

MAY 2021
NEWSLETTER

THIS MONTH'S
INDUSTRY EVENTS

ALL INDUSTRY EVENTS HAVE
BEEN POSTPONED

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


JUNE 20 FATHER'S DAY
JUNE 20 SUMMER STARTS

all month long...

NATIONAL CANDY, DAIRY,
FRESH FRUIT & VEGETABLES,
AND ICED TEA MONTH;
GRADUATIONS

ICON KEY:

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

-  ALL-NATURAL
-  DAIRY FREE
-  EGG-FREE
-  GLUTEN FREE
-  KOSHER
-  LACTOSE FREE
-  LOCAL
-  LOW SODIUM
-  NON-GMO / NON-GMO VER.
-  NUTS FREE
-  ORGANIC / USDA ORGANIC
-  SOY FREE
-  SUGAR FREE
-  TRANS FAT FREE
-  VEGAN



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FOOD FIT FOR A FOODIE

Father's Day is just around the corner! This year, don't settle for any ordinary condiment or ingredient. Reach for those that will appeal to the foodie father in your life! From spirit infused sauces to exceptional olive oils, we have the perfect gifting and entertaining foods to incorporate into your Father's Day celebration!

Spirit & Co. is the world's first line of all-natural, distinctive sauces made exclusively with premium liquor. The brand operates under the philosophy that adding premium liquor enhances flavor, adds excitement and produces more enjoyable and better-tasting sauces. The sauces are perfect for food and beverage pairings, entertaining and gifting. With flavors like Bourbon & Smokey Bacon BBQ and Tequila & Green Chili Hot Sauce, they can be used as a condiment, dip, marinade or ingredient in a variety of recipes across all dayparts.

Next, we turn our sights to the flavors of the Mediterranean...

Nothing says gourmet better than truffles! All the way from Italy, **Sabatino** offers a Truffle Zest Seasoning that allows you to add that truffle flavor to so many dishes — soups, potatoes, vegetables, eggs, pasta — the options are endless! And newest to the Sabatino lineup is their Truffle Honey Squeeze Bottle. Use it to finish your favorite dishes, like eggs, pasta, pizza, potatoes, meat and seafood. Looking for more truffle options? Read all about Urbani Truffles on Page 4.

You'll love **Iliada's** Greek Kalamata extra virgin olive oils! Whether you're searching for a PDO Kalamata EVOO or a flavored EVOO, like their Basil and Truffle flavors, they impress in both flavor and appearance! Incorporate into your meal or add to a gift basket!

Finally, all the way from Japan, the product lines from WA Imports are truly exceptional. **Haku** offers an extensive line of shoyu products sure to impress dads who love to cook. Shoyu is a Japanese-style soy sauce, typically a bit sweeter with a more nuanced flavor than their Chinese counterparts. With options like Mizunara Whisky Shoyu and Black Garlic Shoyu, you're sure to find one dad will love.

Or try one of **Yakami Orchard's** gems, like their Yuzu Marmalade that simply combines ripe, fresh Yuzu Fruit, Cane Sugar & Honey. It makes the perfect breakfast condiment, sweetener for tea or accompaniment to seared foie gras. Yuzu Marmalade is a staple on the finest cheese boards. Bright, fresh and floral, Yuzu it is a versatile ingredient for the finest chefs and home cooks alike.

So, for the guy that gave you the world, give him a world full of flavor this Father's Day!

UNDER THE DOME

Jeff Babcock, Cheese Specialist

SIGNATURE PAIRINGS FOR CHEESE



just for cheese

Just for Cheese pairings also make the perfect gift for any gourmand. Gift them to your favorite home entertainers looking for a simple and delicious accompaniment on their cheese next board.

Can Bech opened its doors in 1981 under the care of the Bech family, but as a restaurant. One of its most famous dishes was homemade cottage cheese with figs of Empordà, a typical dessert made with sheep's milk fresh cheese and candied figs. The success of the candied figs was so great that the Bech family began to prepare and preserve them in glass jars to sell to their customers.

Far from obscuring the taste of the cheese, the aim is to enhance its organoleptic properties and create a flow of perfectly balanced olfactory and gustative sensations.

Can Bech crafts these sauces using fresh and dried fruits, nuts and spices--ingredients that are specially selected by origin and are found throughout the 5 continents.

Just For Cheese complements cheese boards, appetizers and entrees. Let it be your crowning jewel! Just For Cheese pairings enhance the flavor of each ingredient. We invite you to explore the pleasure of eating them together.



FIGS



BLACK GRAPES



PEACHES & APRICOTS



BLUE CHEESE



WASHED RIND CHEESE



SOFT RIPENED CHEESE

BLACK FIGS, MACADAMIA & ALLSPICE

The density of ripe figs, with just the right amount of sugar to avoid an overpowering sweetness, combines perfectly with **blue cheeses**. Added to this is the lightly roasted touch of macadamia nuts, with a smooth, moist creaminess, and finally the spicy contrast of Jamaican allspice, which, far from separating the combination of flavors, acts as a link, bringing together all these lingering tastes.

7150299

12/2.47 oz

Stocked in IL, TX, VA and CA

BLACK GRAPE & MALLORCA ALMONDS

To pair with **washed rind cheeses**, Can Bech has created a sweet sauce that breaks up the cheese's particular strong lactic aromas by adding black grapes, an aqueous texture and an elegantly sweet flavor, which softens the slight acidity. Sliced almonds from Mallorca provide a touch of crunchiness, a tasty freshness and soften the flavor of these types of cheeses, helping the most sensitive palates to enjoy them.

7151131

12/2.57 oz

Stocked in IL, TX, VA and CA

PEACHES AND APRICOT

This sauce is slightly sweet with a citrus note, a perfect counterpart for **soft ripened cheeses**. The orange color is broken up with the addition of Goji berries, which provide just the right touch of moisture. The finishing touch is provided by the perfume of the Guatemalan cardamom, a slow food staple due to its incredibly powerful fragrance.

7151253

12/2.33 oz

Stocked in IL, TX, VA and CA

WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

FERMÍN

■ ■ ■ a cut above.

A CUT ABOVE

Fermin was first born in 1956 as a result of the efforts of Fermin Martin and his wife, Victoriana Gomez. Established in the medieval village of La Alberca, Spain, the small, family-run company



still operates there today. Located in the Sierra de Francia, more than 1000 meters in elevation in the heart of the National Park declared a Biosphere Reserve by UNESCO, this small village has the perfect microclimate for Fermin's products to dry and age naturally. Largely due to their exceptional climate, Fermin has been producing the highest quality Iberico products in the world for over 60 years.

black pig with black hooves, which is why they are commonly referred to as "Pata Negra," or *black foot*. Fermin free range Iberico feed on acorns, or "bellotas," which adds a pungent buttery flavor, delicate texture, and intense color and aroma to the final product. What truly makes this animal unique is its ability to develop fat infiltrations in their muscles, creating a perfect marbling effect on their meat.

In the years prior to the creation of the company, Fermin and Victoriana gathered the traditional knowledge for up-bringing and curing the best Iberico pigs in La Alberca, which has been practiced for centuries.

For more than 60 years, Fermin has been following the same time-honored recipe and slow, laborious production process. Fermin Iberico is cured by adding just salt and letting it hang to dry, sometimes up to four years.

After years of dedication, they transformed an activity that was basically done for family survival into a business that currently employs more than 100 people. At present, it is Martín's children, Santiago and Francisca, who run the company, maintaining the same principles that made Fermin a unique and artisanal project from day one.

Fermin also produces authentic Spanish Serrano Ham. Serrano is a different breed of ham that can be found worldwide, but varies slightly from country to country.



Iberico and Serrano Bites are the newest addition to the Fermin lineup of high-quality products. The high-quality Iberico and Serrano products Fermin is known for have been conveniently packaged in retail variety packages.

In 2005, after 10 years of dedication and investment, they became the first company to conform to all USDA standards and export their Iberico products to the United States. In October 2016, following their innovative vision, Fermin obtained the USDA Organic certification, which made them the first company able to export organic Iberico pork meat to the United States.

7151684 Iberico Bites (Shoulder and Loin) 10/2 oz.
Stocked in IL, TX, VA and CA

These bites are made from a cross between Iberico pig and Duroc pig, resulting in a lower fat content with great visual fat marbling and a great, but milder flavor.

7151688 Serrano Bites (Ham and Loin) 10/2 oz.
Stocked in IL, TX, VA and CA

18 month cured ham and 70 day cured loin.

7152064 Iberico Bites Variety Pack 10/3 oz.
Stocked in IL, TX, VA and CA

This pack contains Fermin's top three products: Chorizo, Salchichon and Loin, all from the Iberico breed of pig.

WHAT IS IBERICO?

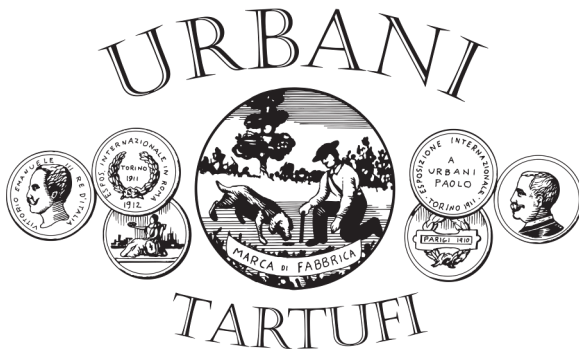
Iberico pig is a direct descendant of the wild boars that used to inhabit the entire Mediterranean basin many years ago. Iberico is a special breed of pig only found in Spain. It lives freely in the region of Western Spain, in an ecosystem know as "dehesa," a pasture parkland of Mediterranean oaks where they forage before production. Iberico is a



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

THE WORD FOR TRUFFLES IS URBANI



Since 1852, the Urbani family has been dedicated to truffles with love and passion for six generations. The story of Urbani began when Constantine Urbani began exporting fresh truffles from Italy to France. This ultimately created the **Urbani** business as we know it, and has been growing ever since! Exports quickly expanded to other countries such as Germany, Switzerland and other regions of Italy.

Constantine's heir was Paulo Urbani Senior who would later be followed by Carlo Urbani. Carlo, with the invaluable help of his wife Olga, not only became a pioneer of truffle cultivation in Italy but also a great entrepreneur who reorganized his company by putting the focus on his beloved truffle hunters and creating the internationally prominent company the world knows today. Since the beginning, Urbani's passion and love for truffles has been the sole component that keeps everyone at Urbani driven for success. Paulo and Bruno Urbani; Olga and Carlo senior's sons, are the fourth generation of the family. They have been able to combine technological innovation and

the most genuine tradition in a flourishing, family-run industry. Paulo Urbani, who really succeeded in giving the family jewel a new face, was also appointed "Cavaliere del Lavoro" for making the truffle a feather in the cap of the Italian market, a product popular all over the world. Since Bruno Urbani shifted from his significant positions in the industrial and banking corporations of Italy, he has been leading the group. He is now completely devoted in being a precious teacher for future generations. The current Urbani generation — Olga, Carlo and Giammarco — have developed important international branches, the Truffle Museum, the Truffle Academy and Urbani Travels & Tours. Some of the next generation have already started contributing to the family business!

As a family-owned and operated business, Urbani is focused on delivering high-quality standards using specialized technology. They are the only company able to guarantee a 100% natural infusion — that means no chemicals or additives in any of their products.

- | | | |
|----------------|--|--------------------|
| 2208033 | Black Truffle Oil
<i>Stocked in IL, TX and VA; Non-stock in CA</i> | 6/8 oz. |
| 4171755 | White Truffle Oil
<i>Stocked in IL, TX, VA and CA</i> | 1/8 oz. |
| 9910813 | White Truffles and Porcini Sauce
<i>Stocked in IL, TX and VA; Non-stock in CA</i> | 6/13.05 oz. |
| 1922592 | Summer Truffle Peelings
<i>Stocked in IL, TX and VA; Non-stock in CA</i> | 1/4.94 oz. |
| 5590045 | Summer Truffle Pieces
<i>Stocked in IL and VA; Non-stock in TX and CA</i> | 1/4.94 oz. |
| 5245923 | Whole Summer Truffles
<i>Stocked in IL, TX and VA; Non-stock in CA</i> | 1/5 oz. |



SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist



In 1895, Victor Geyer installed an uncanny laboratory in his tiny makeshift house in Munster, France. It is from this set up that Victor Geyer developed his exquisite libation by using heritage formulas kept secret by a small group of families in the Lorraine region.

Victor Geyer made it a point to only craft his beverage using local ingredients, from the pure water coming out of the Vosges Spring next to his house to the beet sugar made in the village of Erstein. Add to that the best harvested lemons from the city of Grasse.

This first beverage was only the beginning in a long line of masterfully crafted beverages. In a small notebook, the talented Artisan Limonadier would keep all the secrets of various recipes that he would pass on to his sons. The next generation of Geyer then used these recipes to create a gigantic collection of festive drinks.

1900: FIRST DELIVERIES AND ENGRAVED GLASS BOTTLES

It is around 1900 that Mr. Geyer introduced his engraved bottles topped by a mechanical top closing. This elegant closing was an innovation in preserving the carbonation level of beverages and for months Victor Geyer was the only one to adopt it for his beverages. The closing enabled the few employees of the “Geyer Limonaderie” to manufacture and bottle beverages then store them for the winter months. At the beginning of Spring, before the first heat waves, Victor Geyer’s rolling cart would make stops at all the local farms.

1929: CONQUERING THE YOUTH’S TASTE BUDS

Kids from Lorraine used to have to hide to try to taste Mr. Geyer’s beverages in his Cellar. But, in 1929 the beverages were made widely available to the public. Lorina could now be seen among the youth and adults celebrating in Village gatherings.

The beverage that used to be mainly for hardworking farmers was now a delicious drink enjoyable year round in dinners, parties, banquets & weddings. Victor Geyer’s sons also made sure to add new fruit flavors to satisfy the taste buds of its youngest fans.

SUMMERTIME SIPPIN’

1946: FROM GEYER FRERES TO LORINA, THE BIRTH OF A BRAND

Post-war, a peaceful France gets back to work. Victor Geyer’s grandson Auguste, a marine, came up with the idea to name the Limonade “Lorina” in honor of the boat that helped saved thousands of British soldiers’ lives in 1940 Dunkirk’s beach battle. The name Lorina was perfect because it sounded similar to the “Lorraine” region and celebrated the heroes who sacrificed their lives to free Europe during WWII.

Groundbreaking since 1895. Lorina’s Artisan Limonadiers still thrive to create new flavors & beverages while staying close to the original values of the Limonaderie. Life is all about balance and so is the craftsmanship Artisan Limonadiers: precise maneuvers, an artisanal know-how transmitted from one generation to the next, a few grams of sugar, fresh lemons. These are the ingredients of creating an exquisite lemonade and capturing happiness in a bottle. All below varieties come with 12 in a case.

The below items boast the following attributes:



Mechanical-Top Glass Bottle (25.4 fl. oz / 750 ml)

- 7093007** Sparkling Pink Lemonade
Stocked in IL, TX, VA and CA
- 0487296** Sparkling Lemonade
Stocked in IL, TX, VA and CA
- 7092881** Sparkling Grapefruit Lemonade
Stocked in IL and TX; Non-stock in VA and CA
- 1493735** Sparkling Blood Orange Lemonade
Stocked in IL, TX, VA and CA
- 7092884** Lavender Sparkling Lemonade
Stocked in IL, TX and VA; Non-stock in CA

Single Serve Twist-Top Glass Bottle (11.1 fl. oz / 330 ml)

- 6462620** Sparkling Pink Lemonade
Stocked in IL, TX, VA and CA
- 6260937** Sparkling Lemonade
Stocked in IL, TX and VA; Non-stock in CA
- 6260941** Sparkling Blood Orange Lemonade
Stocked in IL, TX, VA and CA

The below items boast the following attributes:



Twist Top Glass Bottle (33.8 fl. oz / 1 L)

- 1431570** Pink Lemonade French Soda
Stocked in IL and TX; Non-stock in VA and CA
- 1431561** Lemon French Soda
Stocked in IL and TX; Non-stock in VA and CA
- 1431558** Blood Orange French Soda
Stocked in IL; Non-stock in TX, VA and CA



FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

PONTHIER
une histoire de fruit

In 1946 André Ponthier and his wife founded their fresh fruit company, **Ponthier**. At the same time, they bought land and planted apple trees, blackberry bushes and raspberry canes. The family owned 80 hectares (that's nearly

200 acres) of apple trees which they kept for many years.

In 1980, André Ponthier took advantage of a local treasure: chestnuts. He invented a new cooking and preserving process and created the first line of vacuum-packed cooked chestnuts. Today, these chestnuts are considered the benchmark in quality and are used by the greatest chefs all over the world.

Over the next couple of decades, Ponthier continued developing new products. In 1998, the company launched its innovative refrigerated fruit purees, a practical alternative to frozen fruit purees, able to preserve the color and flavor of the fruit.

Ponthier's mission is to advocate delicious, healthy and responsible fruit. They focus on two commitments:

COMMITMENT # 1: ORIGINAL TASTE

It is first and foremost about bringing the culture of taste to daily life, the original taste of a fruit that nature gives us if we respect it. It's about sourcing exceptional, rare and exclusive fruit, harvested when ripe and processed with care as close as possible to the orchards, as quickly as possible.

COMMITMENT #2: CREATION OF THE PURE TRACE® LABEL

Our commitment relies on gentle cultivation methods and long-term partnerships with our producers to develop an ethical fruit supply chain. We make a commitment to gastronomy professionals so they can meet the growing expectations of consumers who seek transparency and information on product composition and origin. We are providing a strong and innovative response with the creation of the PURE TRACE® label.

This line of refrigerated fruit purees is perfect for both retail and foodservice sectors and are best incorporated into beverages and desserts — although the possibilities truly are endless!

A STORY OF FRUIT

7160565 Citrus Lemon Verbena Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

Sicilian mandarin, Calabrian bergamot and lemon verbena, combine for a dose of fresh Mediterranean flavors.

7160568 Mango Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

Prestigious Alphonso mango harvested at full ripeness to create a smooth, tasty mango puree.

7160681 Passion Fruit Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

A unique variety of Ecuadorian fruit, Flavicarpa, harvested at full ripeness to get a very tasty and floral puree.

7160683 Raspberry Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

A blend of two raspberry varieties to obtain an intense and perfectly balanced puree.

7160686 Pina Colada Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

An exotic delicacy that can be combined with other flavors such as banana, lychee or orange.

7160689 Pineapple Yuzu Cardamom Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

A subtle blend of pineapple, yuzu and cardamom, perfectly balanced to bring out the personality of all 3 ingredients.

The below items boast the following attributes:



7160574 Coconut Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

Creamy coconut puree with a smooth texture.

7160721 Mojito Puree **6/1 kg.**

Stocked in IL, TX, VA and CA

A classic recipe of the well-known cocktail. You can taste the freshness of tangy lime blended with strong mint undertones.





INDUSTRY TRENDS

Retail & Foodservice

FOODSERVICE OPPORTUNITIES IN THE NEW NORMAL

During the early days of the pandemic, as stay-at-home orders swept the country and restaurants were forced to close, foodservice entrepreneurs got to work doing what they do best: dreaming up and executing new ways to stay afloat. Following are some inventive revenue generators that experts say will become part of business as usual.

1. RESTAURANT COMMUNITIES

The COVID crisis has propelled foodservice entrepreneurs to work together to survive, says Michael Whiteman, president of food and restaurant consulting firm Baum + White.

One such collaboration involves artisans in Brooklyn who promote jars of soup sold with bread from a specialty baker, he says. Customers order them online and pick them up at a neighborhood wine shop where potential wine sales can be made.

Sysco recently kicked off a program in Montreal that supports restaurant communities. #ChefsÀEmpoerter is a 10-week program where 10 of the area's top chefs team up with 10 local establishments to create 10 exclusive dishes.

"Sysco has put these fancy restaurant chefs together with eating places like sandwich shops and pizzerias that were limited to delivery mode because of COVID," says Whiteman. "The fancy chefs lend their names and create entirely new, and often surprising dishes that are available for takeaway via Grubhub, helping the little guys survive by injecting new customer interest into their offerings."

2. SUBSCRIPTION SERVICES

Table 22 launched last May to help restaurants establish a new model of customer patronage, says founder Sam Bernstein. Its 100 restaurant partners in over 40 cities now offer subscriptions that let their fans experience them in new ways.

"For restaurants, it provides really favorable financial and operational dynamics: predictable demand, pre-sold product, great margin, brand extension, and an opportunity to test out new categories," Bernstein says. "We truly believe that these subscriptions are an important tool for reimagining the restaurant business model beyond the pandemic."

Among the offerings is Frankie's "Cook the Book Club" from Brooklyn-based Frankies Spuntino. For \$150 a month, subscribers receive prepared ingredients to make three dishes,

such as Radish Salad with Parsley, Capers & Anchovies, Butternut Squash Soup with Chinese Five-Spice & Honey, and Red-Wine Braised Short Ribs with Rosemary & Fennel.

Restaurant like this made at least five figures in subscription sales per month, says Bernstein, and receive a profit margin of 30 percent or more. Table 22 takes 10 percent of subscription sales.

3. MEAL DONATIONS

In order to protect the safety of his employees, Doug Levy, owner of Feast in Tucson, Arizona, closed his restaurant to in-person dining even after the state allowed foodservice establishments to reopen.

To help make ends meet, he sought donations via email from a list of 4,500 patrons and friends of the restaurant, that he'd built up over his 20 years in business. Charging what he would for a meal in the restaurant, he used the funds to make and vacuum seal meals for the area's first responders. For every 250 meals donated, Levy donated 50.

"This is a great way to harness the generosity of the community," he explains. "The cost of those meals covers ingredients, labor, and hard costs like electricity and gas. We've fed about 6,500 people so far and we'll continue to do this, but with...emphasis on people who really need it."

4. PACKAGED SPECIALTIES

Julian Mohammed and Darren Grenia, owners of the Brooklyn-based Dear Bushwick restaurant and the Yours Sincerely all draft cocktail bar, developed Wandering Barman handcrafted bottled cocktails along with their bar and restaurant manager, Roxanne Mollicchi.

"We built it out of need after having a hard time maintaining a good craft cocktail program that delivered consistency at the right price," say Mollicchi. "We saw this as a solution to increase speed of service."

Although the ready-to-drink bottled cocktails were in development pre-COVID, sales began to grow as bars and restaurants became closed to in-person dining and switched to takeout. Off-premise liquor sales also began to climb.

"This is pandemic proof," Mollicchi told *Specialty Food*. As restaurants expanded to delivery and were looking to make cocktails to-go, we saw an increase in volume and began working with bigger accounts."

A TASTE OF THE FRENCH RIVIERA



The **Le Village** line of authentic, artisanal French limonades from European Imports has been quenching the thirst of U.S. consumers for many years with its light but flavorful concoctions. The brand is shaking things up with a new

look, new flavors and reformulated ones. Help your customers enjoy the authentic taste of Le Village sparkling limonades and have them transported to the sun-drenched streets of a village in Provence (listed on each bottle—and below)!

1411778 Blood Orange **24/11.18 oz.**

Stocked in IL, TX, VA and CA

1021409 Blood Orange **12/25.4 oz.**

Stocked in IL, TX, VA and CA



The Sparkling Blood Orange flavor of Le Village now boasts the brilliant pink color that is natural to a blood orange, and all-natural is exactly what consumers are looking for. Simply pour over ice or use it as a mixer in your next summer cocktail!

Le Village de Cassis — a picturesque Mediterranean fishing port overlooked by a Chateau, famous for nearby inlets and the highly prized wines made in the area.

7110896 Pink Lemonade **24/11.2 oz.**

Stocked in IL, TX, VA and CA

7110916 Pink Lemonade **12/25.36 oz.**

Stocked in IL, TX, VA and CA

Pink lemonade is a popular flavor in the U.S., particularly among younger demographics. This new addition to the Le Village line brings a sweet, tart and tingly mix together for the perfect refreshing treat!

Le Village de St. Tropez—a symbol of happy Riviera living and the jet setting capital of the world, known for its beaches and nightlife.

7110789 Mint Lemon **24/11.2 oz.**

Stocked in IL, TX, VA and CA

7110856 Mint Lemon **12/25.36 oz.**

Stocked in IL, TX, VA and CA

In the U.S., the recent widespread adoption of mojito-type flavors indicates great consumer interest in this flavor fusion. This new sparkling beverage provides a perfect balance between a sweet & tart lemon and cool mint.

Le Village de Bandol — seaside resort offering beautiful sandy beaches, a famous south-facing vineyard and prestigious wines.

0871745 French Lemon Lime **24/11.18 oz.**

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

0871758 French Lemon Lime **12/25.4 oz.**

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

Clear lemon lime is the quintessential French lemonade flavor (and the first available flavor, historically). Delivering a tart, lemony flavor with an added hint of lime, this newly improved sparkling beverage is sweet but not too sweet!

Le Village de Antibes — a resort town famous for its 16th century rampart-enclosed old town, Fort Carré and a marina that is a preferred mooring for super yachts.

1021353 Lemon Lemonade **24/11.18 oz.**

Stocked in IL, TX, VA and CA

0413118 Lemon Lemonade **12/25.4 oz.**

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

This lemonade is the sparkling version of the traditional homemade lemonade you know and love. It has a tart lemony flavor that is not too sweet.

Le Village de Menton—famous for its beaches, gardens and lemons; the town hosts a renowned annual lemon festival.

1674987 Orange Lemonade **24/11.18 oz.**

Stocked in IL, TX, VA and CA

1675012 Orange Lemonade **12/25.4 oz.**

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

Naturally orange flavored, fruity sparkling beverage. The sweet orange flavor makes it popular among kids.

Le Village de Bormes les Mimosas — known for its flowers (a “city in bloom”), this historic village boasts medieval houses and a name that cannot be passed up for an orange drink.

2298665 Pink Grapefruit Lemonade **24/11.18 oz.**

Stocked in IL, TX, VA and CA

2212443 Pink Grapefruit Lemonade **12/25.4 oz.**

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

A refreshing citrus taste and all-natural grapefruit flavor.

Le Village de St. Raphaël — a resort town known for its old town and nearby, beautiful beaches on the Mediterranean.

1119971 Pomegranate Lemonade **24/11.18 oz.**

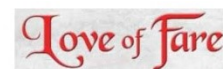
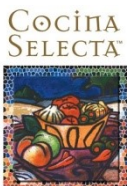
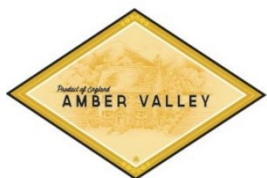
Stocked in IL, VA and CA; Non-stock in TX

1323165 Pomegranate Lemonade **12/25.4 oz.**

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

With the growing interest in pomegranates, this naturally flavored pomegranate sparkling beverage is sure to be a hit.

Le Village de Sète — a port town bordered by a biodiverse salt-water lagoon and boasting sandy beaches on the Mediterranean.



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