

EUROPEAN  
— IMPORTS —  
a Sysco company

# Epicurean

Exploring the Art of Fine  
Foods and Culinary  
Craftsmanship.

## Spring Forward into Fresh Flavors

Spring is your signal to refresh, re-energize, and reimagine what's possible on your menu. This article highlights the standout cheeses, proteins, specialty ingredients, and sweet finishes designed to spark excitement, drive traffic, and capture the momentum of the season.

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## Fresh New Flavors This Spring

As the days get longer and the energy shifts, it's time to turn the clocks ahead, and turn your menu up! The start of Spring is the perfect moment to refresh, reimagine, and reintroduce bold flavors that drive excitement and traffic. From center-of-the-plate standouts to craveable desserts and bright specialty accents, this season is all about momentum. Let's lean into longer days, fresh inspiration, and menu items that perform when it counts.

This spring, bring both creamy familiarity and seasonal flair to your cheese lineup with two standout crowd-pleasers. **Marieke Young Gouda** offers a smooth, mild, buttery profile with just the right balance of creaminess, a versatile favorite that elevates boards, sandwiches, melted applications, and shareables without overpowering other flavors. Pair it with **Amber Valley Cranberry**, a semi-firm artisan cheese studded with tart, juicy cranberries that add bright seasonal contrast and visual appeal to charcuterie spreads, salads, and specialty plates.

Kick your menu into high gear this spring with two proteins that balance bold character and culinary versatility. **Fra'Mani Spicy Sausage** brings robust heat, depth, and artisan craft to everything from charcuterie boards to pasta, pizzas, and elevated sandwiches — a reliable hot favorite that keeps guests coming back for more. Pair that with **Bella Bella Foie Gras**, a luxurious, velvety rich ingredient that instantly elevates starters, appetizers, and show-stopping entrées with unmatched flavor and texture. Together, these proteins help you Turn Your Menu Up!

Spring menus call for bright, impactful ingredients that elevate every dish, and these two specialty hits deliver exactly that. **Colavita Extra Virgin Olive Oil** brings rich, fruity complexity and impeccable balance straight from Italian groves perfect for finishing salads, drizzling over grilled veggies, or spotlighting in seasonal dressings and bruschetta. Pair it with **Al Dente Spinach Fettuccine**, a vibrant, handcrafted pasta that adds color, texture, and craveable appeal to spring pasta specials, and shareable entrees. Together, these specialty products help Turn Your Menu Up with depth, freshness, and unmistakable Italian flair that guests will notice immediately.

Finally, Spring is the perfect time to refresh beverage and dessert programs, and these two items make it effortless. **Boiron Strawberry Ambient Purée** delivers vibrant, true-to-fruit flavor and brilliant color that instantly upgrades upscale bar cocktails, mocktails, spritzes, and seasonal sangrias! Paired with **Pasquier Gourmet Macarons**, elegant boutique-style confections that add both visual appeal and refined flavor variety to dessert offerings, operators can elevate plated desserts, dessert flights, and grab-and-go pastry cases with minimal effort. Together, they help Turn Your Menu Up by enhancing both beverage and dessert programs with premium presentation and crave-worthy appeal.





**LACLARE**  
CREAMERY®

7454509 Crumbled Goat Cheese Tray 2/2lbs

## Distinctly Delicious Goat Cheese

At LaClare Creamery, the focus is on pursuing excellence in both flavor and quality to create distinctly delicious goat cheese. The creamery blends a deep passion for Wisconsin cheesemaking traditions with meticulous attention to detail, resulting in products known for their clean taste, exceptional freshness, and extraordinary flavor. From the creamy foundation of chevre infused with unique ingredients to bold, robust hard cheeses, every offering reflects a commitment to craftsmanship that is immediately evident.

The process begins with the milk. LaClare Creamery sources exclusively from local dairies, positioning itself as one of the only brands producing 100% domestically made goat cheese. The goats' carefully balanced diet of grains and forage produces high-quality milk, which is handled quickly and carefully from farm to creamery. This dedication to sourcing and handling allows the cheeses' signature freshness and clean flavor to shine.

Guided by principles of sustainability, transparency, and tradition, LaClare Creamery's innovative cheesemakers continue to craft exceptional cheeses designed to deliver fresh, refined flavor profiles. Through this approach, the creamery consistently produces cheeses that stand apart, offering a distinctive experience for any occasion.

7055261 Goat Feta 1/5lbs



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**A****B****C****D****E****F****G****H**

Goat cheese, also called chèvre, is one of the oldest cheeses in the world, with production records dating back to around 5,000 BC. The milk goats produce contains certain fatty acids that give goat cheese its signature tangy flavor and are also easier for some people with lactose intolerance to digest.

- A. 7134879 Fig & Honey Goat Cheese 12/4oz
- B. 7134827 Chipolte Honey Goat Cheese 12/4oz
- C. 7205486 Garlic & Herb Goat Cheese 12/4oz
- D. 7205483 Blueberry Vanilla Goat Cheese 12/4oz
- E. 7134926 Original Goat Cheese 12/4oz
- F. 7134917 Maple Bourbon Goat Cheese 12/4oz
- G. 7134816 Apple Cinnamon Goat Cheese 12/4oz
- H. 7165148 Cranberry Cinnamon Goat Cheese 12/4oz



## Brooklyn-Born Charcuterie

Brooklyn Cured is a Brooklyn, New York–based charcuterie and artisanal cured-meat company founded in 2010 by Scott Bridi. What started as a small operation selling handcrafted sausages and salumi at local farmers markets quickly gained momentum, evolving into a nationally distributed brand found in grocery stores and specialty food shops across the country. On the company's first day of business, Bridi transported a cooler of products to a market stand and sold out in under four hours, an early success that signaled strong demand and helped shape the company's growth trajectory.

From its beginnings producing all items by hand with a small team in Brooklyn's Industry City, Brooklyn Cured steadily expanded both its production capabilities and its product portfolio. In 2014, the company relocated to a larger USDA-certified facility to meet increasing demand, and by 2016 introduced dry-cured charcuterie, blending time-honored techniques with inventive flavor profiles that reflect a modern approach to traditional craftsmanship.

Deeply influenced by Brooklyn's cultural diversity and culinary heritage, Brooklyn Cured's branding, packaging, and product development pay tribute to the borough's rich food traditions, drawing inspiration from Italian salumeria and classic New York deli flavors. The brand also prioritizes sustainably sourced meats that are pasture-raised, antibiotic-free, and humanely raised, underscoring a longstanding commitment to quality, transparency, and responsible sourcing.

*Continued on next page...*

**7470151 Classic Eye Round Bresaola 6/2lbs**

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In recent years, Brooklyn Cured has continued to expand into new product categories, including pork-free and beef-forward charcuterie lines. This ongoing evolution highlights the company's ability to grow from a local market startup into a recognized leader in artisanal meats while remaining rooted in its founding values and community-driven spirit.



- A. 7470153 Tuscan Red Wine Beef Salami 4/2lbs
- B. 7470203 Smoked Beef Salami 4/2lbs
- C. 7216174 Sweet Soppressata 12/3oz
- D. 7216168 Finocchiona 12/3oz

- E. 7216069 Hot Soppressata 12/3oz
- F. 7216043 Smoked Beef Salami 12/3oz
- G. 7216064 Tuscan Red Wine Beef Salami 12/3oz
- H. 7216067 Spicy Beef Salami 12/3oz



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## Where Purpose Meets Pure Flavor

Savannah Bee Company is dedicated to inspiring and equipping millions of bee champions to protect bees of all species by transforming how people discover, value, and enjoy the distinctive and delicious honeys that support vital habitats locally and around the world. Through education, advocacy, and responsible sourcing, the company works to raise awareness of the essential role bees play in sustaining ecosystems and global food systems.

Each day, Savannah Bee Company strives to save the bees by supporting beekeepers, funding The Bee Cause Project, and promoting greater understanding of honeybees and their importance. These efforts reflect a broader mission to create lasting environmental impact while connecting people more deeply to the natural world.

Among the company's featured offerings is its Bee Pollen Granules (SUPC: 7410907), described as a nutrient-dense addition to everyday wellness routines. [Unverified] Savannah Bee Company's Spanish bee pollen is presented as a powerful and easily absorbed source of vitamins, minerals, amino acids, protein, and antioxidants, and is noted for its potential to support immune health, boost energy, and promote overall well-being. [Unverified] This Spanish bee pollen is also described as being among the best in the world. The suggested use is to begin with one-half teaspoon daily and gradually increase to two to five teaspoons per day, allowing individuals to incorporate it comfortably into their routine.

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Through its products and mission-driven initiatives, Savannah Bee Company continues to blend purpose with passion, creating opportunities for consumers to enjoy exceptional honey products while contributing to meaningful efforts that support bees and the environments they sustain.



A



B



C



D



E



F

**\*Pictured on cover:**

**7410907 Bee Pollen Granules 12/3.53oz**

**A. 7333654 Hot Honey Squeeze Bottle 12/12oz**

**B. 7333622 Original Whipped Honey 12/3oz**

**C. 7333650 Honey for Cheese 12/3oz**

**D. 7333620 Raw Honeycomb 12/5.6oz**

**E. 7333690 Whipped Honey with Lemon 12/3oz**

**F. 7335502 Whipped Honey with Cinnamon 12/3oz**

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# PONTHIER

## The Power of Pure Fruit

Ponthier's mission is to advocate for delicious, healthy, and sustainable fruit. Founded in 1946 in Corrèze, France, the company has remained dedicated to preserving the true taste and integrity of fruit, crafting products that meet the highest standards of gastronomy. Over time, this commitment has expanded into a broader purpose centered on transparency, responsibility, and sustainability, reflected in the creation of the PURE TRACE® label in 2021 and the achievement of B Corp certification in 2023.

Through PURE TRACE®, Ponthier guarantees products free from pesticide residues, supported by responsible farming practices and extensive testing, while also ensuring full traceability back to the producer and place of origin. Today, Ponthier sources more than 60 fruits from the finest growing regions around the world, focusing on optimal ripeness and exceptional flavor, and shares its expertise in over 65 countries. Its ready-to-use refrigerated fruit purées feature a short ingredient list—at least 90% fruit and up to 10% French non-GMO beet sugar—with no preservatives and a shelf life of up to 12 days after opening. These versatile purées are designed for gastronomy professionals and can be used across a wide range of sweet and savory applications, as well as beverages, offering natural solutions for creative and high-quality culinary creations.



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[www.eiltd.com](http://www.eiltd.com)



- A. 7363064 Pureé Calamansi 6/1kg
- B. 7362963 Pureé Lemon 6/1kg
- C. 7363065 Pureé Red Rhubarb 6/1kg
- D. 7316507 Pureé Pineapple 6/1kg
- E. 7160681 Pureé Passionfruit 6/1kg
- F. 7160574 Pureé Coconut 6/1kg

- G. 7193815 Pureé Blueberry 6/1kg
- H. 7401055 Pureé Mandarin 6/1kg
- I. 7227379 Pureé Strawberry 6/1kg
- J. 7227381 Pureé Blackberry 6/1kg
- K. 7401065 Pureé Redcurrant 6/1kg
- L. 7160574 Pureé Raspberry 6/1kg

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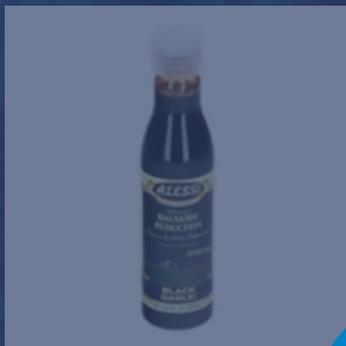
# The Flavor Forecast

Look out for our new item section coming on 3/16!

Hey foodies! We're changing things up a bit. Our Flavor Forecast (New Item section) will be moving into its own dedicated email, launching February 16. The format you've seen over the past year will now be divided into three distinct pieces, rolling out across the month.

Going forward, you can expect:

- **The Newsletter**, featuring spotlights from our four categories (3/6)
- **The Social Scoop**, a recap of what's happening on our social channels (3/9)
- **The Flavor Forecast**, dedicated to highlighting new items (3/16)



7450145  
Alessi  
Black Garlic Reduction

6/8



1/8Z

Liquid Black Ink



7370756  
Clearly Canadian  
Sparkling Mineral Water

24/12Z



7390995 Clearly  
Canadian  
Limon Essence Sparkling Mineral  
Water

24/12Z



7393508  
Clearly Canadian  
Grapefruit Essence Sparkling  
Mineral Water

24/12Z

