't suffer as a result: with interest in immunity, gut health,

memory, and so many other health components, manufacturers are introducing functional ingredients into products anywhere they can. And "better-for-you snacks like dehydrated vegetables or mushroom chips continue to dominate," said Leopold. Following stringent healthful routines can also be stressful and the past several years have jump started the need for joy. Look for overall well-being to take center stage, which includes making room for the desire to reward yourself for being so good.

Pantry Without Borders

A fresh crop of globally inspired condiments, sauces, oils, and seasonings will champion approachable everyday adventure. Increasingly clean-label and inherently convenient, these versatile meal starters and finishing touches invite consumers to experience regional comfort foods as new kitchen staples.

Nuanced Heat

"What began in the hot sauce category is exploding into honey, spreads, confections, beverages, and snacks, snagging new markets like younger consumers, especially, and inspiring specialty food companies to introduce heat and spice into existing product lines," said Cirkus.



Naturally Occurring Sweeteners

Real food ingredients that fulfill sweet cravings are pushing back against the health halo of natural sugar alternatives that undergo significant processing. Expect more dates in every shape and form, pure maple syrup, coconut sugar, fruit juices, and honey.

International Fruits

Amid the tightening pressures of a global recession and a slowing economy, consumers want to elicit feelings of escapism without travel or exorbitant cost.

Packaging for New Forms and Functions

Trendspotters at the Summer Fancy Food Show in June highlighted innovative packaging meant to provide increased portability and decreased mess. Look for that trend to continue with "a heightened emphasis on packaging design to communicate sustainability, introduce creative ways to consume and decant well-established consumer products, and telegraph aspirational consumer values and price point," said Sagner.

START YOUR DAY OFF RIGHT



A good breakfast ensures the day starts in the right direction. Everyone loves the Irish foods for later in the day, like the fabulous cheese or sausages, but don't forget about a great Irish Breakfast! Oats have been grown in Ireland for centuries because they adapt well to the mild, yet ever-changing climate. McCann's Oatmeal is well loved and comes in all forms, from instant packets to canisters of the oatmeal to cook stovetop. Not a coffee person? Try some Irish tea instead.

McCann's Oatmeal is a great start to the day! Put instant packets or cups in a hotel room or grab-n-go area, or make a batch to serve at a sit-down breakfast or on a buffet:

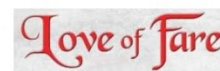
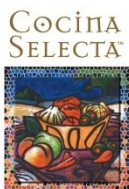
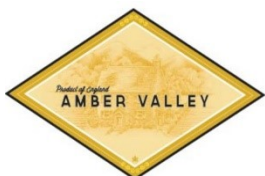
8437329 Quick Cooking Irish Oatmeal	12/16 oz
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
2131233 Oatmeal Tin	12/28 oz
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
1351248 Steel Cut Quick & Easy Oatmeal	12/24 oz
<small>Stocked IL, VA and TX; Non-Stock in CA</small>	
7013793 Instant Apple Cinnamon Cup	12/1.4 oz
<small>Stocked IL, VA and CA; Non-Stock in TX</small>	
7013794 Instant Maple Brown Sugar Cup	12/1.4 oz
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
7013795 Instant Original Cup	12/1.9 oz
<small>Stocked IL, TX, VA and CA</small>	
7013797 Instant Vanilla Honey Cup	12/1.9 oz
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	

9676768 Instant Apple/Cin. Envelope	12/12.3 oz
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
1467370 Instant Irish Oatmeal Envelope	12/11.8oz
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
8473308 Instant Maple Br. Sugar Envel.	12/12.3oz
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
9589136 Instant Variety Pack Envel.	12/12.73oz
<small>Stocked VA; Non-Stock in TX</small>	



Don't forget the tea. The Irish are the second biggest tea drinkers in the world. They enjoy it with or without milk or sweeteners, as long as it is a warm cup of tea. Believe it or not, the Irish actually drink more tea per person than the their neighbors in England!

7494461 Taylors Irish Breakfast Tea	6/50ct
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
1677115 Twinnings Decaf Irish Breakfast	6/20ct
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	
5809381 Twinnings Irish Breakfast	6/20ct
<small>Stocked IL and VA; Non-Stock in TX and CA</small>	



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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!



7229972
Lesley Stowe
Raincoast Crisps
Blueberry Almond
12/5.3 oz.
Stocked IL, TX, VA and CA



7229967
Lesley Stowe
Crispcotti
Peach Pecan
12/5.3 oz.
Stocked IL, TX, VA and CA



7232474
Colavita
White Balsamic
Vinegar
12/3.5 oz.
Stocked IL, TX, VA and CA



7227379
Ponthier
Strawberry Puree
6/1 kg.
Stocked IL, TX, VA and CA



7227381
Ponthier
Blackberry Puree
6/1 kg.
Stocked IL, TX, VA and CA



7219069
Arla
Havarti Slices
8/24 oz.
Stocked IL, TX, VA and CA



7229200
Arla
Gouda Slices
8/24 oz.
Stocked IL, TX, VA and CA



7232711
Olli
Salamini Smoked
7/2.6 oz.
Stocked IL, TX, VA and CA



7232423
Olli
Salamini Bourbon
7/2.6 oz.
Stocked IL, TX, VA and CA



7232409
Botan
Calrose Rice
1/20 lb.
Stocked IL, TX, VA and CA



7019241
Nippon
Katsu BBQ Sauce
6/5.1 lb.
Stocked IL, TX, VA and CA



7109974
Bella Rosa
Sharp Cheddar
Cheese Snacks
16/1.48 oz.
Stocked IL, TX, VA and CA



7109971
Bella Rosa
White Cheddar
Cheese Snacks
16/1.48 oz.
Stocked IL, TX, VA and CA



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