

MAY 2022 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

CIBUS, MAY 3-6
PARMA, ITALY

NRA SHOW, MAY 21-25
CHICAGO, IL

SWEETS & SNACKS EXPO,
MAY 23-26
CHICAGO, IL

NEXT MONTH'S HOLIDAYS & EVENTS








time to start planning!

JUNE 19TH FATHER'S DAY
JUNE 21ST SUMMER STARTS

all month long...
NATIONAL CANDY, DAIRY & 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**
-  **GRASS FED**
-  **KOSHER**
-  **LACTOSE FREE**
-  **LOCAL**
-  **LOW SODIUM**
-  **NON-GMO / NON-GMO VER.**
-  **NUTS FREE**
-  **SOY FREE**
-  **SUGAR FREE**
-  **TRANS FAT FREE**
-  **VEGAN**



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EUROPEAN — IMPORTS — a Sysco company

Grilling, for many of us, is a celebration of all things summer — a tasty reward for surviving another long winter. And now, more than ever, we could all use a little celebration of summer and what's to come. Let's kick this summer season off by exploring how to build the best burger.

To build the best burger, you must start with the perfect base. We have two exceptional options: **Pretzilla Burger Buns** and Tribeca Oven **Challah Burger Buns**.



Pretzilla Burger Buns are strong enough to support a big burger, yet light and airy in texture with a hint of sweetness!

Tribeca Oven Challah Burger Buns are egg-washed, creating a thin crust and a sweet, moist interior. Similar to a French brioche, this bun allows you to pair with almost any item and across any day-part. Try as a base to your next Brunch Burger!

But what's a bun without a burger? Made from only 100% grass-fed beef and nothing else, **Pasture Perfect** burgers are just the right size and blend of cuts for a juicy, steak-like bite and that perfect real beef flavor. Considered a step above the rest, Wagyu burgers are made from a breed famous for its marbling and flavor! Available in a hearty **half pound patty** or **2 oz. sliders** — perfect for pairing with the **Pretzilla** or **Tribeca Oven** Challah Slider Buns.

It's impossible to talk burgers without talking cheese. But where to start? The options can be overwhelming! While we offer many traditional Cheddar, Swiss, Pepper Jack or Provolone varieties, let's highlight a few standouts.

When burgers come to mind, pubs are at the forefront. What better cheese to top a burger than Carr Valley's **Budweiser Pub Cheddar Cheese Spread**? Spread this on a toasted **Pretzilla Burger Bun** and you have a guaranteed winner!

Milton Creamery is known for its beloved **Prairie Breeze**. A couple of their newest varieties lend well for melting on burgers. Try their **Caramelized Onion Cheddar** for a sweet-yet-savory option. For added heat, Milton Creamery's **4 Alarm Cheddar** has a slow-burning heat that lingers.

If hot is what you're after, look no further than **Colman's Squeezy Mustard**. This prepared mustard combines a unique blend of brown and white mustard seeds to bring the most exceptionally different taste to your burger. This has a sinus-clearing heat that also pairs exceptionally well with a **Pretzilla Pretzel Bun**!



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

SPRING INTO SALADS

As spring comes upon us, we naturally gravitate to produce. Menus change over and salads become a focus, so it is an excellent opportunity to look at some great cheeses that pair very well. Creamy rich cheeses finish a salad to bring together a light, but satisfying summer meal or starter.



First, we have **Valbreso**, a luxurious French cheese made in the brined Feta style and perfect for crumbling on green leafy salads or sliced with tomatoes and cucumbers.

Valbreso cheese comes from the rugged plateaus surrounding the Mediterranean Sea in southern France. The production of Valbreso cheese begins with 100% sheep's milk from the very unique Lacaune sheep that graze on



the lush plateaus surrounding Roquefort-sur-Soulzon. The rich, high-quality milk of these prolific dairy ewes is used in the making of Roquefort and Valbreso cheese, and provides both with their distinctive taste and superior richness.

Click [Here](#) for a Valbreso Feta Summer-Veggie Salad recipe

7462088	Feta Loaf	2/4.5 lb.
Stocked in IL, TX, and VA.		
3900941	Feta Cryovac	12/7 oz.
Stocked in IL, TX, VA. Non-stock in CA.		
3719689	Feta Chunk in Brine	1/16 lb.
Stocked in IL, TX, VA, and CA.		
6270138	Feta Chunk in Brine	1/35 lb.
Stocked in IL, TX, VA, and CA.		

The above items feature the following attributes.



Second, **Ilattia** Buffalo mozzarella is a classic cheese for the perennial favorite Insalata Caprese. This frozen buffalo milk mozzarella will give that refined edge and bright flavor.

Imported Italian Mozzarella di Latte di Bufala is fragrant

with a delicate flavor. It is produced with pasteurized water buffalo milk from the south of Italy and quick frozen. This cheese is oval in shape and has a uniform porcelain-white exterior with a very thin, glossy rind and a rather springy body. When cut, a whitish, lightly acidulous whey weeps out, with an aroma of milk ferments coming forth.

7161214 **Ilattia Frozen Buffalo Mozz** 8/4.4 oz. Cups

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



BELGIOIOSO

And third, nothing beats the creamy goodness of Burrata on a salad. Whether it is alongside tomatoes, greens, or grilled vegetables, Burrata is an excellent

companion. Our selections from Belgioioso give you options in size as well as the fragrant truffle version.

The below items feature the following attributes.



1783305	Burrata 4-2 oz. Balls	6/8 oz.
Stocked in IL, TX, VA. Non-stock in CA.		
5585175	Burrata 1-8 oz. Ball	6/8 oz.
Stocked in IL, TX, VA. Non-stock in CA.		
3035112	Truffle Burrata	6/1 lb.
Stocked in IL and VA. Non-stock in TX and CA.		



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

HEALTHY AND SUSTAINABLE

Honey Smoked Fish Holdings prides themselves in serving the best quality cold smoked salmon on the market. So, why not serve the best with Fjord Dawn and MacKnight cold smoked salmon varieties? The quality and care of all their salmon is tightly controlled; with a state-of-the-art smoking facility, rest assured you are serving the best with any Fjord Dawn or MacKnight product.



Each salmon fillet is dry-cured by hand in a traditional Norwegian or Scottish style to help lock in the flavor of the hardwood smoke. Top off a leafy green salad or serve as an elegant appetizer with capers and crackers. This cold-smoked salmon is perfect for any occasion.

SUSTAINABILITY

Honey Smoked Fish Holdings is proud to be at the forefront of promoting sustainable aquaculture and ensuring all their products meet the highest welfare and environmental standards. They proudly hold the highest achievement in the Best Aquaculture



Practices (BAP) third-party certification program by earning the four-star BAP status by the Global Aquaculture Alliance.

DIET FRIENDLY

In addition to high sustainability and sourcing requirements, both Fjord Dawn and MacKnight products are certified Kof-K Kosher Certified and gluten-free. Each 2oz serving of cold smoked salmon packs 12g of protein and

Key Highlights:

- Kof-K Kosher Certified
- Gluten Free
- 12g of protein per serving
- 1400mg of heart-healthy omega 3's per serving

Live Healthy...



All of the below items feature the following attributes



7185667

MacKnight Scottish Style Smoked Salmon

12/4 oz.

Stocked in IL, TX, VA and CA.



7185610

Fjord Dawn Smoked Salmon

12/4 oz.

Stocked in IL, TX, VA and CA.

7185612

Fjord Dawn Smoked Salmon

2/2-4 lb RW

Stocked in IL, TX, VA and CA.



"We only Harvest the Best Atlantic salmon from the Icy Cold Waters of Scotland and Norway!"

SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

FROM FIELD TO MARKET



Mangia, Inc. takes pride in ensuring the best quality for its **Carmelina 'e... San Marzano®** Italian Tomatoes and Carmelina Brands® Italian Beans. Mangia has created a unique bridge merging the traditional Italian culture of producing

clean, quality products with the modern needs of the North American and world markets. Founded over 25 years ago and headquartered in Irvine, California, with offices in Naples, Italy, Mangia, Inc. produces, exports and imports directly from southern Italy using artisan, fresh-pack preservation methods. Mangia is your trusted source because the company's is the producer, exporter and importer, managing the entire supply chain process from field to market.



As one of its core values, Mangia has taken the opportunity to blend the old-world culture that produces clean, healthy products in an unadulterated manner, and the markets in North America and other parts of the world interested in seeing not only a production company but one that understands the need of the markets," said Matt, Maslowski, Mangia, Inc. President & CEO.

THE CARMELINA DIFFERENCE: QUALITY DOESN'T COST...IT PAYS

Mangia is educating chef operators to see beyond case cost and evaluate a product's actual finished yield or cost per useable ounce. This more accurately defines the menu and plate costs of an operation.



Grown in nutrient-rich, volcanic soil of the Italian Tomato Heartland, the company's authentic Italian tomatoes and entire line of legumes and sauces are processed without the use of chemical preservatives or additives.

CARMELINA 'E...SAN MARZANO®

The below items feature the following attributes



9280371 **Whole Peeled Tomatoes** 6/91 oz.

Stocked in IL, TX, VA, and CA.

7167925 **Peeled Cherry Tomatoes** 12/28 oz.

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

7089138 **Italian Marinara Sauce** 6/91 oz.

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

CARMELINA BRANDS®

9901764 **Chick Pea Puree** 1/22.04 lb Aseptic Bag

Stocked in IL, TX, VA.



A Simple Blend of Chick Peas and Nothing Else! This product was developed to save chefs on time, labor and energy costs. No need to sort, wash or soak chickpeas overnight, or cook and drain – simply open the pouch, season as desired, flash blend and go. Carmelina Brands® Chick

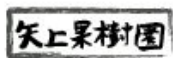
Pea Puree is a "ready to season" base for hummus, soups, sandwich spreads, veggie burgers, or baked goods.



SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

ALL THINGS YUZU!



Located in the Miyazaki Prefecture of Japan, **Yakami Orchards** consists of a family of growers (some fourth generation) upholding the traditions of producing quality citrus products. Cool ocean breezes give this region some of the world's finest citrus, including yuzu, sudachi, and kabosu.

The unique citrus from the Yakami growers is further processed in small production batches, ensuring the quality and consistency of these delectable fruits. Whole fruit production is utilized, capturing the intense aromatic qualities of the zest and the clean, pure flavor of the juice. This production method is why Yakami Orchards products are coveted by professionals in all food service establishments.

YUZU JUICE "MARUGOTO SHIBORI."



Maybe it's the enticing aroma. Maybe it's the bracing and bright acidity. Whatever the reason, Yuzu juice has captivated American chefs and mixologists for quite a few years now. Yakami Orchard Yuzu is "Marugoto Shibori" or

pressed from the whole fruit. This gives the juice a floral richness and round body that really helps to accentuate any dish or cocktail it graces.

7098568 **Juice Marugoto** 6/6 oz.

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

9901456 **Juice Marugoto** 2/750 ml.

Stocked in IL, TX, and VA.



YUZU SPICY

Yuzu Kosho is unique in the way that its one of very few spicy ingredients in Japanese cuisine. Fresh Yuzu Zest is combined with Fresh Chilies, Sea Salt and Konbu Seaweed to create a bright, spicy flavor profile with a subtle Umami finish. Incredible as a rub on meat & poultry, and a wonderful condiment with sushi. Add a dab to marinades, salad dressings, soups or eggs, or even toss with pasta. A must try for any Japanese cuisine enthusiast.



7049878 **Yuzu Kosho Green** 12/2 oz.

Stocked in IL, TX, VA, and CA.

7049923 **Yuzu Kosho Red** 12/2 oz.

Stocked in IL, TX, VA.



YUZU SWEET

Truly a treasure among the world's greatest marmalades, Yakami Orchards Yuzu Marmalade simply combines ripe, fresh yuzu fruit, cane sugar and honey. The perfect breakfast condiment, add it to tea or pair it with seared foie gras. Yuzu Marmalade is a staple on the finest cheese boards. Bright, fresh and floral, Yuzu Marmalade is a versatile ingredient for the finest chefs and home cooks alike.



7065966 **Yuzu Marmalade** 12/10.85 oz.

Stocked in IL, TX, VA. Non-Stock in CA.



YUZU TRADITIONAL

A fundamental ingredient used throughout Japan, Yakami Orchards Yuzu Ponzu is hand crafted using only the finest quality ingredients. Fresh yuzu Juice and yuzu zest are expertly married to a cedar aged rice vinegar and salted mirin base, then finished with Bonito and Kombu Seaweed and artfully aged to unequalled perfection. From exotic cocktails to marinades & dressings, Yakami Orchards Yuzu Ponzu yields unparalleled balance.

1498536 **Ponzu, Unfiltered** 6/12.68 oz.

Stocked in IL, TX, VA, and CA.



YOU DO YUZU HOW YOU CHOOSE!

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

SWEET AND SAVORY

Traiteur de Paris



Started in 1995, in Paris, when a young entrepreneur, Denis Pinault, met renowned Pastry Chef, Yann Le Moal. A year later, they created a catering kitchen, and the business grew.

At just 23 years old, Denis laid the first steps for what would become, a few years later, a success in more than 60 countries. Today, Denis Pinault is Chairman and Chief Executive Officer.

After a few years as Pastry Chef at Sofitel Tahiti and alongside Traiteur Potel & Chabot, Yann Le Moal also worked for Michelin-starred restaurants in Paris. A pastry chef by training, Yann quickly adds a second string to his bow: traditional French cuisine. Today, Yann Le Moal is Deputy Chief Executive Officer.

MADE BY CHEFS FOR CHEFS

Traiteur de Paris is a family business supporting professionals in the food industry throughout the world by producing premium French desserts, petit fours, pastries, and accompaniments for Chef's and catering professionals around the world.



Every day more than 400 staff members, chefs and pastry chefs, prepare our recipes in our workshops in Brittany and Normandy. As a result of the deep-freezing technique, we export this French expertise throughout the world

SWEET



7203810
Red Fruits Charlotte
1/16 ct.

Stocked in IL, TX, VA and CA.



Hand Finished using premium quality ingredients with No GMO, preservatives, or artificial colors.

7203802
Apple Brioche
1/24 ct.

Stocked in IL, TX, VA and CA.



7175515
Art Deco Petits Fours
3/48 ct.

Stocked in IL, TX, VA, and CA.



Thaw-and-serve or combine and finish to make your own unique dessert plates!

7203792
Chocolate Petits Fours
1/144 ct.

Stocked in IL, TX, VA and CA.



SAVORY



7203622
Cauliflower Gratin
40/3.52 oz.

Stocked in IL, TX, VA and CA.



7203624
Broccoli Gratin
40/3.52 oz.

Stocked in IL, TX, VA and CA.



Ready in 2 minutes
with no defrosting!

INDUSTRY TRENDS

Retail & Foodservice

CONSUMERS, RESTAURANT OPERATORS FEEL THE PINCH OF RISING PRICES

Every consumer and business owner knows the story all too well by now: the U.S. inflation rate is at its highest point in 40 years, and basic commodities like gas and food have seen the highest rising prices. That's causing a painful shift in the food industry that's likely to be felt for some time.

The stunning increase has made consumers hyper-aware of the pinch on their wallets, with 80% saying in a recent Datassential survey that they are concerned about inflation in the U.S. economy, and 82% say they're seeing signs of inflation and rising prices.



RAISED AWARENESS ABOUT RISING PRICES

Over half of consumers have experienced higher prices at all types of restaurants, and three in four said they have had to spend more for groceries, according to Datassential's Five in Focus Post-COVID inflation report.

Most consumers (71%) say they have noticed rising prices at the grocery store, while 56% say they've noticed price hikes at convenience stores. Consumers have seen the most price hikes in these two areas, but they've also become apparent to many when going out to eat or ordering food from a restaurant.

For fast-food, fast-casual and sit-down restaurants, a little more than half of consumers said prices seemed higher, according to the report. For fine-dining restaurants, 49%

of consumers said prices seemed higher, and 42% said prices seemed higher with third-party delivery services.

Fewer consumers perceived rising prices at neighborhood bars/pubs and sports bars, with a little more than a third reporting higher prices with each.

For operators in the food industry, this is a particularly critical issue because consumers are more likely to cut back on ordering in or eating out than they are on groceries, which are a core staple of consumers' budgets. So while fewer consumers have noticed rising prices on restaurant menus, the impact and ripple effect will be far more widespread.

NAVIGATING COST PRICE INCREASES

On the operator side, more than half of foodservice operators (58%) have had to raise menu prices, mostly to compensate for higher costs and supply shortages.

Operators are navigating higher prices for most commodities, but are feeling the hit most when sourcing beef, chicken and to-go packaging — a particularly hard hit considering the rapid rise in takeout and delivery amid the multiple COVID-19 waves and the growing desire for convenience among consumers.

Chicken is also the most menued protein, and both chicken and beef supplies were already lower earlier in the pandemic as consumers flocked toward them in larger numbers.

According to Datassential, three in four (76%) operators do not foresee inflation improving any time soon, expecting that it will continue to hurt the already-fragile food industry, and two-thirds are worried that consumers will respond by tightening their food budgets.

Nearly half (42%) of consumers planned to already take action by cutting back on restaurant dining in response to rising prices.

Both consumers and operators believe that the worst is far from behind us, saying that rising prices and the resulting consumer price consciousness could continue until inflation eases and broader economic health is improved.

SUMMERTIME DESSERTS

The start of summer is just around the corner! While burgers might be the “main event,” summertime desserts cannot simply be an afterthought to your meal. Let’s start with a couple lines from France that are available exclusively through European Imports: **Davigel** and **Deleye**.

While Davigel has four unique thaw-and-serve options, the Raspberry Biscuit Cake with Madagascar Vanilla screams summertime! With almond, cherry, raspberry and vanilla, this light, airy cake is an ideal thaw, slice and serve option for a backyard barbeque or catered event this summer.

7061545 **Davigel Raspberry Biscuit Cake** 1/4 ct.
Stocked in IL, TX, VA, and CA.

Looking for even less work? Deleye Mini Sans Souci Pastries are thaw-and-serve bites that offer flavors for everyone to love. These minis are gorgeous enough to serve as part of a wedding sweets table!

7173253 **Deleye Mini Sans Souci** 40/.53 oz.
Stocked in IL, VA, CA. Non-stock in TX.

If ready-to-serve is what you’re looking for, we have even more of what you need.

Nats Rawline is based on a simple belief: food should not only be good for you but it should be delicious too. These tasty thaw-and-serve individual cakes are vegan, gluten-free and dairy-free! With some perfect-for-summer flavors and a convenient 12 count package, you need to ask yourself: “Why haven’t I tried these yet?”



7144766 **Mango Lime Raw Cake** 12/2.29 oz.
Stocked in IL, VA, CA. Non-stock in TX.

7145046 **Raspberry Blueberry Raw Cake** 12/2.29 oz.
Stocked in IL, VA, CA. Non-stock in TX.

7145227 **Tiramisu Raw Cake** 12/2.29 oz.
Stocked in IL, TX, VA, and CA.

7145319 **Caramel Chocolate Raw Cake** 12/2.29 oz.
Stocked in IL, TX, VA, and CA.

7165930 **Chocolate Hazelnut Raw Cake** 12/2.29 oz.
Stocked in IL, VA, CA. Non-stock in TX.

7165933 **Chocolate Coconut Raw Cake** 12/2.29 oz.
Stocked in IL, VA, CA. Non-stock in TX.

7166097 **Passionfruit Raspberry Raw Cake** 12/2.29 oz.
Stocked in IL, VA, CA. Non-stock in TX.

Whether looking for an single portion desserts or mini servings, **Traiteur de Paris** has you covered. Their goal is to offer a vast array of high-quality French food products across the patisserie and catering categories.

These two thaw-and-serve, single-serving options are fresh and light, and incorporate some of the best flavors of summer.



7175472 **Mango Coconut Shortbread** 16/3.17 oz.
Stocked in IL, TX, VA, and CA.

7175476 **Lemon Meringue Shortbread** 16/3.17 oz.
Stocked in IL, VA, CA. Non-stock in TX.



All of Traiteur de Paris mini desserts are elegant, eye-catching and simply delicious.

7175452 **Mini Dessert Cups** 36/1.06 oz.
Stocked in IL, TX, VA, and CA.

7175481 **Montmartre Petit Fours** 3/48 ct.
Stocked in IL, TX, VA, and CA.

7175515 **Art Deco Petit Fours** 3/48 ct.
Stocked in IL, TX, VA, and CA.

7181101 **Assorted Macarons** 72/0.42 oz.
Stocked in IL, TX, VA, and CA.

On the hunt for even more Macarons and Petit Fours for your special occasions this summer? **Pasquier** brings over 40 years of expertise in carefully selecting ingredients to deliver simple, yet delicious recipes.

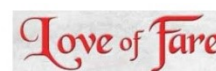
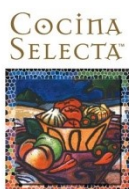
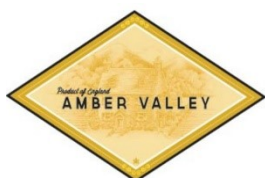
Their macarons have a light, crisp shell and a smooth creamy center.

7012984 **Assorted Mini Macarons** 2/72 ct.
Stocked in IL, TX, VA, and CA.

Showing the true creativity and know-how of their French pâtissiers, Pasquier Petits Fours offer a huge variety of assortments for any dining occasion. Both varieties are perfect for a special occasion dessert table.

7110709 **Black and White Petit Fours** 2/48 ct.
Stocked in IL, TX, VA, and CA.

7118364 **Delicate Petit Fours** 1/48 ct.
Stocked in IL, TX, VA, and CA.



European Imports, Inc.
600 E. Brook Dr.
Arlington Hts., Illinois 60005