



THIS MONTH'S INDUSTRY EVENTS

APRIL 2-4

NEW ENGLAND FOOD SHOW BOSTON, MA

APRIL 21

WORLD'S LEADING WINES HOUSTON/SAN FRANCISCO

NEXT MONTH'S HOLIDAYS & EVENTS Time to start planning!

MAY 14 MOTHER'S DAY MAY 29 MEMORIAL DAY

all month long...

GRILLED CHEESE, AND GARLIC MONTH

ICON KEY:

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

- ALL-NATURAL
- M DAIRY FREE
- EGG-FREE
- GLUTEN FREE
- Kosher
- LACTOSE FREE
- Low Sodium
- 🔼 🚃 Non-GMO 🖊 Non-GMO Ver.
- NUTS FREE
- Soy Free
- SUGAR FREE
- TRANS FAT FREE
- VEGAN



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SALAD SEASON

As the temperatures begin to rise, lighter fare foods are on the horizon. Salads are a staple of Spring and Summer and below are some of our favorite products to include in your salads.



PROTEINS

When it comes to light proteins, tuna is the perfect salad topper. Containing B6, B12, vitamin A, iron, zinc, magnesium, potassium and omega-3 fatty acids, tuna is a very healthy protein. When packed in water, like Love of Fare Light Tonggol Tuna in Water or Tonnino Tuna Filets in Spring

Water, it's also low in fat and cholesterol!

Not concerned with fat content? Create your own tuna salad by mixing one of the oil-packed **Tonnino Tuna** varieties with **Kewpie** Mayonnaise for an indulgent, yet nutrient-dense, salad protein.

Looking for a unique tuna? Add some **Ortoconserviera Farcigustosi Peppers and Tuna** to your salad. These red chili peppers are hand-stuffed with tuna paste and capers and have a slightly spicy taste.

Prosciutto is another light protein options for your salads.

With several sliced options from **Busseto**, **Citterio**, **La Quercia** and **Maestri**, there's no shortage of labor-saving options.

VEGETABLES

Vegetable are synonymous with salads. Take your salads over the top with our unique assortment, like crunchy Cocina Selecta Red or Yellow Pepper Drops; Cucina Viva Grilled Artichokes, Peppers, and Zucchini; or Peppadew Diced Peppers.

ALTERNATIVE CROUTONS

Who wants a standard crouton when you can add something unique? Whisps are the perfect alternative for a salad crouton, especially for those carb-conscious customers! Made from 100% cheese and available in Parmesan, Asiago Pepper Jack, Cheddar and Bacon BBQ varieties, there's one for any salad.

Looking for a something a bit more bread-like? Try

St Michel's new Mini Savory Madeleines in your
next salad! Available in Pesto & Parmesan, Cheddar

& Emmental, and Curry & Coconut, these unique
flavors will add such a special touch to leafy green salads.

This is just the tip of the iceberg (*pun intended*)! Visit our website to discover some of the amazing salad dressings, cheese and other unique salad toppers.

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

A BURGER'S BEST FRIEND

The grilling season is at hand and the cheese is ready! Whether you want something both premium and traditional or a bit bolder, our expanded assortment of slices and spreads will build a bountiful burger.

Cheese spreads are an easy topper, but also helpful for catching all the condiments you might like to tuck in there. Slices of all different varieties can make any burger your own. A warm pretzel bun, some caramelized onions and bacon... what are you waiting for?



SPREAD THE LOVE



If you haven't tried it, the Budweiser spread arrValley from Carr Valley might be the quintessential pub burger topping. The vibrant beer flavor

springs from the cheese spread begging to be challenged.



7081554

Budweiser Pub Cheddar Spread

Stocked in IL, TX, VA, and CA





From Pine River we have a large assortment of spreads including the Port Wine Cheddar, which can give a fun and colorful play to your grilling masterpiece.



7218976 **Pine River Port Wine Spread** 2/10 lb.

Stocked in IL, TX, VA, and CA





Try Widmer's Aged Brick spread, a flavorful mix of the stellar washed rind Aged Brick and smoothed out with some cheddar. Now available in both foodservice and retail packages.



7215896 **Aged Brick Spread** 2/10 lb. Stocked in IL and VA; Non-Stock in TX and CA

1435688 **Aged Brick Spread** 12/8 oz. Stocked in IL and VA; Non-Stock in TX and CA





DELICIOUS-ANY WAY YOU SLICE IT



For those who look to the slices, we now have the Arla Pro sliced Havarti and Gouda. Havarti, being mild and creamy, creates a great platform to start your

build. It is perfect with something sweet and some crispy greens. The Gouda, slightly more robust, would be great with something spicy! Not to be outdone, the Burger Blue is the real flavor powerhouse. Imported from Denmark, this extra creamy blue is a perfect slice for that bold burger, it just sings!







Arla Pro Sliced Havarti 7219069

Stocked in IL, TX, VA, and CA

7229200 Arla Pro Sliced Gouda

Stocked in IL, TX, VA, and CA

7162822 Castello Burger Blue Slices Stocked in IL, TX, VA, and CA

7/19.4 oz.

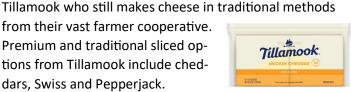
8/24 oz.

8/24 oz.

Tillamook. When ordinary cheese doesn't meet CREAMERY the match, use a premium brand like

from their vast farmer cooperative. Premium and traditional sliced options from Tillamook include ched-

dars, Swiss and Pepperjack.



1829811 Sliced Medium Cheddar Stocked in IL, TX, and VA; Non-Stock in CA

6396471 Sliced Sharp Cheddar Stocked in IL, TX, and VA; Non-Stock in CA

0018127 Sliced Pepper Jack Stocked in IL and VA; Non-Stock in TX and CA

8670008 Sliced Swiss

Stocked in IL, TX, VA, and CA

12/2 lb.12/2 lb.12/2 lb. OYX 12/2 lb.

WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

THE ORIGINAL BLACK FOREST HAM



Adler has been producing select Black Forest ham since 1920. Their plant is located in Bonndorf, Germany—a part of the Black Forest at an altitude of over 800 meters, which ensures the best climatic conditions and superior air quality. Black Forest ham can only be produced in the Black Forest region of Germany.

Adler Black Forest Schinken, a dry cured ham, is naturally smoked with fir tree wood. It is best served in very thin slices

that enhance the authentic flavor of the natural smoke and spices.



THE ORIGINAL

As early as the 1950s, they coined the name of the regional specialty that is now known all over the world. Adler Schwarzwald is the ONLY company allowed to produce the Original Black Forest ham for the USDA. This ham is certified and protected by the European Union since 1997 as protected geographical indication PGI, which means that EU law protects its traditional production process.

THE PROCESS

It is made from selected pork ham, finely seasoned according to traditional recipes and salted by hand. The ham

then stays in the salt for a few weeks. Next, it is smoked for three weeks with a mixture of fir twigs, sawdust and wood



chips from Black Forest fir. Now it has to rest and mature. The ham is ready to eat after 12 weeks and can be kept for a long time if stored appropriately.

THE PROOF

Once you try it, you will recognize the real Black Forest ham even with your eyes closed: the wonderfully spicy taste is unmistakable. The special smoke color is just as typical. Give it a taste and you'll discover what a true Black Forest ham is.



7044592
Adler
Black Forest Ham
1/9.9 lb
Stocked in IL, and VA; Non-Stock TX and CA

ENJOY THIS AUTHENTIC BLACK FOREST HAM!



SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

SPICY ASIAN SAUCES

When I was a young line cook, out of the blue and seemingly overnight, everyone was talking about this new bright red sauce they heard about and picked up in Chinatown, with the distinctive green squeeze cap. While we mostly used it to electrify our own family meals back in those days with sweetness and spice, eventually we figured out ways to incorporate it into the dishes we served the unsuspecting public. Before long, Sriracha was a hit and other spicy Asian sauces have followed it into the category.

SRIRACHA

With the current uncertainty of supply for the most popular spicy Asian sauce, we have sourced some very interesting matches. Some very close, others with more unique flavors.



Our closest

match to what Americans expect from Sriracha; this sauce is slightly sweeter with a little less heat. Still fantastic on avocado toast, noodles or any number of egg dishes.

Embolden just about anything with a dose of Sriracha, stirring it into mayo, honey, ketchup or sour cream. Add a kick to seafood dishes, soups, and stir-fries.



Shark brand sriracha is imported from Thailand and is my original favorite in this genre of sauces. Lush, spicy, sour and sweet, it's perfectly balanced flavor goes great on everything! I liberally douse this sauce on roasted chicken, dumplings or a simple crispy fried egg over steamed rice.

6126730 Shark Brand Sriracha

Stocked in IL, TX, VA, and CA

12/25 oz.

SAMBAL



This Indonesian Sambal is sauce-like in texture with sweet and very spicy notes. The 50-year-old family recipe blends fiery Cayenne and Bird's Eye chili peppers, harvested from the lush, mountain-side farms of Indonesia, and combines them with fresh garlic & tropical spices.

7213718 Chabé Sambal Chili Sauce

6/10.9 oz.

Stocked in IL, TX, VA, and CA

Kanzuri

These three Japanese sauces are the newest addition to our assortment. Using koji as their fermentation medium, these sauces offer a depth of flavor unusual to this category. Pickled chili Pepper mash and Yuzu zest is combined with the shio koji and the result is an exciting condiment that captures spice, bright floral citrus, and a hint of yeast. Available in bright red Yuzu, muted green Roasted Shishito Pepper and dark Black Garlic, these could become your go to sauces for just about everything.



7235548 Yuzu Kanzuri Stocked in IL, TX, VA, and CA

7235547 Roasted Shishito Kanzuri Stocked in IL, TX, VA, and CA

7225542 Plasts

7235512 Black Garlic Kanzuri

Stocked in IL, TX, VA, and CA



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

A LEGACY OF FOUR GENERATIONS



Grup Pons is a family-run company specializing in the production of high-quality olive oils. Pons products are the legacy of a family which, after four generations since 1945, expresses its Mediterranean spirit through passion for the land and mastery in making its products.

"From arbequina olives and from this land comes the best olive oil in the world"

-Joan Pons (second generation)

SPANISH ROOTS AND A GLOBAL MINDSET

Initially, they exported oil in bulk, largely to Italy. Due to the need for growth, Grup Pons has established long standing partnerships from the very beginning with local farmers and national producers from Spain that give them the confidence that they will be able to produce olive oil of the utmost quality including those olive oils not produced on the PONS estate which are needed to cover the international demand.

Their products have worldwide recognition for their quality in more than 140 countries spread throughout the five continents, including its United States subsidiary, Casa Pons USA Inc. Grup Pons Headquarters and farms are located in Lleida (west of Barcelona) – Catalonia, Spain



1683362 Pons Traditional EVOO Stocked in IL, TX, VA, and CA

Salad



Rice

Pasta



RECOMMENDED FOR:



1683343 Pons Arbequina EVOO Stocked in IL, TX, VA, and CA





Calasparra Rice is largely known as the best rice for Paella. It is cultivated in Spain using natural river water and is a more absorbent rice with a slower cooking process.

3579333 Pons Calasparra Rice Stocked in IL, TX, VA, and CA





Hand-peeled and packed in its own juice, these piquillo peppers are the well-known unique variety from Lodosa in Spain.

4174153 Pons Whole Piquillo Peppers



FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

PASTRY CHAMPIONS

The Pastry World Cup, also known as the Coupe De Monde, happens every 2 years in Lyon France. It is the pinnacle of pastry making and is a contest in which the countries of the world put forth their 3 best pastry chef competitors to challenge each other in disciplines including chocolate, sugar, showpieces, and plated desserts. For many, this is the culmination of a lifetime of dedication to the craft, and the current contestants demonstrated just that. This year, all chefs were to design pieces around the theme of climate change. After multiple years of placing second, Japan takes the gold, followed by France, with Italy placing third. Congratulations to all competitors. Especially to Team USA for placing 7th with their amazing showpieces.



Special thanks goes to sponsors Capfruit and Valrhona for supporting Team USA in their quest for gold! You too have access to the same products as champion pastry chefs. Eu-VALRHONA ropean Imports carries full product lines from Valrhona including our newest additions of the Tropilia and Satilla items and our signature fruit puree from CapFruit.



2/1 kg.

2/1 kg.

VALRHONA

Valrhona has over 100 years in existence. This long-term learning curve has led them to be focused on fairness and sustainability in the world of cocoa without ever sacrificing consistent quality of their products. That's why European Imports is proud to bring their signature professional Saltilia and Tropilia lines to chocolate and pastry professionals across the nation.



Specifically for coating. Intensely chocolatey, with the slightest hint of sugar and a light biscuit flavor.

7205678 Valrhona Satilia Milk 35%

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





Balanced & Consistent. The balanced cocoa percentage is particularly suited for ingredient pairing and will not overpower other flavors.

7206059 Valrhona Tropilia Dark 53% Stocked in IL, TX, VA, and CA





Versatile & Intense. With its high cocoa percentage, it will provide a chocolate intensity to your creations while being multi-purpose and easy to use.

7206060 Valrhona Tropilia Dark 70%

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



CAPFRUIT

Nature expresses itself through our line of Capfruit frozen purees. We offer 18 different products which have no sugar added or 10% sugar according to the flavors, and no additional coloring, flavoring, preservatives or thickening agents. Here are a few summery and year-round favorites.





2825988 Passion Fruit Puree

Stocked in IL, TX, VA, and CA





2826008 Raspberry Fruit Puree

Stocked in IL, TX, VA, and CA





2825990 Mango Fruit Puree Stocked in IL, TX, VA, and CA



INDUSTRY TRENDS

Retail & Foodservice

2023 FOOD AND BEVERAGE TRENDS TO LOOK OUT FOR

BOUTIQUE SALT

Opting for premium staples extends beyond butter. We are seeing essential ingredients getting luxury treatment: Salt has become a choice souvenir to bring home from vacations near salt flats.

HERITAGE MEATS

Consumers are eschewing mass-produced livestock for many reasons — the questionable factory farm process and the "meh" taste of meats made in this way being the top two. However, before this became the norm, American farms raised a wide variety of farm animal breeds that thrived in their specific climate and environment. Some that might be familiar are red bourbon and Narragansett turkeys, dark Cornish chicken, buff geese, Berkshire pork, Tunis lamb, red poll beef, and American bison. You can expect less excess fat, a tighter muscular grain, and exceptional flavor from heritage meats.

KoJI

Fermentation, in general, has soared in popularity over the past few years, and koji is the latest darling on the fermentation scene. Koji is a Japanese seasoning that is made by fermenting rice, barley, or soybeans. It is the starter base for miso, sake, and soy sauce, so clearly, it is an essential staple in Japan. The result of this type of fermentation brings up gorgeous umami flavors that will elevate any meal. So many snacks, dishes, and beverages can benefit from koji.

KOREAN FOODS

Kimchi has been in-demand for a long time now, but finally, other Korean delicacies are playing a starring role — especially Korean condiments. Gochujang is a fermented condiment that adds spice, umami, and a tangy sweetness to any dish. It is made from red chili peppers, glutinous rice, fermented soybeans, and salt. Fermentation allows the glutinous rice to convert into sugars, adding a little sweetness. Doenjang is Korea's answer to miso and a fermented soybean paste that gives your dish a rich, umami flavor. Ssamjang incorporates the kick from gochujang, along with sesame oil, garlic, green onions, brown sugar, and doenjang (another type of soybean paste) for a potent dipping sauce. For those dank and delicious black noodles, you'll need chunjang, a black bean

sauce made from fermented soybean with a bitter and salty edge. Chamgireum is a toasted sesame oil usually used for drizzling.

GOAT MILK DAIRY

The anti-cow milk trend doesn't just mean non-dairy. Goat's milk lacks the enzyme that affects lactose intolerant people and boasts tons of health benefits. According to Grand View Research, goat milk products are anticipated to reach USD 17.90 billion globally by 2030. The demand for goat milk products, such as chevre, butter, cheese, flavored milk, and yogurt, is poised to increase sales by 4.6% in one forecast period, according to the institute. We agree with the forecast because of the benefits of goat cheese like a longer shelf life, nutritional benefits, and easy digestibility. Many infant formulas now offer goat milk lines. Goat milk can also be a great option to cook with, giving a dish a tanginess along with nutrients. There are so many recipes using goat dairy, including spring quiche and nduja cheese breads with whipped goat cheese. Plus, goat milk can even aid in keeping your turkey burger juicy.



FUNCTIONAL FOODS

Functional foods are perhaps the largest category in our trends list because they intersect many sectors: tonics, chocolates, gummies, teas, smoothies, and snacks. Many products like ice cream with adaptogens or superfood mushrooms are said to promote health, mental clarity, energy, or a sense of calm. Many brands have launched mushroom coffee for energy, focus, and even digestion. We can expect to see more functional ingredients incorporated into everyday products this coming year.

Source: http://www.tastingtable.com/1127455/food-and-beverage-trends-to-look-for/

THE LIGHTER SIDE OF DESSERTS



Spring and summer call for lighter meals and foods. Although we may be eating lighter, this does not mean that we enjoy our desserts any less. Something sweet is good any time of year and the warmer months are no exception. We have many delightful desserts perfect for spring and summer men- SMALL DELIGHTS: us.

VEGAN AND RAW.

PRE-CUT AND PERFECTLY PORTION CONTROLLED:

7145319	Nats Choo	colate Caramel Cake	12/2.29 oz	
Stocked IL, TX, VA	and CA	Vegan & Raw		
7165933	Nats Choo	colate Coconut Cake	12/2.29 oz	
Stocked IL, VA and CA; Non-Stock in TX Vegan & Raw				
7166097	Nats Pass	ionfruit Rasp Cake	12/2.29 oz	
Stocked IL, VA and CA; Non-Stock in TX Vegan & Raw				
7144766	Nats Man	go Lime Cake	12/2.29 oz	
Stocked IL, VA and	CA	Vegan & Raw		
7145046	Nats Rasp	. Blueberry Cake	12/2.29 oz	
Stocked IL, TX, VA	and CA	Vegan & Raw		
7145227	Nats Vega	ın Tiramisu	12/2.29 oz	
Stocked IL, TX, VA	and CA	Vegan & Raw		



PERFECTLY PORTIONED:

These desserts from **Traiteur de Paris** are light and bright for the season. Just thaw and serve:

7175472 Mango & Coconut Shortbread 16/3.17oz Stocked IL, TX, VA and CA

7175476 Lemon Meringue 16/3.17oz Stocked IL, VA and CA; Non-Stock in TX

7203810 Charlotte Red Fruits Stocked IL, TX, VA and CA



Small bites, perfect for a buffet, picnic box or dessert flight. Sweet and light, but not enough to weigh you down. Traiteur de Paris brings us so many options.

7175452 Mini Dessert Cups	30/1.06 oz
Stocked IL, TX, VA and CA	
7218160 Germain Petits Fours	3/1.51 lb
Stocked IL, TX, VA and CA	
7175515 Art Deco Petits Fours	3/48 ct
Stocked IL, TX, VA and CA	
7175481 Montmartre Petits Fours	3/48 ct
Stocked IL, TX, VA and CA	
7181101 Macaron	72/.42 oz
Stocked IL, TX, VA and CA	
7027859 Le Chic Patissier Heart Macaron	1/70 ct
Stocked IL, TX, VA and CA	
7081026 Pasquier Macaron Gourmandes	4/36 ct
Stocked IL, TX, VA and CA	Ø
7012984 Pasquier Mini Macaron	2/72 ct
Stocked IL, TX, VA and CA	78

















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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!



7232976 **Fabrique Delices Lamb Merguez Sausage** 2/3 lb.

Stocked IL, TX, VA and CA



7229239 **Clawson Cheddar** W/Scotch Bonnet Chili 1/6 lb.

Stocked IL, TX, VA and CA



7235126 Maestri **Antipasto Classico Tray** 12/4 oz.

Stocked IL, TX, VA and CA



7235115 Maestri **Golfetta Salami** 10/3 oz. Stocked IL, TX, VA and CA

7232996 **Sound Brands Sparkling Tea - Lemon** & Thyme 12/12 oz.

Stocked IL, TX, VA and CA

7229979 Roka Cheddar w/Onion Crisps 8/2.46 oz. Stocked IL, TX, VA and CA



7232996 **Sound Brands** Lime 12/12 oz.

Sparkling Tea - Rose & Stocked IL, TX, VA and CA



7229985 Roka **Gouda Cheese Crisps** 8/2.46 oz. Stocked IL, TX, VA and CA



7232738 **VM Gourmet Green Peppercorns** 12/3.53 oz.



7229977 Roka Gouda w/Chia **Cheese Sticks** 8/2.46 oz. Stocked IL, TX, VA and CA



7232741 **VM Gourmet Green Peppercorns** 12/3.53 oz.

Stocked IL, TX, VA and CA



7229980 Roka Parmigiano Reggiano Crisps 8/2.46 oz. Stocked IL, TX, VA and CA



7236175
St Michel Professional
Savory Pesto & Parmesan Bite

100/0.5 oz. Stocked IL, TX, VA and CA



7236176

St Michel Professional
Savory Curry & Coconu

Savory Curry & Coconut Bite

100/0.5 oz. Stocked IL, TX, VA and CA



7236180

St Michel Professional Savory Cheddar & Emmental Bite

100/0.5 oz. Stocked IL, TX, VA and CA 7231609

Cello

Mayan Cocoa and Coffee Rubbed Fontal

1/5 lb. Wheel Stocked IL, TX, VA and CA



7231526 Cello Snack Pack Copper Kettle Cheese, Cherries & Pecans

16/1.48 oz. Stocked IL, TX, VA and CA



7231585

Cello Snack Pack Fontal Cheese, Blueberries & Almonds

16/1.48 oz.

Stocked IL, TX, VA and CA



7231698

Cello Simple Pleasures Entertainment Tray w/Meat

12/8 oz.

Stocked IL, TX, VA and CA



7231701

Cello Simple Pleasures Entertainment Tray No Meat

12/8.25 oz.

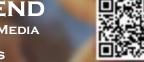
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