

MARCH 2023 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

MARCH 5-7
HEALTHY FOOD EXPO, NYC

MARCH 7-11
NATURAL PRODUCTS EXPO WEST
ANAHEIM, CA

MARCH 28-30
INTERNATIONAL PIZZA EXPO
LAS VEGAS, NV

NEXT MONTH'S HOLIDAYS & EVENTS

Time to start planning!

APRIL 9 EASTER SUNDAY

APRIL 21 EID AL-FITR

APRIL 22 EARTH DAY

all month long...

NATIONAL BRUNCH, SOY FOODS,
AND SOFT PRETZEL MONTH

ICON KEY:

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

-  ALL-NATURAL
-  ANIMAL WELFARE APP.
-  CERTIFIED HUMANE
-  DAIRY FREE
-  EGG-FREE
-  FAIR TRADE CERTIFIED
-  GLUTEN FREE
-  GRASS FED
-  KOSHER
-  LACTOSE FREE
-  LOCAL
-  LOW SODIUM
-  NON-GMO / NON-GMO VER.
-  NUTS FREE
-  SOY FREE
-  SUGAR FREE
-  TRANS FAT FREE
-  VEGAN



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THE SAVORY SIDE OF BRUNCH

Unlike lunch and dinner, which are all but assumed to be savory meals, brunch allows you to make a taste decision when you sit down at the table: Are you craving sweetness or saltiness today? In a "What's Your Brunch Style" survey from the Food Network, savory was overwhelmingly the favored style. Let's explore some of the savory brunch options available through European Imports.

Source: Food Network

Fra'Mani, known for their old-world, Italian-inspired charcuterie, brings us their **Mattinata Breakfast Sausage** worthy of a spotlight. Coarse-ground fresh pork is lightly seasoned with salt, pepper, red chili pepper and a touch of sage, then smoked over natural fruit-wood. Slice and serve on a mini biscuit topped with a **quail egg**.

Some other exceptional breakfast meat options:

7014393	Big Fork Bacon Maple Brown Sugar Sausage (Bulk)
1813098	Nueske's Canadian Bacon (Retail)
1845793	Nueske's Canadian Bacon (Bulk)
8465102	Raisin River Chicken Apple Breakfast Sausage (Bulk)
1467432	Raisin River Center Cut Bacon Slices (Retail)
3137605	Raisin River Center Cut Bacon (Bulk)



Three Little Pigs Egg Bites are their modern twist on the classic French quiche. The eggs are cooked in the sous vide method which allows for a refined texture and retained flavor. High in protein, low in carbs, gluten-free and 0g of sugar, they not only make the perfect addition to brunch buffets or breakfast plates, but are a great go-to snack, too!

Vegetables may not be the star of the brunch menu, but they are not to be skipped! Whether adding to an omelet station or mixing into a scramble, **Cucina Viva** and **Mezze Magic** frozen vegetables allow for you to thaw and serve only what's needed.

One more brunch menu must-have: a Lox Bagel! Start with the **retail** or **single serve** Sierra Nevada Cream Cheese and smear on your bagel of choice; then, top with **MacKnight Scottish Style Smoked Salmon**, **Cucina Viva Capers**, red onions and dill.

While pastries are typically found on the sweet side of brunch, **Lecoq** offers three savory croissants — **Spinach Ricotta**, **Ham & Cheese** and **Bacon & Egg** — that simply cannot be forgotten. These croissants are ready-to-bake yet still bring the traditional flavor and flaky crispiness of French, butter-laced croissants.

Discover the sweet side of brunch on Page 8.

Sysco Employees and Customers:

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UNDER THE DOME

Jeff Babcock, Cheese Specialist

JACKS ARE WILD



CHEESE COMPANY

Jack cheese is a truly American cheese. It's great for nearly every kind of preparation. Sierra Nevada of California brings us two great flavored versions! You can bet on these, for these Jacks are wild!



Sierra Nevada Cheese was founded by Ben Gregersena and John Dundon in 1997. Located in Willows, California, they source milk from local family dairies committed to pasture based farming. They use traditional processes to create their wholesome dairy products where the milk and the cultures are all they need.

In an age of industrial manufacturing—and overprocessing—Sierra Nevada offers real cultured dairy products. They are inspired to create products with uncompromised flavor and quality, providing families with the wholesome goodness of authentic, farmhouse-style dairy foods.

TRUFFLE JACK

Sierra Nevada Truffle Jack is handcrafted in micro-batches using high-quality, delicious California milk. Their smooth textured jacks are known for their creaminess and this cheese is no exception! Truffle Jack starts with a perfect balance of aromatic Italian truffles and rich Sierra Jack cheese, but it doesn't stop there. A tiny bit of Portabella mushrooms are added for added texture and umami flavor. The combination of real Italian Truffle and Portabella mushrooms makes this cheese an economical way to incorporate truffle cheese flavor into recipes.



Truffle Jack has amazing melting qualities, making it the perfect cheese to melt on a burger or vegetables, incorporate into pasta, stuff inside a chicken breast, or add to crème fraiche for a creamy, aromatic sauce.

With brunch occasions right around the corner, now is the time to try out Sierra Nevada's **Truffle Jack Souffle!**

7215420

Truffle Jack Wheel

1/6 lb.

Stocked in IL, TX, VA and CA



SIERRA JACK HATCH CHILE

Sierra Jack Hatch Chile is handmade by Sierra Nevada's cheesemakers in small batches with Graziers Certified Grass Fed Milk from local dairy farms in Northern California. It features the smooth and creamy texture Sierra Nevada is known for. The authentic New Mexico Green Chile provides a subtly sweet and smoky taste that perfectly balances with the creaminess of the jack. Aging mellows the front heat but retains the great chile flavor!

For all your game-watching this March and April, try these **Sierra Jack Hatch Chile Cheese Crisps!**

7221771

Sierra Jack Hatch Chile

2/5 lb.

Stocked in IL, TX, VA and CA



WHY GRAZIERS CERTIFIED GRASS FED MILK?

Grass fed dairy products are up to four times higher and a great source of conjugated linoleic acids (CLA's), Omega 3 fatty acids, Vitamins and Minerals. CLA's are the healthy type of fat that may protect the body from cancer formation and progression. Omega 3 fatty acids are an essential fatty acid needed by our bodies and have been shown to increase heart health and reduce triglycerides.



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

THE TASTE OF QUALITY SINCE 1918



Leoncini

Aristodemo Leoncini, a renowned master of the art of making salted meats, started a small family business back in 1918 in the Province of Reggio Emilia. The company continued to grow and in 1948 Aristodemo was called upon by the Salumificio del Garda, a delicatessen factory near the Garda Lake in the province of Verona, to become a member of their plant and share his expertise with them. His reputation was that of being a master in the production of salted meats. Mr. Leoncini became a member of the Salumificio del Garda and with the assistance of his two sons, Eliseo Mario and Sergio, they achieved the objective to establish a real delicatessen industry very quickly. In 1959 the Leoncini Family became the only owner of the company and in 1960 the dream to name the factory "Leoncini" was realized.

The Leoncini Group was and still is in Verona where they produce Oven Roasted Ham with Herbs, Cooked Ham, Porchetta, Mortadella and other meats. Leoncini's second plant is in Langhirano, Parma which is dedicated only to making 100,000 high quality Parma Hams per year. Leoncini products are still made using ancient and valued Emilian recipes, combined with the latest production technology.



PANCETTA

Leoncini uses only carefully selected meats plus salt and aromas from ancient recipes for their pancettas. Traditional production processes are still used, with most processes done by hand by master craftsmen. Everything aims at maintaining the natural and typical flavor and the characteristic white-streaked pink color to achieve a perfect balance between softness and consistency.



7017962
Flat Pancetta Smoked 1/2 Cut
2/4 lb
Stocked in IL and VA; Non-stock in TX and CA



MORTADELLAS

Leoncini selects only the best cuts of leg, shoulder and belly and scrupulously follows ancient Emilian recipes. They use traditional masonry dry air ovens to cook their mortadella. The prolonged and delicate cooking creates products with unique taste, inviting aroma and irresistible velvet-smooth consistency.



7014987 **Mortadella Plain** 1/8 lb
Stocked in IL and VA; Non-stock in TX and CA

7011280 **Mortadella w/Pistachio** 1/8 lb
Stocked in IL, TX and VA; Non-stock in CA



COOKED HAMS

Leoncini cooked hams are made from the best fresh pork legs coming from strictly selected suppliers. Most production process phases are done by hand as in the past, with a perfect marriage of craftsmanship and efficiency. The aromatic profile of the meat is not covered up by intrusive aromas but rather is enhanced by the very best spices that delight even the most demanding palates.

0067777 **Porchetta Oven Roasted Pork** 1/12 lb
Stocked in IL, TX, VA and CA

8785741 **Cotto (Cooked) Ham** 1/16.5 lb
Stocked in IL, TX, VA and CA

0734028 **Oven Roasted Ham with Herbs** 1/16.5 lb
Stocked in IL, VA and CA; Non-stock in TX



RAW HAMS

There are many factors that contribute to the excellence of Leoncini's raw hams: careful selection of raw materials, cutting-edge facilities and technologies and handcrafted work. A truly exquisite delicacy and always constant in quality.



7709593
Parma Boneless Ham 18mo
1/17 lb
Stocked in IL and VA; Non-stock in TX and CA



SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

IT'S TIME TO GO BLONDE



Years ago having a beverage at a friend's bar, I noticed the bartender making a bloody mary. After they built the drink, they started adding garnish to it. When the server delivered the drink, I saw a bunch more tickets for the bloody marys roll in. This is an important reminder that when it comes to food and drinks, standing out matters. When a customer sees something intriguing pass by their table, they ask, "what was that?" and often order the same cocktail or dish.

We love adding over the top garnish to bloody marys, but since when have we given the mix itself a twist? When I saw the golden hue of the yellow tomato based "Natural Blonde" Bloody Mary Mix, I knew people would be asking about it as it walked past them, too.



Natural Blonde was founded in Charleston in 2012 by an award-winning mixologist and inspired by the city's amazing culinary scene. A successful prototype won over the crowd at the "Bloody Mary Throw Down" at the Official Bridge Run After Party. Two years of testing later and their Bloody Mary Mix developed into a special blend of locally-sourced Valencia Gold and Carolina Gold Tomatoes. Right away, they decided that canned tomatoes or tomato paste, common in retail mixes, would never be good enough for Natural Blonde. To accentuate the delicious flavor of gold tomatoes, they leveraged the talent of a few local chefs and added a proprietary blend of green hot sauce, sweet-hot pickle juice and secret spices to create this winning mix!

This summery yellow tomato based mix is lower in acidity than the traditional red mix. It has a slight sweetness, balanced by the sharp pickle juice and a bit of green pepper hot sauce. Made of 91% tomato juice, this gulp-able potion is super bright and refreshing for a sunny afternoon brunch or just relaxing on the deck with friends.

This recipe was inspired by gazpacho; that said, you can definitely use Natural Blonde in the kitchen! Use it as a yellow tomato mignonette or granita to dress raw oysters and clams, splash some in a ceviche marinade to give halibut or shrimp some depth, or toss some chicken thighs in Natural Blonde before grilling. And don't forget the Salty Blonde Bloody Mary Rimmer, which can double as a seasoning for shrimp, pork and chicken, too!

All items stocked in all divisions.

- 7219904 **Bloody Mary Mix** 2/128 oz
- 7219907 **Bloody Mary Mix** 12/16 oz
- 7219935 **Bloody Mary Mix** 12/32 oz



- 7219893 **Salty Blonde Rimmer** 12/3.5 oz



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

TRADITIONAL MIDDLE EASTERN BREAKFAST

A typical Arabic or Middle Eastern breakfast usually contains a beautiful variety of appetizer-style dishes, known as mezze, including eggs, vegetables, beans, hummus, and more. One of the things I loved most about the time I spent in my country is discovering how tightly interwoven culture and cuisine are. At mealtimes, especially larger meals like breakfast and lunch, everyone gathers around to share the meal and talk and laugh. They don't portion out foods onto individual plates. Instead, smaller plates of different dishes are arranged on a larger tray, and everyone gathers around and digs in. It's a more communal way of eating, and it brings people together in a deeper way. It's a lovely way to enjoy food. A Middle Eastern or Arabic breakfast is usually a fairly big spread and a pretty hearty meal. It is common to contain various dishes of eggs, beans, vegetables, cheeses, olives, salads, and/or bread.

WHAT IS A TYPICAL ARABIC BREAKFAST?

For breakfast in the Middle East, you'll typically see a variety of small dishes served on a larger tray. And it's family time!



SHAKSHUKA

It's thought that this dish is from North Africa. However, it's a popular breakfast dish across the Middle East. Shakshuka is a dish of spiced tomato sauce with onion and peppers with eggs simmered right in the sauce. Seasonings typically include garlic, cumin, paprika, and cayenne pepper. Optionally, you can top Shakshuka with fresh herbs, such as cilantro, and crumbled feta. There's no need for utensils — scoop it up with bread!

7098564 **Mina Shakshuka Sauce** 1/147 oz

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

3910439 **Mina Shakshuka Sauce** 6/26 oz

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



FALAFEL

These are deep-fried fritters made from fava beans or chickpeas. You can tell which they're made from because falafel made with fava beans is usually a light green color inside, and falafel made from chickpeas usually has a beige interior.

It's common to find a tahini-based sauce on top of falafel. Wrap falafel along with veggies in flatbread for a sandwich or eat it as-is.

2194571 **Sadaf Falafel Mix**

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

3/10 lb.



HUMMUS

In Arabic, the word hummus means "chickpeas." In Arabic, hummus bil tahina is the dip made of chickpeas blended with tahini, lemon, garlic, and salt. My mother always adds cumin to hummus. She said not only does it add good flavor, but cumin helps reduce the bloating effect that beans can have.



7167928 **Carmelina Garbanzo Beans** 12/14.28 oz

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

9901764 **Carmelina Chick Pea Puree** 1/10 kg

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

DOLMAS

Dolmas are an ideal part of a mezze menu. Vine leaves are filled with a mixture of long grain rice, vegetable oil, water, onion, dill, mint, salt and seasonings then hand-rolled into logs.



2362604

Iliada Dolmas

6/70 oz

Stocked in IL, TX, VA and CA



FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

TRAVEL THE WORLD THROUGH CHOCOLATE



Every year, March is designated Women’s History Month. All month long, we celebrate the social, economic, cultural, and political achievements of women. The day also marks a call-to-action for accelerating women’s equality.

In celebration of Women’s History Month, we highlight Vosges Haut Chocolat. Its creator — Katrina Markoff — embodies this call-to-action and more.



“Beginning with an apprenticeship in Spain under the direction of Ferran and Albert Adria of the famed El Bulli, I began to understand that food was a medium for transformative, visceral experiences. A perfect bite in an unexpected form could spark curiosity and open someone’s heart. It could create balance.

At the encouragement of Ferran, I set out on a quest directed by the ‘signs’ to identify my path and reason for being in the world of good, meaningful food. I embarked on a trip around the world. On my travels I began to see my destiny as an alchemist, sharing in the long tradition of those who believe that CREATION is the great work and when ingredients are combined in just the right way, they become greater than the sum of their parts.

When I returned to the States, I knew the restaurant kitchen wasn’t the right place for me and that my travels had unlocked a need for me to tell and re-tell stories that would have an impact to open minds, balance the body, mind, and spirit, and create an appreciation for the world’s diverse cultures.



It is through Katrina’s travels that her destiny as an alchemist, sharing in the long tradition of those who believe that creation is the great work and when ingredients are combined in just the right way, they become greater than the sum of their parts.

At European Imports we support women founders, entrepreneurs, owners and creators. We are proud to carry Vosges Haut Chocolat products and encourage you to support the women makers in your communities every day.

The below line of uniquely flavored bars all come with twelve 3 oz bars in a case.



7109605

Black Salt Caramel Chocolate Bar

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



7109610 **Mo’s Dark Bacon Chocolate Bar**

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



7109611 **Pink Salt Caramel Chocolate Bar**

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



7109612 **Mo’s Milk Bacon Chocolate Bar**

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



7109615 **Banana Coconut Chocolate Bar**

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



7109626 **Matcha Green Tea Chocolate Bar**

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



7109628 **Raw Honey Chocolate Bar**

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



7109664

Turmeric Ginger Chocolate Bar

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





INDUSTRY TRENDS

Retail & Foodservice

10 FOOD TRENDS FROM THE FANCY FOOD SHOW

January's Winter Fancy Food Show was a great place to spot upcoming trends within the specialty food industry. Below are the 10 most prominent trends according to the Specialty Food Association's Trendspotter Panel:

1. NON-ALCOHOLIC COCKTAIL CULTURE

Alcohol-free beverages are dominating in the ongoing cocktail trend, giving consumers sophisticated, well-crafted, and flavorful options in elegant packaging, equal to their traditional counterparts.

7173050 **Crodo Mojito** 6/4/11.1 oz
Stocked in IL and VA; Non-stock in TX and CA

2. FERMENTED FOR FUNCTION

As consumers gain understanding of the importance of digestive health to overall well-being, fermentation in new uses is creating healthful value-adds to foods and beverages.

7214441 **Killik Delta Hot Sauce** 12/10.19 oz
Stocked in IL and VA; Non-stock in TX and CA

3. HONEY IS HOT

A new batch of honeys is hitting the market featuring adaptogen infusions, forest-grown varieties that are sustainably harvested, and hot flavor profiles showcasing different spices.

7179024 **Mike's Extra Hot Honey** 6/12 oz
Stocked in IL, TX, VA and CA

4. NEW PACKAGING FORM AND UTILITY

Innovative packaging that addresses portability and convenience, as well as creative ways to consume traditional products, is leading innovation from meal cups to tea discs to freeze drying products like candy and salsa.

7098651 **Wild Hibiscus**
Butterfly Pea Flowers 1/12 oz
Stocked in IL, TX and VA; Non-stock in CA

5. STARTERS, BASES, KITS, AND SHORTCUTS FOR CONVENIENCE

Convenience in at-home cooking is a top 2023 trend, according to the Trendspotter panel, as consumers have ambitions to keep up their pandemic-era home cooking but lack time. The Winter Fancy Food Show brought several meal starters, sauce starters, frozen meals, and other shortcuts to the forefront.

1721986 **Sticky Fingers Scone**
Lemon Poppyseed 6/15 oz
Stocked in IL, TX, VA and CA

6. PANTRY WITHOUT BORDERS

Trendspotters saw a crop of condiments, sauces, oils, and seasonings that help people enjoy global and regional tastes at home as a top trend for 2023. That held firm at the Winter Show where the trend also extended to snacks, cookies, beverages, and other grocery staples.

7200849 **Mr. Bing Mild Chili Crisp** 6/7 oz
Stocked in IL, TX, VA and CA

7. SUSTAINABLE, UPCYCLED, OR REGENERATIVELY GROWN INGREDIENTS

The health of the environment continues to be a top consumer concern and they align themselves with brands who take it seriously. This is opening the door for more products that are responsibly grown or produced, ethically sourced, use upcycled ingredients, or contain sustainable packaging.

7198603 **Restware Bio TekKraft Paper**
Drink Carrier with Handle 1/100 ct
Stocked in IL and VA; Non-stock in TX and CA

8. HIGH-QUALITY MEAL PREP

Exhibitors at the Winter Show showcased several products to help home cooks prepare meals with restaurant-quality ingredients —with high-end flavor use and a little indulgence as a common goal.

7014647 **Sabatino Truffle Zest** 1/5.3 oz
Stocked in IL, TX, VA and CA

9. HEALTH IN BALANCE

While the past few years, especially, have put health and immune system boosting foods top of mind, consumers still want to indulge. Better-for-you snacks and treats continue to dominate.

8810121 **Veggie Chips** 24/1 oz
Stocked in IL, TX, VA and CA

10. BENEFICIAL BEANS (AND LENTILS)

From crisps to snacks to seasoned varieties to new to-go packages and pouches, beans such as black, pinto, and fava, as well as lentils, dominated at the Winter Show as protein alternatives and better-for-you chip options.

7208201 **Gran Luchito Cantina Beans** 6/15.16 oz
Stocked in IL, TX, VA and CA

Stay on trend by checking out the EI products listed under every concept above.

THE SWEETER SIDE OF BRUNCH



Brunch is perfect for Easter, Mother's Day, graduations, celebrations, or a weekend with friends. It conjures up happy memories and traditions, but the food is also not to be downplayed. Some like the eggs and bacon breakfast route, others enjoy the lunch part, but so many look forward to the sweet side of brunch with its pastries and indulgent options.

We have so many options for pastries that are freezer to oven ready-to-bake, so customers will always have access to fresh baked pastries with little or no effort:

LECOQ

Founded by pastry chef Eric Lecoq in a small rented kitchen space in Port Chester, New York in 1991, **Lecoq Cuisine** has grown to be the preeminent manufacturer of fine French pastries in the United States. Chef Lecoq brought the hand of the skilled pastry chef and the traditional flavor and flaky crispness of the butter-laced croissant to a RTB pastry.

- 7980194 **Brioche Cinnamon Bun, Med** 90/2.25 oz
Stocked IL, VA and CA
- 0465132 **Almond Croissant** 90/2.6 oz
Stocked IL, TX, VA and CA
- 1412927 **Chocolate Croissant, Large** 105/2.88 oz
Stocked IL, TX, VA and CA
- 1412935 **Butter Croissant, Large** 64/3 oz
Stocked IL, TX, VA and CA
- 7714571 **Cheese Danish, Large** 98/2.7 oz
Stocked IL, TX, VA and CA

FRENCH GOURMET

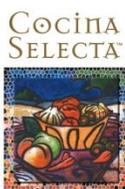
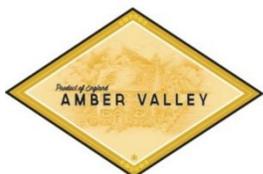
Fusing the ancient art of dough making with modern manufacturing results in authenticity, manufacturing precision, and beautiful product consistency.

- 7017279 **Almond Bear Claw** 48/3.25 oz
Stocked IL, TX, VA and CA
- 7017275 **Multi-Grain Croissant** 36/3.5 oz
Stocked IL, and VA
- 2725663 **Mini Danish Assortment** 200/1.25oz
Stocked IL, VA and CA Chocolate/Cinnamon/Apple
- 2725709 **Mini Danish Assortment** 200/1.25oz
Stocked IL, VA and CA Lemon Cream Cheese/Almond/Blueberry

LE CHIC PATISSIER

Le Chic Pâtissier offers an assortment of specialty European delicacies made using the finest ingredients. Their sweets are crafted from traditional recipes, with a sustainable approach in terms of ingredients and packaging.

- 7010706 **Brioche Loaf** 6/21.16oz
Stocked IL and VA
- 7219896 **Choc. Chip Brioche Loaf** 6/21.16oz
Stocked IL, TX, VA and CA
- 7193054 **Chocolate Filled Waffle** 48/2.82oz
Stocked IL, TX, VA and CA
- 7193052 **Custard Cream Filled Waffle** 48/2.82oz
Stocked IL, TX, VA and CA
- 7193050 **Mixed Berry Filled Waffle** 48/2.82oz
Stocked IL, TX, VA and CA
- 7212299 **Mini Plain Beignet** 140/.7oz
Stocked IL, TX, VA and CA
- 7212300 **Choc Hazel Beignet** 140/.7oz
Stocked IL, TX, VA and CA
- 7212298 **Raspberry Beignet** 140/.7oz
Stocked IL, TX, VA and CA
- 7214739 **Mini Dutch Pancake** 360/.28oz
Stocked IL, TX, VA and CA



European Imports, Inc.
600 E. Brook Dr.
Arlington Hts., Illinois 60005

Phone: 800.323.3464
Fax: 847-631-6001
Website: www.eiltd.com

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!



7232915
**Groix & Nature
Lobster Oil**
12/3.16 oz.

Stocked IL & VA; Non-Stock in TX & CA



7228726
**Mr. Bing
Chili Crisp - Mild**
2/64 oz.

Stocked IL, TX, VA and CA



7228723
**Mr. Bing
Chili Crisp - Spicy**
2/64 oz.

Stocked IL, TX, VA and CA



7214352
**Pride 'O Thai
Sriracha Sauce**
12/17 oz.

Stocked IL, TX, VA and CA



7214347
**Pride 'O Thai
Sriracha Sauce**
12/28 oz.

Stocked IL, TX, VA and CA



7228864
**Italian Pastry Excellence
Leaf Pastry filled with
Apple Bites**

16/1.19 lb. Retail Pack
Stocked IL, VA and CA; Non-Stock TX



7228865
**Italian Pastry Excellence
Perla Pastry filled with
Light Custard**

8/1.19 lb. Retail Pack
Stocked IL, TX, VA and CA



7228867
**Italian Pastry Excellence
Perla Pastry filled with
Dark Chocolate**

8/1.12 lb. Retail Pack
Stocked IL, TX, VA and CA



7222915
**1883
Blueberry Syrup**
2/1 L.

Stocked IL, TX, VA and CA



7222914
**1883
Agave Syrup**
2/1 L.

Stocked IL, TX, VA and CA



7232533
**Serpis
Olives Stuffed with
Serrano Ham**
8/8.29 oz.

Stocked IL & VA; Non-Stock in TX & CA



7232539
**Serpis
Olives Stuffed with
Chorizo**
8/8.29 oz.

Stocked IL & VA; Non-Stock in TX & CA



7232548
**Serpis
Hot 'N Spicy
Tobasco Olives**
6/7.05 oz.

Stocked IL & VA; Non-Stock in TX & CA



STAY ON TREND
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