

EUROPEAN
— IMPORTS —
a Sysco company

Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Built to Share, Made to Stand Out

April is all about bold global flavors made approachable, from shareable street food-inspired bites to elevated menu staples. With standout proteins, vibrant beverages, authentic cheeses, and dynamic dessert ingredients, this issue delivers everything needed to build fresh, exciting menus.

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en Español](#)

Globally Inspired Flavors for Spring

April brings a fresh wave of global inspiration into the kitchen, where bold international flavors meet simple, shareable execution. From street food-inspired bites to elevated crowd favorites, this month is all about creating menus that feel exciting, approachable, and built for the energy of today's dining experience. Every great dish starts with a strong foundation, and this month we're leaning into proteins that bring bold, global flavor to the table.

The **Van Lang Honey Sriracha Chicken Meatball** brings a perfect balance of heat and sweetness, making it an easy win for shareable appetizers or quick small plates that deliver big flavor. It's the kind of item that fits seamlessly into a game day menu while still standing out on its own. From Italy, the **Maiale Ground Pork** offers a deeper, more traditional flavor profile, sourced from Parma pigs and crafted from a blend of shoulder and belly. Whether you're building a classic ragù or elevating your meatball program, this is a protein that lets the quality speak for itself. Behind every great bar program is a lineup of ingredients that bring both flavor and flexibility, and this month's grocery picks are all about adding a fresh, global twist to the glass. The **Le Village Pink Grapefruit Lemonade** delivers a crisp, refreshing profile with just the right balance of citrus and subtle sweetness. Its bright, slightly tart character makes it a natural fit behind the bar, whether used as a standalone refresher or as a base for spritzes and low-proof cocktails that guests can enjoy throughout the day.

Alongside it, the **Something & Nothing Orange & Mandarin Soda** brings a more layered citrus experience. Lightly sparkling and delicately bitter, it combines multiple orange varieties into something that feels both familiar and refined. It's the kind of ingredient that adds depth to simple builds, giving bartenders a versatile tool to create drinks that feel intentional, balanced, and a little more memorable.

This month, we're leaning into flavors rooted in traditional Mexican cuisine, where simple ingredients come together to create something bold, comforting, and meant to be shared. These are the kinds of cheeses that feel right at home across a table filled with vibrant, global dishes.

Casa Solana Cotija, grated, adds that perfect salty finish that instantly brings a dish to life, while the **Casa Solana Oaxaca** shred melts beautifully into warm, satisfying bites. Together, they bring a sense of balance and familiarity, making it easy to build dishes that feel both authentic and full of flavor. To round things out, this month's pastry picks bring a touch of global inspiration to the sweeter side of the menu, where bright fruit and rich chocolate come together in ways that feel both elevated and approachable.

The **Ponthier Passion Fruit Purée** adds a vibrant, tropical note that instantly lifts any dessert, bringing brightness and balance to everything from mousses to cocktails. Paired with **Irca Dark Chocolate Reno X 54% wafers**, known for their smooth, full-bodied flavor, perfect for finishing memorable dishes.



forever
CHEESE

Delivering Quality & Tradition

Since 1998, Forever Cheese has established itself as an industry leader, recognized for importing some of the highest quality specialty foods from the Mediterranean and beyond. Its portfolio features premium products sourced from across Europe—including Italy, Spain, Portugal, and Switzerland, alongside a growing selection of domestic specialties. Beyond its distinguished cheese offerings, the company provides an extensive range of charcuterie and complementary items such as nuts, crackers, and condiments.

Forever Cheese's commitment to meticulous sourcing and its people-first approach to both producers and customers have earned the trust of retailers, chefs, and consumers nationwide. Signature brands like Drunken Goat and the Mitica line have built a loyal following, driven by consistent quality and distinctive, recognizable branding. This dedication to sourcing is reflected in the longevity of its partnerships, with approximately 75% of producers collaborating with the company for more than 20 years. These enduring relationships foster continuous product refinement and a shared pursuit of excellence.

With a diverse assortment that spans award-winning artisanal cheeses to accessible, value-driven selections, Forever Cheese continues to meet a wide range of tastes and needs.

7377241 ROLF BEELER HOCH YBRIG 1/15lbs

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A



B



C

D



E

G

F

- A. 7375997 Plain Sheep Cheese 10/5oz
- B. 7376003 Sheep Cheese w/ Black Truffle 10/5oz
- C. 7376002 Fennel Taralli Crackers 12/8.8oz
- D. 7417282 Cacio e Pepe Taralli Crackers 12/8.8oz
- E. 7377660 Malvarosa Sheep Cheese 2/3.5lbs
- F. 7377672 Drunken Goat Cheese Wheel 2/5lbs

- *Pictured on cover:
7376012 Five Pepper Sheep Cheese 10/5oz
- G. 7377276 Red Witch Cheese Wheel 1/13lbs



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Handcrafted Quality & Convenience

What began as a family-owned restaurant in Chicago, Illinois has evolved into a full-scale manufacturer of premium hors d'oeuvres and appetizers. Since 1986, Van Lang Foods has been dedicated to crafting exceptional, chef-inspired products for the foodservice industry. Today, we operate from a 20,000-square-foot, state-of-the-art facility in the Chicagoland suburbs. Our plant is USDA inspected and SQF Level 2 certified, ensuring the highest standards of food safety, quality, and consistency in every item we produce.

Van Lang maintains craftsmanship at the core of everything it does. Each item is hand-chopped, hand-formed, and hand-packaged to deliver superior taste, texture, and authenticity. Its culinary inspiration is driven by bold, globally influenced flavors designed to meet modern menu trends and evolving consumer preferences.

The company understands the demands of today's kitchens, which is why its products are designed for convenience without compromise. Every item goes from freezer to platter in under 15 minutes, making them ideal for busy foodservice operations. Items featuring skewers, toothpicks, or paddles arrive exactly as presented—wrapped, sauced, and ready to cook. They can be baked (10–15 minutes) or fried (2–3 minutes) straight from frozen with no additional prep required, while select items are thaw-and-serve for added labor savings.

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Van Lang uses premium ingredients such as beef tenderloin, fragrant lemongrass, and authentic gyoza wrappers to ensure exceptional flavor and quality. Each vacuum-sealed tray within the case allows operators to use only what they need per event, helping reduce waste and manage food costs efficiently.

With 33 items currently available through European Imports, including four new additions, Van Lang Foods provides a consistent, high-quality, labor-saving solution for a wide range of establishments. All products are shelf-life tested and guaranteed for one year from the production date when stored frozen, offering confidence and reliability with every order.



A

D

B

C

A. 7431167 Van Lang Bang Bang Shrimp 8/25ct

C. 7431139 Van Lang Beef Empanada 5/40ct

B. 7431337 Van Lang Mongolian Beef Sate 10/20ct

D. 7431378 Van Lang Crab Rangoon 4/50ct



Transformative Truffles

The Tartufi Jimmy brand was born from the intuition of its founder, Giovanni Cecchini, who transformed his passion for truffle hunting into a successful and thriving business. For over 40 years, Tartufi Jimmy has invested in the research and development of high-quality truffle products, combining tradition, expertise and passion to share the authentic values of truffle culture. The company's mission – "Truffle everywhere, for everyone... every day" – reflects its commitment to making the unique experience of truffles accessible to a wider audience. Through innovative, natural and easy-to-use products, Tartufi Jimmy aims to bring the magic of truffles into everyday cuisine.

The brand also places strong emphasis on environmental sustainability, preserving the authentic connection with its territory and protecting the natural ecosystems that make truffle growth possible. Located in Umbria, the green heart of Italy, the company operates in a region renowned for its medieval villages, ancient agricultural traditions and exceptional truffle heritage. The wooded hills of Umbria provide an ideal habitat for several high-quality truffle species, making the region one of the world's most important natural truffle areas. The presence of truffles – the result of delicate ecological balances – is itself a clear indicator of the region's environmental richness and purity.

Today, Tartufi Jimmy is recognized internationally in the truffle category thanks to the expertise of the Cecchini family and the contribution of a team of more than 70 professionals, each bringing valuable knowledge and dedication. With a modern, structured and marketing-driven approach, the company supports partners and customers in over 90 countries worldwide.

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A



B



C



D



E



F



***Pictured on cover:**

7249732 Premium Truffle Sauce 5% 6/17.6oz

A. 7249738 Truffle Hot Chili Sauce 12/3.3oz

B. 7249738 Olive Oil w/ Black Truffle 12/8.4oz

C. 7249744 Olive Oil w/ White Truffle 12/8.4oz

D. 7249743 Tomato Truffle Sauce 6/33.5oz

E. 7249745 Porcini Truffle Sauce 6/33.5oz

F. 7249742 Sauce with Truffle 6/33.1oz

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HARIBO



A Century of Sweetness

Founded in 1920 by Hans Riegel in Bonn, Germany, HARIBO began as a small, family-run confectionery business built on passion and creativity. The company's name—derived from “HANS RIEGEL BONN”—reflects its roots, while its early innovation, the “Dancing Bear,” laid the foundation for what would become the iconic Goldbears. Introduced in 1960, Goldbears helped establish HARIBO as a leader in the gummy candy category.

Over the decades, HARIBO has grown into a global brand, with products enjoyed in more than 120 countries. Despite its expansion, the company has remained grounded in its heritage, continuing to build on the traditions that shaped its success while evolving to meet modern tastes.

Quality remains at the center of everything HARIBO does. From carefully developed recipes to consistent production standards, the brand is committed to delivering the same recognizable taste and texture consumers expect. Combined with ongoing innovation and a diverse portfolio of gummies and liquorice, HARIBO continues to bring moments of joy to fans around the world.

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- A. 7463502 Berry Clouds Gummi Candy 12/4.1oz
- B. 7463510 Ginger Lemon Gummies 12/4oz
- C. 7463486 Goldbears 2oz PB 12x4 48/2oz
- D. 7463519 Sour Streamers Gummies 12/4.5oz
- E. 7463487 Peaches 6/5lbs

- F. 7459445 Sour Sodas Gummies 12/4.5oz
- G. 7319976 Twin Snakes Gummi Candy 12/5oz
- H. 7158584 Watermelon Gummi Candy 12/4.1oz
- I. 7463520 Unicorn-i-licious Gummi Candy 12/5oz
- J. 7463521 Goldbears Wild Berry Gummi Candy 12/5oz

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*Pictured on cover:

7374872 Rainbow Worm Gumi Candy 12/5oz

The Flavor Forecast

Look out for our new item section coming on 4/17!

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 (4/3)
- **The Social Scoop**, a recap of what's happening on our social channels (4/7)
- **The Flavor Forecast**, dedicated to highlighting new items (4/17)



7450145
Alessi
Black Garlic Reduction

6/8



1/8Z



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