

MARCH 22ND-24TH
INTERNATIONAL PIZZA EXPO
LAS VEGAS

NEXT MONTH'S HOLIDAYS & EVENTS

time to start planning!

APR 2– MAY 2 RAMADAN APR 15–23 PASSOVER APR 22 EARTH DAY APR 27 PROF. ADMIN DAY

all month long... NATIONAL PECAN MONTH

ICON KEY:

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

- ALL-NATURAL
- DAIRY FREE
- EGG-FREE
- FAIR TRADE CERTIFIED
- GLUTEN FREE
- Kosher
- **►** LACTOSE FREE
- Local
- Low Sodium
- ณ 🦡 Non-GMO / Non-GMO Ver.
- Nuts Free
- Soy Free
- SUGAR FREE
- **M** TRANS FAT FREE
- VEGAN
- 🙆 圇 ORGANIC / USDA ORGANIC



WANT THE MONTHLY NEWS-LETTER SENT STRAIGHT TO YOUR INBOX?

CLICK **HERE** TO SIGN-UP







a Sysco company

SPECIAL BRUNCH BITES

Spring is on the horizon, and with Spring comes a number of brunch-worthy holidays. Whether you're planning for Easter, Mother's Day, communions, or graduations, European Imports delivers all of the brunch essentials to help you stand out.

CHEESE, PLEASE!

Marin French is known for their classic French-inspired, Californiacrafted cheeses made in small batches using the freshest local milk. While we carry their **traditional Brie, Triple Crème Brie**, and



Triple Crème Truffle Brie, today we highlight their Petite Breakfast Cheese. Petite Breakfast follows the same cheesemaking process as their other brie-style cheeses but skips the aging room, making it a fresh brie without the white bloomy rind you traditionally see on this style of cheese. Sold fresh and young, it has a tangy flavor

and a slightly springy texture, reminiscent of creamy cheese curds. It's a healthy yet indulgent protein option for your special occasion breakfast or brunch.

THE CARVING BOARD

Aristodemo Leoncini, a renowned master of the art of making salted meats, started a family business back in 1918 in the Province of Reggio Emilia. Leoncini follows the same age-old recipes that have been handed down through the generations. Their Porchetta is cooked in a steam oven, lightly smoked using a traditional wood-fired method, and coated with spices to create the traditional flavor of porchetta. Perfect for a carving station or brunch at home.



PASTRIES & BREAD



Lecoq Cuisine was founded in a small rented kitchen in Port Chester, New York, in 1991, but has since grown to be the preeminent manufacturer of fine French Pastries in the U.S. Using only the finest quality ingredients and the most innovative manufacturing methods, Chef Lecoq's passion brought the hand of the skilled pastry chef and the traditional flavor and flaky crispness of the butter-laced croissant to a cost-effective, frozen pastry. Continue reading 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

FEEL GOOD CHEESE



Each year, the **Good Food Awards** recognizes exceptional food crafters who top the charts in a blind tasting and meet the environmental and social responsibility standards of the Good Food Awards. Thousands enter every year, but only the best

of the best come out on top. This month, we highlight a few of our cheese producers that not only make delicious cheese, but also "do good" while producing it.

BELLWETHER FARMS



Family-owned and operated, Bellwether Farms lovingly crafts cheese and yogurt using whole, full-fat sheep and cow milk. Their Whole Milk Ricotta starts with the rich, whole Jersey cow milk pro-

duced on neighboring farms. They culture the milk to bring out its delicious flavors and then slowly heat each batch in small kettles until the curds form. This basketdrained ricotta is known for its pillowy texture.

3973645 Whole Milk Basket Ricotta
Stocked in IL and TX; Non-stock in CA

2/3.5 lb.

CAPRIOLE

Judy Schad founded **Capriole** in 1988 and has been crafting goat cheese by hand ever since. This artisan producer is located on an 80-acre farm in Greenville, Indiana and has won several awards for her unique cheeses.

Wrapped up like a gift in bourbon-soaked chestnut leaves, O'Banon is all the excuse needed for a celebration. This

fresh goat cheese initially has a bright, tart-fruit flavor balanced by an underlying sweetness and mild tannic note. The paste is dense but softly cloudlike, a testament to Capriole's hand-ladling process.



0597023 O'Banon Goat Cheese

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

12/6 oz.

NETTLE MEADOW

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



of soft goat cheeses and are known for their award-winning triple crème, Kunik. Made from goat milk and Jersey cow cream, it has a white rind, a voluptuous texture, and a tangy, buttery flavor.

1401671 Kunik

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

6/9 oz.

UPLANDS CHESE Uplands Cheese sits up on top of Pleasant Ridge, in the Driftless region of southwestern Wisconsin. They milk their cows seasonally, in time with the pastures,



and make two traditional artisan cheeses. Pleasant Ridge Reserve is an alpine-style cheese made with summer, grass-fed milk and aged on the farm for up to two years.

2546020 Pleasant Ridge Reserve

1/10 lb. RW

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

Vermont Creamery has been consciously crafting delicious dairy products since 1984. They believe their products taste better because they're made better. From using high-quality ingredients to ensuring they care for the farmers, customers, community and environment, they take their "consciously crafted" motto seriously.

Bijou is a hand-shaped button of cheese with a dense center and wrinkled rind. Bijou evolves with time, gaining a sharpness and complexity after thirty days.

1936853 **Bijou**

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

6/2/2 oz.

Named for the "Cream of Vermont," Cremont is a doublecream aged cow and goats' milk cheese with a unique cream color rind and luxurious, smooth interior.

1695024 Cremont

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



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

A TABLE IN THE SMOKING SECTION PLEASE



Echo Falls is rated as the number one grocery retail smoked salmon brand in the United States, and it is my opinion that they are, indeed, number one in the U.S. Fresh, premium quality fish are hand-selected for this line and smoked using the authentic and traditional methods of Alaska, Scotland, and Norway. Whether it is hot-smoked or cold-smoked, no coloring or preservatives are used, just all-natural ingredients for curing and flavor.

Everyone who tastes this salmon raves about how clean the flavor is. I buy the Cold Smoked Wild Alaskan Sockeye Salmon by the case. Try a blind taste test and I'll bet you would buy it too!

12 4 oz.

HOT SMOKED

2783282	Traditional Sockeye Salmon	12/4 oz.
Stocked in IL, VA, o	and CA; Non-stock in TX	
1469100	Peppered Sockeye	12/4 oz.
Stocked in IL and V	/A; Non-stock in TX and CA	
0568840	Traditional Coho Salmon	12 4 oz.
Stocked in IL, VA, o	and CA; Non-stock in TX	00
0444711	Peppered Coho Salmon	12 4 oz.

1836990 Cajun Coho Salmon Stocked in IL and VA: Non-stock in TX and CA

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

Cold Smoked Salmon
with Crostinis
Recipe and video here

Echo Falls uses only the freshest raw salmon flown in from around the world that is quickly frozen to ensure unsurpassed color in the fish. All-natural ingredients are

used to flavor the hot smoked products and no preservatives are added.

Package labeling provides full transparency, identifying the source, species, smoking method, and flavors for each offering. After thaw-out, most products have a

30-day shelf life helping to minimize your shrink.

COLD SMOKED

1/22911	Sockeye GravLax	12/4 oz
Stocked in IL, TX,	and VA	Ø
9883497	Wild Alaskan Sockeye	12/4 oz.
Stocked in IL, TX, VA, and CA		
1434481	Scottish Atlantic Salmon	12/4 oz.
Stocked in IL and VA; Non-stock in TX and CA		

TAPAS

Unique among the Echo Falls assortment are their Sockeye Salmon Tapas Slices. These Applewood smoked round slices of Wild Alaskan sockeye salmon are perfect for creating a fun and distinctive "Sea-cuterie" board for the upcoming brunch-focused holidays.

7151183	Original Wild Sockeye	12/4 oz.
Stocked in IL, TX, V	'A, and CA	
7151300	Mediterranean	12/4 oz.
Stocked in IL. TX. V	A. and CA	



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

WINE & DINE



This story began more than 120 years ago, when Armando **De Nigris** opened the first vinegar mill in Naples, immediately proving to be a great success with his clients. For over three generations now, the De Nigris family has dedicated itself to the production of vinegar with pas-

sion and knowledge in the tireless search for the best possible quality product.

It seemed only natural that the fine wine they use to make vinegar should also be used to make traditional cooking wine products that adhere to the laws of the land.



ACCORDING TO EUROPEAN LAW, ITALIAN WINE MUST BE MADE 100% FROM GRAPES.



Italian cooking wines start their lives as hand-selected wines, made 100% from grapes that are aged in wooden casks to obtain a softer mouthfeel and a rich, round taste. This combination produces a cooking wine with a truly complex wine flavor that remains even after the alcohol is cooked down in a recipe.

Domestic cooking "wines" can be made from Industrial quality wines blended with up to 90% fortified wine/ alcohol concentrate (from sugar or grain); which, frequently, is not declared on the label. These "wines" are not aged and produce an overly salty, one-dimensional flavor profile. Once the alcohol is cooked down, you're left with an excessively salty "wine-ish" flavor.





Use the intensity of this bold red cooking wine for any red meat. Whether you're braising ribs or making sauces for New York strip steaks, venison, or lamb, this full-bodied vino will cut through thick cuts of meat and intensify the flavor.

7156179 Red Cooking Wine

4/1 gal.

The most versatile vino for marinades, seafood dishes, and vegetables, this white's pronounced acidity and herbal notes are sure to add depth and zest to everything from delicious Italian risotto to steamed mussels with garlic toast.



7156182 White Cooking Wine

4/1 gal.







Marsala wine can exhibit nutty and sugary aromas and flavors of honey, toffee, walnut, and vanilla. It pairs perfectly with fruits and pastries as well as richly flavored foods such as blue cheese, parmesan, olives, and nuts.

7156181 Marsala Cooking Wine

4/1 gal.

Sherry cooking wine has a sweet aroma and golden color. Because of its rich, warm flavor, it works well with cool-weather dishes such as braised pork stew with roasted potatoes.



7184149 **Sherry Cooking Wine**

4/1 gai

All of the above items are stocked in all divisions and feature the following attributes.



SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

I'LL HAVE THE ECO-FRIENDLY-TO GO.



The pandemic has certainly taught us about the increasing necessity and power of the togo business. Without it, many restaurants may have had to make even tougher decisions than they already had. Restaurantware is leading the way for environmentally conscious businesses within the food and beverage industry by providing eco-friendly restaurant

supplies including a wide-variety of innovative to-go container options. Restaurantware products are all made from sustainable materials, and additionally, are all biodegradable, recyclable or reusable.

SUMMER COCKTAILS

Winter weather will soon break and warmer, busier days will be upon us! With the advent of so many cities allowing cocktails for takeaway, and in the general interest of creative beverage service options, we have expanded our Restaurantware assortment to include options that add a bit of whimsy to your "mobile" bar.



Reminiscent of childhood summers cooled down by juice served in foil pouches, these vessels are transparent to allow the vivid colors of your cocktails to shine through! They are resealable and have a straw holder for easy service and throw back memories!

7186941 **Resealable Drink Pouch-17 oz.** 1/100 ct.

We have made sure to include more sturdy options for single and double batch cocktails in plastic bottles as well.

These plastic juice bottles are a professional way to serve juices, lemonades, smoothies, and other refreshing beverag-



es at all types of foodservice establishments. Featuring leakpreventing twist off tops and bottle shapes that can easily be

affixed with customized stickers or labels to take your beverage service to the next level.

7196944 **Square Beverage Bottle-16 oz.** 1/100 ct. 7198135 **Round Beverage Bottle-8 oz.** 1/100 ct.

Add an eco-friendly touch to beverages using white paper straws that are built to stay strong for hours at a time.

7196493 **White Paper Straws** 1/1000 ct.

All of the above items are stocked in all divisions

CONSCIOUS CARRY-OUT

It's a fast-paced world. People are busy and constantly on the go. But even busy people get hungry. Restaurantware can add to the value of your to-go game with high quality take out supplies including bags, containers, boxes, and wraps that can proudly be touted as eco-friendly.



The new black kraft paper wraps are greaseproof and just the right size to fit a beautiful cheese burger or gourmet grilled cheese with some of the sandwich exposed for a presentation you'll want on Instagram.

7187157 **Grease-Proof Kraft Paper** 1/500 ct.

Built to stay strong, and made of ecoconscious premium paper, these take out food containers feature a grease-resistant coating to prevent any soaking through that creates inconvenient messes.



1/200 ct.

7086102 **Biodegradeable Container**



Add an Asian-inspired elegance to any large serving of rice, noodles, soups, or salads. For convenient reheating, these take out bowls can be easily placed in a microwave without the lid.

7186932 Panda Bowl with w/Clear Lid 1/200 ct.

These large paper bags feature a sturdy rectangular base that securely holds hefty meals to avoid messy spills or accidents. To streamline the packaging process, these kraft paper bags feature a stand-open design.



7186822 Black Takeout Bag

1/100 ct.

All of the above items are stocked in all divisions

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

SPRING FLAVORS



Springtime to a pastry chef is like Christmas day to a 4-year old. It is full of wonder and light. It's a chance to break away from the expected chocolate and banana and embrace vibrant colors and flavors. It's the opportunity to lighten up and embrace new produce, new methods, and the happiness that comes from creativity and passion.

As a pastry chef, I couldn't wait for the first delivery of Meyer lemon, berries and rhubarb to my kitchen. With egg whites and almond flour at the ready, I'm always eager to create the newest and trendiest desserts for my guests with these Springtime ingredients. Here I have

picked some of my favorite flavors in hopes you will create and enjoy with reckless abandon. Welcome to spring!

"FROM THE LAND TO YOUR PLATE"



Capfruit provides the authentic taste of fruit processed into purees, plus IQF whole, diced or sliced, decorative fruits. A company proud of its catch phrase 'From the Land to your Plate', Cap-

fruit adheres strictly to a three-step control process to ensure the best product makes it onto your plate.

3 Step Control Process:



Approved Fruits: Checking that every aspect of the technical specifications drawn up with suppliers has been adhered to. A successive series of controls are carried out for each batch of fruit.

Processing: Technology is based on low-temperature processing of the fruit to retain its complex structure and avoid any loss of aroma, development of germs and eventual oxidization.





Quality Control: During each production run, they carry out a battery of quality controls including monitoring the sugar content, weight, temperature, and taste.



2825988	Passion Fruit Puree	2/1 kg
1440348	Blueberry Fruit Puree	2/1 kg
2825990	Mango Fruit Puree	2/1 kg
6154464	Strawberry Fruit Puree	2/1 kg

All of the above items are stocked in all divisions and feature the following attributes.



SPECIALISTS IN "READY TO FILL" PASTRY SINCE 1967



It all started more than 50 years ago in a small Belgian pastry shop in Ypres. *Andre Dehaeck* came up with the idea to revise

the recipe of the classic puff pas-

try shell, *Vol-au-Vent*, and Pidy was born.

Pidy has been baking different types of dough for more than 50 years now. They offer variety and

trendsetting innovation in the demanding culinary art of puff pastry, shortcrust and choux pastry.



90 ct. Bulk

60 ct. Bulk

70 ct. Bulk

7139951 Graham Shell 2" Round

Stocked in IL, TX, VA, and CA.
7139955 Graham Shell 3.2 " Round

3818830 Gluten Free Shell 2" Round Stocked in IL, TX, and VA. Non-stock in CA.

3818840 Gluten Free Shell 3.25 Round 27 ct. Bulk Stocked in IL and VA. Non-stock in TX and CA.

1693963 **Nuetral Shell 1.5" Square** 240 ct. Bulk Stocked in IL, TX, and VA. Non-stock in CA.

7138769 **Nuetral Shell 2.5" Square** 60 ct. Bulk



Stocked in IL, TX, and VA.

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

SPRING FLAVORS (CONT'D)

CHEFS AT THE SERVICE OF CHEFS

Traiteur∂e Paris

Whether you are looking for a turnkey product or something to add your personality to, Traiteur de Paris has a solution.



7175472 Mango & coconut Shortbread 16/3.17 oz.



These beautiful desserts are bursting with spring flavors and colors. They come frozen and are individually portioned, so you thaw only what is required to help you minimize any loss.

7175452 Mini Dessert Cups



Serve as-is or add your own professional touch to finish a unique and beautiful dessert in just a short time. Perfect for catering, dessert tables, or individual plating.



7175476 Lemon Meringue

16/3.17 oz.

All of the above items are stocked in all divisions.

NOT JUST YOUR "PLAIN OLD VANILLA"



Nielsen-Massey uses a proprietary cold extraction process that takes weeks instead of days to produce their distinctive pure and natural vanilla extracts. This pro-

cess preserves the more than 300 unique flavor compounds contained in nature and creates the overall flavor difference that sets their products apart.





7071123 Natural Vanilla Flavor

1 Gal.

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



7012985 Natural Vanilla Bourbon Extract Stocked in IL and VA. Non-stock in TX and CA.

32 oz.

1690937 Natural Vanilla Bourbon Extract Stocked in IL and VA. Non-stock in TX and CA.

8 oz.

1435488 Natural Vanilla Bourbon Extract Stocked in IL, TX, and VA. Non-stock in CA.

4 oz.



A 125-year-old family business committed to sustaining the plants, people, and communities that supply ingredients - "because our interests are inseparable."

7029209 Vanilla Beans - Indonesian

Stocked in IL, TX, VA and CA.

1411646 Vanilla Paste

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

1690946 Vanilla Powder Stocked in IL, TX, and VA. Non-stock in CA.

1690963 Lemon Extract

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

1/4 oz.

6/4 oz.

6/2.5 oz.

8/2 oz.





SPECIAL BRUNCH BITES Retail & Foodservice

SPECIAL BRUNCH BITES (CONT'D FROM P. 1)

PASTRIES & BREAD, CONTINUED

While **Lecoq** offers a vast assortment of shapes, sizes, and flavors, their **Bacon & Egg**, **Ham & Cheese**, and **Spinach & Ricotta** Croissants are truly a breakfast treat.

Tribeca Oven has been pursuing its vision of quality and a passion for excellence for over 30 years. They combine fresh-baked quality with par-baked convenience to capture the traditional taste and texture of authentic, artisan bread. Some ways to incorporate Tribeca Oven into your special occasion brunch are:

- Use the **9 Grain Loaf** as a base for specialty toasts, such as Avocado, Heirloom Tomato, or Peanut Butter & Banana Toast.
- Slice the Rustic French Batard to create Tribeca Oven's French Toast Bites
- Offer Assorted French or Honey Wheat Dinner Rolls or French Pull Aparts with a plated meal
- Slice Tribeca's French Baguette and serve on a "Sea-cuterie" board alongside smoked salmon



In 2007, **Miller Baking Co.** had an idea: to make a better pretzel bun — something that's light and airy with a touch of sweetness. The product they created that fateful year, however, became much more than a pretzel bun or local novelty; it became **Pretzilla**.

Pretzilla Soft Pretzel Bites are definitely a crowd-pleaser! Simply warm, add pretzel salt, and pair them with savory things like mustard or cheese dip. Or turn them into sweet indulgences by adding cinnamon sugar or chocolate. Try this **Pretzilla Donut Holes** recipe for an easy brunch addition.

ACCOUTREMENTS

Bonne Maman was founded in a small village nestled in a beautiful region in the Southwest of France known for its superior fruit. Inspired by time-honored family recipes, love of homemade food, and the wish to bring people closer every day, these values are still at the core of everything Bonne Maman.



Every Bonne Maman offering is designed to delight. Simple, natural ingredients you could find in your kitchen are lovingly brought together under the highest quality standards. Whether you put a retail jar on a "Pancake Board" for an at-home brunch, serve an individual jar alongside toast in a restaurant, or put individual squeeze packets at a buffet, Bonne Maman preserves, marmalades, curd and honey are perfect for any brunch occasion.

In 2010, **Crown Maple** created a new maple standard by introducing select-quality, estate-produced, 100% pure, organic maple syrup. The estate sits on 800 acres in the middle of New York's Hudson Valley and is the heart of Crown Maple, fueling their passion to combine the absolute best plant-based, organic ingredients with artisanal craftmanship to create *The Best Nature Has to Offer*®.

Not only can Crown Maple be served with pancakes and French toast, try topping a fruit and yogurt parfait or baked brie with the Madagascar Vanilla Infused Syrup or your oatmeal with the Cinnamon Infused Syrup. Or, use the Organic Maple Sugar to rim a breakfast plate



(and after hours) cocktails for an extra decadent touch!

INDUSTRY TRENDS

Retail & Foodservice

Top Food Trends for 2022

Consumers are seeking out familiar and comforting foods and beverages, but often with a flavor or ingredient twist for added excitement, or with specific diets and health concerns in mind, says members of the Specialty Food Association Trendspotter Panel. This group of retailers, chefs, foodservice buyers, educators, and industry watchers combed the SFA's digital events throughout 2021 to identify the trends of the coming year. Here are the five trends they've named as the hottest for 2022, along with the three continuing trends that keep gaining traction.

1. PASTA'S COMEBACK

Slowed in recent years by keto and low-carb diets, the COVID-influenced comfort food surge has revived the pasta category. Less familiar shapes are coming to the U.S. market, as well as brand new ones like cascatelli, along with a resurgence of gluten-free and alternative-grain options. Black rice, pumpkin, red lentils, and purple carrots are bringing "new spins on traditional pasta in Instagramfriendly ways," said Trendspotter Jonathan Deutsch.

2. PLANT-BASED COMFORT FOOD.

More plant-based options of nostalgic favorites are hitting shelves, making comfort food more accessible to those who follow alternative diets. Plant-based patties, peaprotein based crumbles to use in tacos, and tenders and nuggets made with Chilean seaweed were among the latest innovations seen at SFA digital events like Fancy Food 24/7.

3. PEPPERS ARE HOT.

Consumers are gaining an education on the right peppers for recipes, snacking, and condiments, thanks to a preponderance of regional chili peppers, chili crisps, dried peppers, and pepper flakes. In addition, flavor innovations include a cooking oil that pairs coffee with spicy chilis. "Ajvar is a lesser-known red pepper and eggplant condiment that's made in Turkey" said Trendspotter Jenn de la Vega. "Dua Lipa mentions ajvar on Hot Ones and recommends it with Albanian cooking."

4. WIDE WORLD OF SNACKING.

For the past 18 months, global flavors have been offering consumers culinary adventure in lieu of traveling. Their growing prominence has inspired innovation in snacks

and treats categories. Fancy Food 24/7 revealed snack bars that deliver Thai flavors while being keto-friendly and high in prebiotic fiber; potato chips from Spain in foie gras flavors; and peanuts flavored with turmeric and chili, "like the spicy peanut snack from hawkers on street corners in Bangkok that I relished as a child," noted Trendspotter Kantha Shelke.

On the sweet side, exhibitors offered ice cream flavors that pay homage to Latin-American coffee and dessert combos; a twist on classic panettone featuring traditional Sicilian pistachios in the bread and as a filling; and from the Philippines, a white chocolate moringa-infused bar topped with pinipig, a traditional ingredient of pounded and toasted young glutinous rice.

5. FOODS WITH BENEFITS.

Consumers are taking immune system health seriously in the wake of the pandemic, but the antioxidants and antiinflammatory properties of some functional foods and beverages are increasingly appealing for their reported anti-aging benefits too. Product examples include functional gummies; oils marketed as cosmetic oils to drink or



use topically for the complexion; drinks that pair mango with collagen for protein and potential beauty benefits, and turmeric for antiinflammation; and a butterfly pea flower extract, high in anthocyanins, which are linked to antiaging for the skin.

CONTINUING TRENDS

Upcycled ingredients, the rise of cocktail culture, including low— and no-alcohol options, and whimsical treats continue to gain momentum.

Source: Specialty Food Association

EASY EASTER INDULGENCE

No Spring special occasion is complete without chocolate. From filling an Easter basket to rounding out your Easter brunch menu, turn to these indulgences.

VOSGES CARAMEL MARSHMALLOWS



Fluffy Madagascar bourbon vanilla marshmallows are topped with a chewy square of small-batch caramel. Enrobed in 69% dark chocolate and available in four flavors, their marshmallows bring a luxurious twist to this comfort food. For the purist or the adventurer, there is a Caramel Marshmallow suited to every palate.

All items below are stocked in IL, TX and VA, and feature these attributes:



7114189	Roasted Walnut Pecan	12/2.5 oz.
7114190	Alderwood Smoked Salt	12/2.5 oz.
7114191	Blood Orange Hibiscus	12/2.5 oz.
7114196	Black Sea Salt Coconut Nib	12/2.5 oz.

H!P OAT MILK CHOCOLATE



If you're searching for a chocolate bar that is suitable for the masses, turn to H!P.

H!P Oat Milk Chocolate Bars combine deliciously creamy oat milk with unique flavors, like salty pretzels or crunchy cookies, for an indulgent, yet veganfriendly chocolate bar.

All items below are stocked in IL, TX, VA and CA and share theses attributes:



7176240	Cookies No Cream Bar	12/2.47oz.
7176244	Salty Pretzel Bar	12/2.47 oz.
7176247	Oat Milk Chocolate Bar	12/2.47 oz.
7176248	Salted Caramel Bar	12/2.47 oz.
		The second se

MONA LISA TULIP CUPS

Mona Lisa creates a full line of decorations for you to add color, flavor, texture and shape to your pastries,



desserts, and other bakes. Using new technologies, they bring you new shapes to make them extraordinary. Marbled tulip cups have a fine thickness and a rich chocolate flavor. Fill with a cream, mousse or ganache and seasonal fruit for a light, spring-flavored brunch dessert.!

All items below are stocked in IL, TX and VA, and feature these attributes:



2167405	Marbled	1/36 ct.
8115457	Pastel	1/36 ct.
6414066	Mini Marbled	1/152 ct.
5971771	Mini Pastel	1/152 ct.

DELEYE DESSERTS

If you simply don't have the time or staff to create an elegant drool-worthy dessert from scratch, the **Deleye** line offers thaw, finish and serve desserts. Simply plate and add the provided finishing touches and you have a pastry chef quality dessert ready to serve.

All items below are stocked in IL, TX, VA and CA

7173006	Half Moon Emerald	10/2.3 oz.
7173177	Long Bar Topaz	10/3.53 oz.
7173307	Q Bar Onyx	10/2.47 oz.
7173312	Rect Piedmont Pastries	10/3 oz.

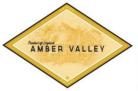
For an elegant mini dessert offering, turn to the Mini Sans Souci, assorted pastries in the following flavors: coffee, almond, mango passionfruit, raspberry milk chocolate, mascarpone, tiramisu, dark chocolate, and dark chocolate praline flavors.



7173253 Mini Sans Souci



40/0.53 oz.















European Imports, Inc. 600 E. Brook Dr. Arlington Hts., Illinois 60005 Phone: 800.323.3464 Fax: 847-631-6001 Website: www.eiltd.com