



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA
SELECTA™



Cucina
Viva™



May
2014

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New items listed are scheduled to arrive by the month titled on the front of the newsletter.

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Reminder:

European Imports, Inc. is Relocating!

We are moving! European Imports, Inc. is excited to announce its upcoming move from our current location in Chicago to Arlington Heights, Illinois. The space in Arlington Heights is about 187,000 square feet. The space is relatively new and has been reconfigured to meet our needs. This new location includes an updated cheese cutting room, a temperature controlled dock, a beautiful new cooler and freezer, a special cooler just for chocolate and olives and spacious new offices. Our new address will be:

**600 East Brook Drive
Arlington Heights, IL 60005
847-631-6000**



This move is a lot of work and we have made it our objective to keep the disruption of daily operations down to a minimum. The move has been broken down into two steps:

1. Our offices. We will be moving our office the weekend of April 18. This move should not have an affect on our daily operations as the move will start after hours on Friday and continue thru Saturday until complete.
2. The warehouse. We will begin moving the contents of our warehouse at 6:00 a.m. on Friday April 25. This will impact our daily operations as we will be closed for business on Friday and Saturday April 25 & 26. All European Imports, Inc. employees will assist in the warehouse move. The last deliveries will leave the Chicago warehouse at 6:00 a.m. on Friday and there will be no pickups on Friday or Saturday April 25 & 26. We will reopen for business at our new location on Monday April 28.

Please contact your sales representative now if you have any questions or concerns about the move and how it will impact your orders.



Under the Dome Great Hill Blue Cheese



The Farm

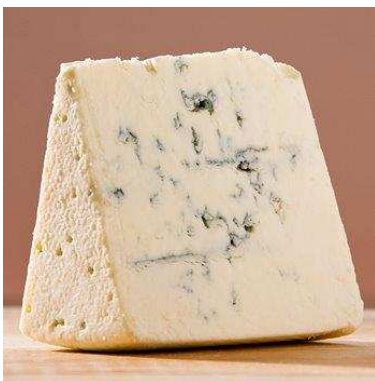
Located on the shores of Buzzard's Bay, 50 miles south of Boston, Great Hill Dairy in Marion, MA, is producing a unique tasting blue cheese in its turn of the century barn.



The Cheese

Since sales began in 1997, Great Hill Blue has received numerous awards. Including first place at the American Cheese Society annual judging in 1999, 2001 and again in 2008, a SOFI finalist at the 1999 Fancy Food Show in NYC and a blue ribbon at the 1999 World Cheese Championships.

Great Hill Blue is an internally ripened blue cheese made with raw non-homogenized milk with no bleach or food colorings added. The result is a gourmet quality cheese that has a slightly denser and straw colored curd.



The Process

After procuring fresh milk from local farms the milk is pumped into our cheese vat and heated. When the milk has reached the proper temperature, the blue mold, cheese cultures and rennet are added to start the coagulation process. When the curd starts to form it is cut and stirred until it reaches the desired consistency at which time the whey is drained off. Each cheese form is then hand filled using traditional techniques.

The forms are then inverted by hand every 45 minutes with the turning intervals increasing to 180 minutes for the next 18 hours. This process insures proper whey expulsion and curd structure. The wheels are then taken out of the forms, salted, both by hand, and then allowed to rest for 3 days. Then each wheel is punched 150 times per side with a hand operated cheese needling press to allow oxygen to enter and facilitate mold development. For the next 3 weeks the wheels are cured at 53 degrees. It is during this time that mold growth takes place. The cheese is then moved to an aging room for a minimum of 120 days to allow it to develop its distinctive flavor.

3932209

Great Hill Blue

1/6 lb



Ingredients

Raw milk, cheese cultures, enzymes, Penicillium Roqueforti (Gluten Free), salt.

Wild & Unique Foods by Tim Doyle, Meat & Game Specialist Natural and Wild Echo Falls Salmon



Echo Falls Smoked Salmon is the number one premium brand of smoked salmon in the United States. Their 40,000 square foot state of the art plant located in Monroe Washington is operated by people that believe in tradition, and their goal is to provide customers with the finest smoked salmon in the world.

Echo Falls products are always all natural and have no added preservatives. The salmon are hand filleted and pin boned and are fully trimmed leaving no waste. They use dynamic packaging so you can view the product, and delivered frozen, most products have a 45 day shelf life after thawing.

All natural ingredients are used to flavor their hot smoked products and their modern, electronically controlled smoke house ensures consistency and quality every time. Customers who have tasted Echo Falls remark about its clean flavor and premium taste. Contact me for information about ad and demo support!



2783282

**Hot Smoked
Wild Sockeye
12/4 oz**

0568840

**Hot Smoked Salmon
12/4 oz**

1469100

**Smoked Alaskan Sockeye
with Cracked Black Pepper
12/4 oz**



1836990

**Hot Smoked
Salmon Cajun
12/4 oz**

1722911

**Grav Lox
Sockeye Salmon
12/4 oz**

9883497

**Wild Salmon Sockeye
12/4 oz**

1434461

**Wild Alaskan Sockeye
6/16 oz**



1434481

**Scottish Sliced Salmon
12/4 oz**





For the Pastry Chef by Karl Helfrich, Pastry Specialist



Valrhona has launched two new flavors of their crunchy pearls!

Opalys (white chocolate) and **Dulcey** (blonde chocolate). They join the **Dark Chocolate** and **Caramelia** pearls currently available.



Visually alluring, Crunchy Pearls are particularly suitable

for cold and iced preparations such as mousses, creams, ices, bars and many more culinary creations.



As an ingredient, decoration, or simply enjoyed as a compact confection, Crunchy Pearls enrich creations by adding a deliciously crunchy texture as well as distinct flavor and color.

The new Pearls are a crunchy cereal filling coated with either Dulcey, the new blond

chocolate from Valrhona, with a distinct creamy chocolate flavor with subtle savory aromas and notes of butter and shortbread, or with Opalys, the 33% white chocolate, that reveals a delicate sweet taste with harmonious aromas of fresh milk and natural vanilla.



2836398	Dulcey Crunchy Pearls	1/3 kg
2836403	Opalys Crunchy Pearls	1/3 kg



We carry the “clean label” bakery jams from Hero. These bake-proof jams are produced with no artificial preservatives or colorings and come in a convenient 12# bucket. They are the perfect solution for customers that demand natural ingredients; and the taste and workability are fantastic! They are available in seedless raspberry and apricot flavors. Since they only use citric acid as a preservative, be sure to refrigerate after opening!



0589958	“Clean” Seedless Raspberry Bakery Jam	1/12 lb
1680150	“Clean” Apricot Bakery Jam	1/12 lb



Don't forget we also carry full and half size Demarle **Silpat** flexible silicone baking mats! Nothing sticks to

them and they last for hundreds of baking cycles! Stock up!



7906924	Full Sheet Silpat Non-Stick Baking Mat	1/1 ct
7906870	Half Sheet Silpat Non-Stick Baking Mat	1/1 ct



New Grocery Kitchen Accomplish Broths

Don't you just love it when a newer better version of a product you regularly use is introduced? We do too and that's why we are introducing the next generation of broths. Introducing **Kitchen Accomplish** broths.



If you're ready to think outside of the broth box, **Kitchen Accomplish** is the product for you. What's different about Kitchen Accomplish? To start with their broths are concentrated. Each 12 ounce squeeze bottle (that's right squeeze bottle) makes up to 7 quarts of broth. Their broths are all natural, gluten free, fat free and have 40% less sodium than regular broths. And each open bottle will keep in the refrigerator for six months. So you can say goodbye to wasted boxes of broth. This product is very versatile!

Making the broth couldn't be easier. Simply add 2 teaspoons of the concentrate to one cup of hot water to make one cup of broth. It's that easy, but Kitchen Accomplish is so much more than just a broth. It's packed with a flavor punch. It will be your quick and easy to use secret ingredient. A simple squeeze will take your dishes to a whole new savory level. Try it as a condiment squeezed onto your favorite meat, poultry, rice, pasta, veggie or stir-fry dishes. Other broths are no match for Kitchen Accomplish's taste and versatility.

Kitchen Accomplish Broth:

- All Natural.
- Gluten Free.
- Easy to use.
- Cooks like a broth.
- Adds a blast of flavor to your dishes.
- Squeeze with ease.
- Stores like a condiment.
- Lasts six months after opening.
- Makes seven quarts.
- Taste great, with less waste.

Now available:

2751501
Beef Style Broth
Concentrate
6/12 oz



2749669
Vegetable Broth
Concentrate
6/12 oz

2749651
Chicken Broth
Concentrate
6/12 oz





Changes & Line Extensions

DeCecco Replacements:

2814240 Organic Spaghetti 12/12 oz
Replaces 803096 packed 20/16 oz



2807939 Organic Fusilli 12/12 oz
Replaces 0195042 packed 20/16 oz



DeCecco Organic Pastas are the result of secular tradition and the careful choice of the most natural ingredients, processed only by organic methods, with attention to the environment and health. The ingredients used are grown according to European standards of organic agriculture, ie: respect the natural environment balance; refrain from using chemical fertilizers or insecticides; use natural farming and fertilizing methods; do not use genetically modified seeds; (are) subject to rigorous inspections, controls, sampling, and analysis according to the standardized EU Control System.

New to the Maya Kaimal line:

2841171 Jalfrezi Curry Shelf Stable Simmer Sauce 6/12.5 oz



Jalfrezi is the legacy of Bengali cooks who made satisfying stir-fries from leftovers. Its bright flavor comes from tomato, garam masala and sweet red peppers. Simmer with sautéed chicken or vegetables for a quick delicious curry. Serve over steamed rice, flatbread or pasta.

Replacement:

2705732 Casa Lusa Quince Paste 6/6.06 Lb
Replaces 1898620 packed 8/5.5 Lb



New to the One Potato Two Potato line:

One Potato Two Potato's chips are kettle cooked in small batches and are all natural, gluten free with no MSG. They use expeller pressed sunflower oil, adding vitamin E and monounsaturated fats (the good fat!). They have been making thick delicious chips right here in the United States for over fifty years.

2776551 Sweet Potato Chips 12/5 oz



2776561 Sweet Onion Potato Chips 12/5 oz



2776548 Naked Sea Salt Potato Chips 12/5 oz



Carmelina Brands®

Replacement:
1975170 Organic Italian Whole Tomatoes 12/14.28 oz
Replaces: 1676604 packed 24/14.28 oz



New Grocery

Gluten Free Ramen



Lotus Foods brings us a new take on Ramen noodles. Ramen, one of the best-loved Asian foods and a shelf staple in millions of American kitchens, dorm rooms and offices, is about to become even more popular. Traditionally, Ramen noodles are made from wheat, and thus off bounds to legions of consumers who are gluten intolerant. Lotus Foods, who changed how Americans think about rice, is shaking up the Ramen world, introducing traditional Japanese-style Ramen noodles made from rice. Now available from European Imports, Inc.:

2768550

**Jade Pearl Rice
Ramen with Miso
Soup**

10/2.8 oz

In addition to being gluten free, Jade Pearl Rice™ is infused with chlorophyll-rich, wild-crafted bamboo extract. Jade Pearl Rice™ Ramen has a delicious light vanilla taste and enhanced nutritional value. Add the savory white miso broth to this quick-cooking Jade Pearl Rice™ Ramen for a convenient bowl of flavorful and nourishing noodle soup any time. For a complete meal, add your favorite veggies and protein. Ready to eat in just 4 minutes.



2768560

**Forbidden Rice Ramen
with Miso Soup**

10/2.8 oz

In addition to being gluten free, Forbidden Rice® is one of the most nutritious ancient grains.

Forbidden Rice® Ramen has a delicious nutty taste and is a natural source of antioxidants. Add the savory white miso broth to the quick-cook Forbidden Rice® Ramen for a convenient bowl of flavorful and nourishing noodle soup. For a complete meal, add your favorite veggies and protein. Ready to eat in just 4 minutes.

2768576

**Millet & Brown Rice
Ramen with Miso
Soup**

10/2.8 oz

Millet and brown rice are some of the most nutritious and easily digestible grains. Lotus Foods' Millet & Brown Rice Ramen has a delicious nutty taste and is a good source of fiber and protein. Add the savory red miso broth to the Millet & Brown Rice Ramen for a wholesome bowl of noodle soup with 25% less sodium than regular Ramen soups. Ready to eat in just 4 minutes.



Rice Ramen 4 Packs

For extra convenience, there are four Ramen cakes in each package. They are ready to add to soup, miso, or your favorite stir-fry or enjoy a cold noodle salad with tamari and sesame oil dressing.

2768580

**Jade Pearl Rice
Ramen**

6/10 oz

Made with 100% Organic rice. This Ramen has a light vanilla taste and enhanced nutritional value.



2768598

Forbidden Rice Ramen

6/10 oz

Made with 100% Organic Forbidden Rice. This Ramen has a rich, slightly nutty taste and is a natural source of antioxidants.

2768600

**Millet & Brown Rice
Ramen**

6/10 oz

Made with 100% Organic millet and brown rice. This Ramen has a wholesome nutty taste and is a good source of fiber and protein.



Specialty Grocery Spanish Ingredients



Le Village



Love of Fare



Spanish cuisine consists of a great variety of dishes which stem from differences in geography, culture and climate. It is heavily influenced by the seafood available from the waters that surround the country, and reflects the country's deep Mediterranean roots. Spain's extensive history with many cultural influences has led to a unique cuisine.

COCINA SELECTA™



Cocina Selecta supplies the Spanish ingredients you need to create traditional Spanish dishes in your own home. **Cocina Selecta** has added two new products to their line-up of delicious ingredients from Spain.

Surfine Capers are now available from **Cocina Selecta**. Surfine capers are the nonpareil caper's big brother. They are usually between 7 and 8 mm in diameter and they are green/gray in color. The caper is the flower bud of a low growing vine found in Mediterranean countries. It is cured in brine and packed in vinegar.

The Surfine Caper is a piquant and pungent ingredient with a bolder more interesting flavor than the nonpareil. These highly prized surfine capers are picked young to retain texture and piquant flavor. Surfine capers are ideal as an ingredient in tartar sauce, pasta sauce, salads or as a pizza topping.



2394304 Surfine Capers 6/32 oz

Salted Nonpareil Capers are now available from **Cocina Selecta**. Capers packed in salt are thought to have the purest caper flavor. They need to be thoroughly rinsed before using but they retain an unequalled firmness and flavor that cannot be experienced with pickled capers.

Capers can be used to enhance many dishes. For the best flavor, add the capers at the end of the cooking process. Some of the most common uses of capers include tapenades, scaloppine, and remoulade sauce. Some other popular ways to enjoy capers include a variety of pasta and piccata sauces, wine sauces, salad dressings, pizza, fish, veal, turkey, meats, relishes, Mediterranean dishes, artichokes, vegetables, and olives. They can even be fried and then tossed into the dishes above for a crunchier, crispier flavor and texture.

**2394415
Salted Nonpareil
Capers
12/3.5 oz**



Also available:



2394365	Nonpareil Capers	12/3.75oz
2394437	Nonpareil Capers	6/16 oz
2394395	Nonpareil Capers	6/32 oz