



AND THE AWARD GOES TO ...



The Good Food Foundation exists to celebrate, connect, empower and leverage the passionate and engaged players in the food system who are driving towards tasty, authentic and responsible food in order to humanize and reform our American food culture. Each year, the Good Food

Awards recognizes the exceptional food crafters who top the charts in a blind tasting *and* meet the environmental and social responsibility standards of the Good Food Awards. With over 2,000 entries each year, the competition is fierce for a Good Food Award. Below we highlight some of our suppliers and their 2020 Good Food Award Winning products.



FRA'MANI HANDCRAFTED SALUMI

Fra'Mani's mission is to keep old world food traditions alive in taste and craft, using ingredients of the highest quality from sustainable sources.

2496103

Salami Toscano 2/4 lb.

Stocked in IL, TX, VA and CA

Deep burgundy in color with a slightly more pronounced salt flavor, typical of Tuscan tradition.

NETTLE MEADOW

Nettle Meadow is committed to the principles of natural ingredients, happy and healthy animals, and carefully hand-crafted artisan cheeses.

1401671

Kunik **6/9 oz.**

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

Unique and voluptuous triple crème goatand cow- milk cheese.



Because the happiness of their cows depends on healthy diets and land stewardship, sustainability is placed above all else.

3513551 Toma **1/9 lb.** *Stocked in IL, TX, VA and CA*

Versatile any time, any table cheese. Semi-hard with a creamy, buttery flavor and a grassy tang finish.



RUSTIC BAKERY

Tart Cherry, Cacao Nib & Almond Artisan Crisp

7041733 Retail Box **12/5 oz.**

Stocked in IL, TX, VA and CA

7081025 Single Serve **150/0.7 oz.**

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

Reminiscent of a chocolate cherry bread pudding. Nibble on them or pair with your favorite cheese.



UNDER THE DOME Jeff Babcock, Cheese Specialist

THE SNACK POWER OF CHEESE



Oh! My cheese, what a delicious snack you are! These Whisps are the perfect on-the-go snack and travel companion. A gluten-free, natural, keto-friendly option that brings you the flavor and crispy crunch you desire. A great crouton alternative for salads and soups!



PARMESAN CHEESE CRISPS

3961838 **RETAIL BAG**

Stocked in IL, TX, VA and CA

SINGLE SERVE

Stocked in IL, TX, VA and CA

12/2.12 oz.

28/0.63 oz.

The perfect snack, Parmesan Whisps are made from just one wholesome ingredient, 100% cheese, nothing else. Cello's award-winning copper kettle Parmesan cheese is baked into a flavorful, airy, crispy—Whispy!—bite. An excellent source of calcium and good source of protein, Whisps give you a feel-good, guilt-free, real food snacking experience. Eat them as is or toss them on a salad or appetizer plate for flavor and crunch! We know you'll love them.

7040584

7080367

CHEDDAR CHEESE CRISPS

12/2.12 oz.

Stocked in IL, TX, VA and CA

The perfect snack, Cheddar Whisps are made from just one wholesome ingredient, 100% cheese, nothing else. Cello's cheddar cheese is crafted by cheesemakers using rBGH-free milk from local farms. They then bake it into flavorful, airy, crispy—Whispy!—bites.

7040508

ASIAGO & PEPPER JACK CHEESE CRISPS 12/2.12 oz

Stocked in IL, TX, VA and CA

Spice-lovers Rejoice! Asiago & Pepper Jack Whisps are made from just one wholesome ingredient, 100% cheese, nothing else. Cello's rBGH-free Asiago and Pepper Jack cheeses are specially crafted by their cheesemakers and combined to form the perfect balance of heat and flavor.

7073800

BACON BBQ CHEESE CRISPS

12/2.12 oz.

Stocked in IL, TX, VA and CA

Get the barbeque ready! BBQ Bacon Cheddar Whisps are made from specially formulated Cello Cheddar cheese and spices. Cello's Cheddar cheese is crafted by their cheesemakers using rBGH-free milk from local farms. They then bake it into flavorful, airy, crispy—Whispy! bites and coat with a proprietary blend of spices.

7073758

TOMATO BASIL CHEESE CRISPS 12/2.12 oz.

Stocked in IL, TX, VA and CA

The perfect snack, Tomato Basil Whisps are made solely from specially formulated Cello Parmesan cheese and spices. Cello's award winning Copper Kettle Parmesan cheese is crafted by their cheesemakers using rBGH-free milk from local farms. They then bake it into flavorful, airy, crispy—Whispy!—bites and coat with a proprietary blend of spices.



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

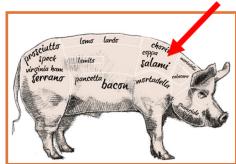
MAESTRI COPPA

MASTERS OF PROSCIUTTO

Maestri d'Italia offers the finest selection of authentic European salumi: a wide assortment of deli-meat delicacies, sourced from the various regions renowned for their heritage and artisan tradition. The products are made by family-run businesses throughout Europe that are committed to excellence in their craft. Maestri is committed to offering minimally-processed delimeat — they offer gourmet meats containing very few ingredients, treated using time-honored recipes and respected culinary traditions. With a facility located in New Jersey, Maestri slices and packages their slow-cured specialties in the United States, delivering a convenient, yet authentic, Italian taste experience to the American market the freshest way possible.

Maestri d'Italia is proud to bring the best authentic Italian Coppa to American consumers. Coppa is one of the most famous charcuterie styles from the Piacenza region in Northern Italy. Its origin is linked to ancient tradition handed down in the farms of the plain, where this dry-cured meat specialty was considered one of the most valuable products, to be enjoyed on special occasions. It is produced with meat from the neck of mature pigs, born and raised in the EU.

Maestri Coppa does not contain gluten or milk derivatives. All ingredients are allergen free and do not come from GMOs.



This meat specialty is the result of unique processing techniques from thousands of years ago that combine old traditions with innovation. The fresh cut meat is covered with a dry mixture of salt and natural spices expertly combined to give the product the unique aro-

ma. At the end of the salting and resting, the Coppa is stuffed into casing and placed in drying cells for its maturation. The curing usually lasts for more than four months. Only after having passed Maestri's qualitative tests, which include an accurate check of each piece, the product can finally be packed and shipped following the HHP process for the USA.

After all of this intense work and dedication, the final result offers a delicious tasting experience: a delicate scent of seasoned meat is mixed with a typical slightly spicy aroma. The flavor is intense, with savory notes juxtaposed to a slight sweetness given by the softness of the slice and the light marbling. When sliced, it has a ruby red color, quite intense, interspersed with light veins of white/pinkish fat.

Maestri Coppa can be enjoyed on its own, thinly sliced with Italian breadsticks. It is also ideal for gourmet sandwiches and wraps or as part of a charcuterie platter. It is a great ingredients in gourmet dishes, such as red wine risotto or meat rolls with cheese, in salad or as a pizza topping.

7107250

ITALIAN COPPA Stocked in IL, TX, VA and CA 2/3.5 LB.





SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

QUALITY, TRADITION AND INNOVATION



Terra del Tuono produces high quality Balsamic Vinegars of Modena, Balsamic Condiments and Pearls. They seek to innovate while adhering to and respecting the centuries-old traditions of making Balsamic Vinegar.

Terra del Tuono is an ancient Balsamic factory, managed by the same family

since 1892. The founders chose Corticella as the ideal place for the production of the vinegar after carefully evaluating the area. The position of their Acetaia, or vinegar cellar, at the foot of the hills in the thin strip of land between Secchia and the Tresinaro, is very special: the summers are torrid while the winters are very cold and humid. It is a particular micro-climate where the ideal conditions for the oxidation and summer evaporation of Balsamic Vinegar of Modena PGI develop, while the winter cold favors sedimentation, settling and clarity. The entire process is carried out within the company—even the grapes come from their vineyards.

The musts blend carefully, following the ancient, traditional family recipes, to obtain a perfect bouquet of perfumes. The cooking of the musts lasts for many days at a low temperature. A secret to the distinctive flavors of Terra del Tuono lies in the wood barrels used to age the balsamic, as each essence adds particular flavor: Cherry Wood sweetens the product while Chestnut makes it dark and tannic. Gelso quickly concentrates the product, thickening it naturally, while Ginepro enriches it with a pungent and resinous flavor. Oak, however, adds that special flavor that makes Terra del Tuono's specialties unmistakable.

BALSAMIC VINEGARS (78)

3186564 Balsamic Vinegar of Modena 6/8.45 oz. Stocked in IL, TX and VA; Non-stock in CA

Made from a balanced blend of cooked musts and wine vinegars; aged for many years in different types of wood barrels; dense consistency, deep color, tart flavor.

3186552 **Apple Balsamic**

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

Made with apple must, blended with apple vinegar, and aged in wood barrels for a fresh and elegant taste.

BALSAMIC INNOVATIONS



7090553

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

6/8.45 oz.

The result of a slow aging of white grape must blended with premium, mature white wine vinegar, aged for a short time inside wood barrels.

7090563 Rose Balsamic Condiment 6/8.45 oz.

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

The result of the slow aging of carefully selected Italian grape musts, blended with premium, mature white wine vinegar, and aged for a short time inside wood barrels.

BALSAMIC PEARLS

Soft, little pearls with a liquid drop inside. These spheres are perfect for dressing up meat, fish, appetizers, vegetables, fruit and ice cream! They're very simple to use and surprisingly delicate.

Balsamic Vinegar of Modena Pearls @@@@r@@@@@@

3186693

7090545

Retail Jar

12/1.76 oz.

Stocked in IL, TX, VA and CA

Foodservice Jar

Contains approximately 400 pearls per jar.

6/13.4 oz.

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

White Balsamic Pearls

12/1.76 oz.

3186709 Retail Jar

Stocked in IL, TX, VA and CA

Contains approximately 400 pearls per jar.

7090740 Foodservice Jar 6/13.4 oz.

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

7010250 Pearls of Soy Sauce

12/1.76 oz.

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

Best enjoyed with fish, sushi, sashimi, vegetables and meat.





6/8.45 oz.

SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist

GENUINE ORIGIN, AUTHENTIC TASTE



Kalamata PDO region is a world acclaimed agricultural area, situated on the sunny slopes of Mount Taygetus, sprinkled by the aroma of the Mediterranean Sea. The area traditionally excels in

the production of the renowned Kalamata Extra Virgin Olive Oil that is awarded in international contests for its exceptional quality, genuine taste and its low acidity (<0.5). All bottles are filled with the latest crop of familyowned estates and are full of the aromas of the Messinian land. Environmentally-neutral, rich in polyphenols, gluten- and cholesterol-free, the olive oil is an ideal part of a healthy diet and everyday cooking.



Iliada Kalamata PDO Olives are an essential ingredient of the Mediterranean and Greek cuisines, ideal as a daily part of a healthy diet. The olives are 100% hand-picked and traceable — from the olive tree to your table — and are gluten- and cholesterol-free. Crunchy and full of aroma, Iliada olives are the perfect addition to any dish.

TO A TOPA			
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7010876	Kalamata PDO EVOO Stocked in IL, TX, VA and CA	4/3 L
3173386	Kalamata PDO EVOO Dorica Stocked in IL, VA and CA; Non-stock in TX	12/16.9 oz.
7797103	Kalamata PDO EVOO Marasqua Stocked in IL, TX and VA; Non-stock in CA	12/1 L
7213051	Kalamata PDO EVOO Marasqua Stocked in IL, TX, VA and CA	12/16.9 oz.



7039949

Bag in a Box 1/2.5 GAL











5601121	Kalamata PDO Olives Stocked in IL, TX and VA; Non-stock in CA	12/13.05 oz.
1020447	Green Olives with Garlic Stocked in IL, TX and VA; Non-stock in CA	12/13.05 oz.
3165646	Pitted XL Kalamata Olives Stocked in IL and VA; Non-stock in TX and CA	1/49.38 oz.
3165627	Pitted Green Olives Mix Stocked in IL, VA and CA; Non-stock in TX	1/49.38 oz.
1652603	Pitted Kalamata Olives Stocked in IL, TX, VA and CA	1/8.8 lb.
1740131	Pitted Colossal Green Olives Stocked in IL, TX, VA and CA	1/8.8 lb.
1361997	Black Greek Deli Olives Stocked in IL and VA; Non-stock in TX and CA	1/11 lb.
8415846	Country Olive Mix Stocked in IL, TX, VA and CA	1/11 lb.
3176641	Green Olives Stocked in IL, TX and VA; Non-stock in CA	1/11 lb.
1565183	XL Kalamata Olives Stocked in IL, TX and VA; Non-stock in CA	1/11 lb.
1411851	Sliced Kalamata Olives Stocked in IL, TX, VA and CA	1/11 lb.



7014029

Stocked in IL and VA; Non-stock in TX and CA 2068043

Truffle Flavor EVOO Spray

Truffle Flavor EVOO 6/8.5 oz.

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



Basil Flavor EVOO 6/8.5 oz.

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





From its antipasti selection, Iliada brings to you dolmas, a traditional Greek recipe of stuffed vine leaves with rice,

> onion, mint and dill, ideal for tapas, appetizers, or even a main course.

1/30 lb.

2362604

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

XL Kalamata Olives

DOLMAS (STUFFED GRAPE LEAVES) 6/70 oz.

Stocked in IL, TX, VA and CA

FOR THE PASTRY CHEF

SUPERIOR QUALITY WITHOUT COMPROMISE



French Gourmet had its beginnings on the French Riviera, with a 13-year-old boy looking for summer jobs to buy a moped. A beachfront restaurant hired him on the spot to do kitchen prep and begin his apprenticeship.

There, Patrick Novak found his passion in the frenzied kitchen environment of fine cuisine. Leaving his native country just shy of 18, he came to America and continued to build his reputation on the fundamental principle of consistent, superior quality without compromise. Seeing a niche market in the United States for quality, Europeanstyle pastries and danishes, Chef Novak founded French Gourmet in 1984. These founding principles continue to guide French Gourmet's pursuit of excellence.

ARTISAN | HERITAGE IN MANUFACTURING French Gourmet pastries are produced merging traditional dough making techniques with the latest manufacturing technology. They craft small batches over a lengthy fermentation process, resulting in unsurpassed taste, superior flakiness, luscious aroma and visual appeal — hallmarks of French Gourmet's quality.

ALL-NATURAL ONLY THE BEST INGREDIENTS French Gourmet shops the world to discover the finest, purest ingredients Mother Nature can offer. All of their fillings are 100% pure and natural and their dough is made using real European-style butter yielding the best quality.

PRE-PROOFED | READY TO BAKE, READY TO GO French Gourmet's pre-proofed danishes, pastries and croissants are ready to bake directly from freezer to oven providing convenience in your bakery and consistent product to your customers with every order.

7109347

BLUEBERRY CREAM CHEESE STRUDEL **20/16.5 oz.**

Stocked in IL, TX, VA and CA

An exquisitely flakey pastry strudel with blueberry and lemon filling to serve in your in-store bakery, breakfast buffet or catering event. The perfect addition to an Easter or Mother's

Day Buffet! Approximately

4 servings per strudel.



7109345

APPLE RAISIN WALNUT STRUDEL **16/24 oz.**

Stocked in IL, TX, VA and CA

An exquisitely flakey, mildly sweet and buttery pastry strudel with apple, raisin and walnut fillings to serve in your in-store bakery, breakfast buffet or catering event. The perfect addition to an Easter or Mother's Day Buffet! Approximately 6 servings per strudel.



7109520 EVERYTHING CROISSANT SQUARE 100/2.5 oz.

100/2.502.

Stocked in IL, TX, VA and CA

Elevate your sandwiches—breakfast or lunch—with an explosion of flavor from poppy and sesame seeds, garlic and onion. Imagine the delicious flavor of an everything bagel with the flakiness of a butter croissant! *Measures* 1.1" x 2.9" x 2.9".



7109355TRADITIONAL DANISH SQUARE **84/2.5 oz.**

Stocked in IL, TX, VA and CA

This flakey square croissant base allows chefs to create their own custom pastries by topping with fruit, cheese or other favorite ingredients. *Measures 0.7"* x 3.7" x 3.7".

INDUSTRY TRENDS

Retail & Foodservice

FOUR FOOD TRENDS THAT WILL SHAKE UP RETAILERS' SALES

It is somewhat stating the obvious that the future of food involves food, but what kind of food? Hot new flavors, ingredients and consumer preferences, much like technology, shift more quickly than ever, requiring retailers to be more nimble than ever. That means offering shoppers products that adventurous eaters may not even know they want yet, alongside timeless classics and reimagined staples such as the humble lemon.

"We've done a lot of research with consumers and buyers. Consumers hate seeds, and 80% of them hate seeds so much they are willing to pay a premium to avoid them," said Adam Cooper, Senior V.P. of Marketing for The Wonderful Company, which has exclusive rights to a new seedless lemon that the company launched in the U.S. and Canada in November. Cooper estimated that the company's new seedless lemons, originally discovered in Australia, will command a 50% premium over seeded fruit. The company is marketing the seedless, non-GMO fruit as "juicy and zesty — everything consumers love about lemons minus the inconvenient seeds," making "preparing cocktails and cooking even easier."

Consumers are looking for a frictionless shopping experience not just with how they shop but also when it comes to what they are eating. It's the same reason food retailers are able to sell pre-diced vegetables and cut up apples at significantly higher prices than their whole counterparts and why prepared foods are what will set grocers apart in 2020.

This yearning for convenience along with flavor, sustainability and wellness are four key categories that will shake up the grocery and consumer packaged goods industry in 2020 and beyond. From Wonderful brand frictionless lemons (convenience) to Cosmic Crisp brand apples that offer an ultra-crisp yet sweet experience (flavor), to plant-based burgers (sustainability), to beverages that perform a health function (wellness), 2020 is going to be the start of another roller-coaster decade in how consumers shop, drink and eat. Here's a look at the food trends that will stand out in 2020:

CONVENIENCE

Fruit that can be juiced without seeds falling into consumers' drinks. Hard-boiled eggs ready-to-eat with savory toppings. Drinkable bone broths, refrigerated cauliflower fried rice and meat-free/dairy-free protein packs are all heading to the cold section as fresh grab-and-go options.

FLAVOR

Tortillas made from jicama are making a splash. Asian and African flavors such as chili peppers, peanuts, ginger and lemongrass are hot and getting hotter. Superfoods such as turmeric, moringa, ginseng, ginger and tamarind show no signs of slowing down. Mixing meat (mostly ground) with plants while retaining the beefy taste seems to be what consumers are yearning for; this segment rings up \$878 million in annual sales, up 19%, with sales driven by Gen Z and Millennials. Now that plant-based has become mainstream, consumers are demanding plant-based foods that taste better. Consumers are also demanding more plant-based foods in the frozen aisle, refrigerated case and hot bar. When it comes to traditional dairy products, consumers are looking for foods that break the mold: alcoholinfused ice creams, flavored butters and spicy cheeses are just a handful of the types of flavor experimentation shoppers will be looking for in 2020.

SUSTAINABILITY

Regenerative agriculture, which aims to reverse the negative impacts of farming and ranching on the environment, is all the rage as consumers demand to know more about how their food choices affect climate change. Sustainability is also increasingly coming into play with how food is perceived by consumers. Food that is transparently produced without hazardous pesticides, chemicals, non-essential antibiotics or growth promotion supplements is trending more than ever.

WELLNESS

Health and self-care are really at the forefront of food trends. One of the most noticeable moves in this category will be toward alcohol-free cocktails. The gluten-free movement has encouraged experimentation beyond wheat-based flour to almond, coconut and other flour alternatives that are providing a protein and fiber boost. Sweeteners are getting a makeover as syrupy reductions from monk fruit, pomegranates and coconut arrive to complement mainstays such as agave nectar, stevia and honey. Beverages and foods containing probiotics and fermented foods are going to be ubiquitous, Products containing inflammation-fighting effects and calming effects are also predicted to be popular.

EGG-CELLENT EASTER EATS

Easter is quickly approaching, which can mean different things for different people. But regardless of religious affiliation, many people observe the holiday with a meal. Whether you enjoy celebrating with breakfast, brunch, lunch or dinner, we have ideas for your perfect Easter meal.

Raisin River offers a number of options—from frozen to fresh and slices to slabs—of high quality bacon for your breakfast or brunch menu.

1467432	Smoked Bacon Slices, Center Cut	12/12 oz.

3137605 Smoked Bacon Slices, Center Cut 2/5 lb.

Stocked in IL, TX, VA and CA

2/3-4 lb. 1689783 **Smoked Bacon Slab** Stocked in IL, TX, VA and CA



Le Chic Pâtissier brings some excellent options for breakfast basics that you can dress up and turn into something that is all your own, and truly extraordinary:

7031108 75/0.15 oz. Classic Crepes (13") Stocked in IL, TX, VA and CA

Stuff with whatever you desire for delicious filled crepes.

7010706 Unsliced Braided Brioche **7 5/21.16 oz.**

Stocked in IL, TX, VA and CA

Slice and use to create exceptional French toast.

If you want ready-to-bake pastries to include in your Easter breakfast or brunch, we have a number of options that are perfect. French Gourmet, Lecoq and Delifrance all offer a variety of shapes, sizes and flavors to consider.

Whether you're serving a brunch, lunch or dinner, ham is often found at the center of the plate on Easter. Raisin River has two options for your Easter feast.

***** 1/15 lb. 1402670 Jambon Français Stocked in IL, TX, VA and CA

1439197 Black Forest Ham

2/9-10 lb. Stocked in IL, TX, VA and CA

Another Easter center of the plate staple is lamb, and we have a terrific boneless, rolled and tied Lamb Leg for your carving board.

1841392 Lamb Leg BRT

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

Approximately 8 legs comprise this 30 lb. case.

If you're looking for a center of the plate that is slightly less traditional, but equally delicious, look no further than Raisin River's Smoked Duck or Chicken Breast.

X Ø 6/10-12 oz. 1922329 **Smoked Duck Breast**

Stocked in IL, TX, VA and CA

Smoked Chicken Breast **12/14-16 oz.** 8417315

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

Although dessert is not the center of an Easter feast, it can undoubtedly add a special, sweet touch. Pastel colors will add to the jubilant sentiment of the holiday, so try incorporating one of the following into your dessert table.

NEW!

7081026 Pasquier Gourmet Macarons 4/36 ct.

Stocked in IL, TX, VA and CA

Salted Caramel, Candied Orange, Coconut, Fig. Lemon Curd, Chocolate Gianduja.

7012984 Pasquier Asst. Macarons **2/2 2/72 ct.**

Stocked in IL, TX, VA and CA

Coffee, Lemon, Raspberry, Vanilla, Chocolate, Pistachio.

8115457 Mona Lisa Medium Marbled

> Pastel Tulip Cups 1/36 ct. Stocked in IL, TX, VA and CA

5971771 Mona Lisa Petit Marbled

> Pastel Tulip Cups Stocked in IL, TX, VA and CA







