

MAY 2023 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

MAY 8 – 11
TUTTOFOOD, MILAN, ITALY
LAS VEGAS, NV

MAY 10–12
NAMA SHOW, ATLANTA, GA

MAY 20–23
NRA SHOW, CHICAGO, IL
ANAHEIM, CA

NEXT MONTH'S HOLIDAYS & EVENTS

Time to start planning!

JUNE 14 FLAG DAY
JUNE 18 FATHER'S DAY
JUNE 19 JUNETEENTH

all month long...

SOUL FOOD, PAPAYA AND ICED TEA
MONTH

ICON KEY:

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

-  **ALL-NATURAL**
-  **ANIMAL WELFARE APP.**
-  **CERTIFIED HUMANE**
-  **DAIRY FREE**
-  **EGG-FREE**
-  **FAIR TRADE CERTIFIED**
-  **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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BUILD A BETTER BURGER

Grilling, for many of us, is a celebration of all things summer — a tasty reward for surviving another long winter. Let's celebrate the start of summer by finding products to build the best burger.



To build the best burger, you must start with the perfect base. We have two exceptional options from **Pretzilla** and **Tribeca Oven**. **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 daypart. 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 Wagyu** burgers are just the right 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.

It's impossible to talk burgers without talking cheese. But where to start? The options can be overwhelming! With labor shortages still a concern in the industry, let's take a look at some of our new and unique pre-sliced options.

Arla offers two new sliced cheese offerings, **Havarti** and **Gouda**, that are interleaved for easy application. The slice's 0.75 ounce size makes these the perfect cheese for topping a burger.

Castello makes **Burger Blue Slices** that are smooth and creamy, yet sharp with an onion tang. These burger-sized slices are made to melt, oozing over the meat, seeping into the bun and adding punch to every bite.

Garlic lovers unite! **Face Rock Creamery's** classic aged cheddar is infused with a bold dose of garlic in their **Vampire Slayer Sliced Cheese**. This is a tangy and smooth option that's a must-try for anyone who loves garlic.

While these new sliced options should have you excited, we'd be remiss not to share a few of our indulgent spreadable options.

Some favorites are: **Carr Valley Budweiser Pub Cheese Spread**, **Price's Pimento Cheese**, **Merkts** and **Pine River Sharp Cheddar Cheese Spread**, **Boursin Professional** and **Alouette Crème de Brie**.



This is just the start! Turn to Page 8 to discover our suggestions for the best toppings and condiments to add to your burgers.

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

THE FLAVORS OF BEL



If it's one thing the French know, it's cheese. The Bel Group, Bel Brands USA's parent company, engineered the single-serving portion over 150 years ago in France's Jura region. Thus began a tradition of innovation and a commitment to growth, optimism, and enthusiasm that powers Bel Brands USA's Chicago headquarters and all of their plants across North and South America.

Each of their brands is unique, but all of them have the power to surprise, delight, and satisfy. For every cheese-lover there's a Bel brand to suit—each simple, accessible, and heartwarming in their own way. Today we spotlight a couple new spreadable cheeses that fit right into the build-a-better-burger concept.

PRICE'S PIMIENTO SPREAD



Husband and wife team Weldon and Mildred Price perfected their pimiento cheese spread recipe in the 1950's. It was a time of potluck barbeques and card parties, when guests were greeted with cold drinks and sandwiches, and hospitality reigned supreme.

Over the decades, the Price family saw their sweet yet mild spread appear in more and more grocery stores, rising from a simple family recipe direct from Mildred's kitchen to a world-renowned brand. Though it's no longer made in the family's kitchen, Price's Pimiento Cheese Spread is made with the same care today as it was years and years ago. Real cheese, real pimientos and sweet, tangy salad dressing are the same high-quality ingredients used today as were found in Weldon and Mildred's home.

Bel Brands USA is proud to uphold the Price's tradition of excellence, continuing the quality and freshness of the original recipe. Price's Premium Rich & Savory Pimiento Cheese artfully combines real cheddar cheese, pimientos, and mayonnaise for the unstoppable flavor and creaminess you expect from Price's.



Recipe-ready, Price's brings labor savings and menu flexibility to your establishment with convenient, pre-made flavors perfect for small or large back-of-house menu preparation. Enhance breakfast and brunch applications, craft signature dips and sauces, and add robust taste to soups, sides, and appetizers.

7019380 Rich & Savory Pimiento Cheese 12/11 oz.

Stocked in IL, TX, VA and CA

7052965 Rich & Savory Pimiento Cheese 4/4 lb.

Stocked in IL, TX, VA and CA

BOURSION PROFESSIONAL



As the #1 gourmet cheese, Boursin® delivers sophisticated taste and optimal performance for every elegant, yet approachable menu item.

Creamy, crumbly fresh cheese combined with fine herbs, French-sourced garlic and rich Gournay cheese, along with Boursin's cold molding process is the secret for preserving the distinctive flavor in every batch of their Garlic & Fine Herbs varieties.

Use on a variety of foodservice applications from topping artisanal sandwiches and grilled meats, mixing into quiche, crafting gourmet macaroni and cheese and so much more.



Real cream, garlic, parsley and chives are blended into a convenient tub size, perfect for quick-service operations. The new, resealable foodservice

tub format allows for less product and packaging waste.

7179749 Boursin Professional

Stocked in IL, TX, VA and CA

2/2.2 lb.



Change up your summer BBQ plans with this **Boursin® Summer Burger** — a perfectly grilled patty with pickled radish and onions and crumbled Boursin® Garlic & Fine Herbs.

Check out this and many other recipes from **Bel Brands**.



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

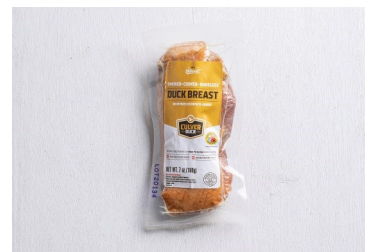
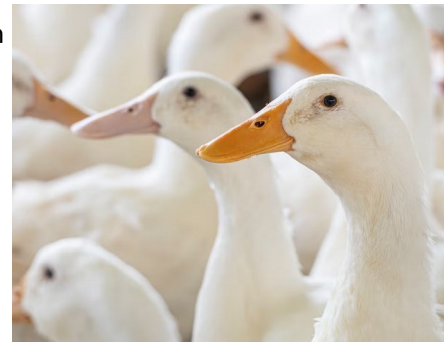
DUCK THE ROUTINE



Culver's White Pekin ducks are hatched, grown and processed within a 50-mile radius of Middlebury, Indiana – Northern Indiana's Amish Country. Culver works hard to produce the best possible duck in the market today and is confident you will enjoy the incredible taste that they bring to you through their processes.

Culver takes the necessary steps at every level to make sure each product that is produced under the Culver name meets your customers' expectations. It starts with their pedigree and genetics program, breeder operation, hatchery operation and the grow out farms, and continues to their state-of-the-art processing facility. Their ducks are 100% antibiotic free and they take a proactive and preventive approach to ensure you always experience a safe product with outstanding quality and taste.

Culver Duck is proud to be the only duck farm in North America to have earned American Humane Certified™ status. Their White Pekin ducks are raised in spacious barns where they roam freely, express natural behavior and have access to ample food and water, ensuring healthy, happy ducks. The lean composition of their ducks is ideal for the home cook ready to embrace a new, quite nutritious, versatile protein option for their family.



A great option when entertaining and looking for an alternative to beef, pork, chicken or turkey.

7047023 Whole Duck (Frozen) 6/5.5 lb.

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



Partially deboned, fully cooked and roasted wing and leg.

5285368 Roasted Half Duck 12/15 oz.

Stocked in IL, TX, VA and CA



7933494 Roasted Half Duck 12/12 oz. RW

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



Mild & tender. A greater meat yield and less fat than beef, pork and chicken. Sauté, bake, grill, smoke or broil!

0129751 Boneless Duck Breast (Frozen) 6/4/6-7 oz.

Stocked in IL and VA; Non-stock in TX



5229160 Boneless Duck Breast 24/7-8 oz.

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



5229178 Duck Breast 6/4/8-10 oz.

Stocked in IL, TX, VA and CA



Fully-cooked, smoked duck breast in individual portions. Great served cold or warm.

7212435 Boneless Smoked Duck Breast 20/6 oz.

Stocked in IL, TX, VA and CA



Duck wings with a mild duck flavor.

7143494 Duck Wings 3/10 lb.

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



Perfect for slow roasting, baking, braising or grilling.

7080679 Duck Legs 1/60 ct.

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



Pulled tender duck legs slowly cooked in generous amounts of rendered duck fat.

7152971 Pulled Duck Confit Meat 5/2 lb.

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



This ground duck is all-natural and all breast meat. A tasty, healthy option for burgers, meatballs or meatloaf.

9906670 Ground Duck 6/2 lb.

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



9906581 Ground Duck 9/1 lb.

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



American Humane Certified™ producers have committed their operations to the humane treatment of animals under the guidelines outlined in the American Humane Certified™ animal welfare standards.

SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

SOMETHING NEW, SOMETHING BRU

As we head into spring and summer, I'd like to introduce two new additions to the beverage category.

Something & Nothing

First, we have Something and Nothing. While on business in Philadelphia last fall, I was (as usual) looking for something interesting to have for breakfast before I started my day. I dropped by a cool little café and ordered an egg sandwich (which was a mind blower, but that's a conversation for another day). While they didn't have any options with scrapple in them, they did have a big beverage cooler and as I scanned it, one brand immediately stood out. I had to grab a can!

Something and Nothing is a premium, low-calorie, naturally sweetened soda with eye catching branding and killer flavors: Yuzu, Hibiscus Rose and Cucumber. As I stepped out into the humid morning air still holding on from summer, I knew this would be a great addition to the beverage assortment at European Imports.

Something and Nothing is a natural fit for any customer looking to step up their beverage game. Hotels, upscale cafes, and yes, hip little breakfast spots should move this refreshing new beverage like crazy! I know your customers will love it just as much as I do.



7237919 **Yuzu Soda** 12/12 oz.

Stocked in IL, TX, VA and CA

7238253 **Cucumber Soda** 12/12 oz.

Stocked in IL, TX, VA and CA

7238254 **Hibiscus & Rose Soda** 12/12 oz.

Stocked in IL, TX, VA and CA



Next, we have a unique beverage from across the pond with a very loyal, almost rabid following. Irn Bru is a classic soda from Scotland that

is the top seller in that market, outselling giants like Coca Cola and Pepsi! With a bright orange color and distinctive taste, it's often referred to as Scotland's other drink — after whiskey, of course! I thought expats and natives alike would love to have this beverage available here in the United States. Scottish, Irish and English Pubs, breweries, specialty stores, and so many other places will find these cans and bottles practically glowing on their shelves. Before you hoist a pint, crack an Irn Bru!

Launched in 1901 in Scotland, IRN-BRU is a carbonated soft drink made to an original secret recipe, which contains 32 flavors.

In 1901, steel workers working on the re-building of Glasgow Central Station were drinking too much beer to quench their thirst. So, a local soft drinks manufacturer named AG Barr brought to them a tonic-like drink that could get the workers through a hard day's graft. 'Iron Brew' was born and a long history of it getting Scots through tough situations began.



7235015 **Irn Bru Cans** 4/6/11.2 oz

Stocked in IL, TX, VA and CA

7235018 **Irn Bru PET Bottles**



12/16.9 oz



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist



RevoluGreen! Mediterranean Cuisine is the product of a revolution of a group of restless non-conformists, young and not so young, with extensive experience in the food sector and a desire to achieve a more sustainable planet. In the year 2021, eager to move towards a more sustainable planet and interested in environmentally friendly production processes that are sensitive to animal welfare, the group decided to launch RevoluGreen!, a range of vegetable products that are 100% vegan, tasty, healthy and sustainable.

THE REVOLU-MANIFESTO

- A gastronomic revolution so that you can eat dishes made with 100% plant-based protein, with beneficial nutrients for your health and without giving up the taste you love and betting on convenience, heat and taste!
- A range of products that will continue to grow in order to reduce CO₂ emissions and contribute to the well-being of the planet.
- Because there is no Planet B, but you already have OUR DISHES to take care of the wonderful world we have while you eat healthy.



Welcome to a 100% green revolution...welcome to RevoluGreen!



7230284

Chicken Style Plant-Based Meatballs

1/35.2 oz.

Stocked in IL, TX, VA and CA

They're not like your mom's... but she'll love them too!

Ingredients: Water, proteins and vegetable fibres (19 %) [pea, soy and sugar cane], fried onion, sunflower oil, starch, salt, dextrin, natural flavouring, olive oil and spices.



7230533

Mediterranean Style Plant-Based Strips

1/35.2 oz.

Stocked in IL, TX, VA and CA

These Mediterranean-style strips are great for salads, for your tacos or fajitas, in tempura, sautéed with vegetables or any recipe you can think of because they go with everything!

Ingredients: Water, soy protein, extra virgin olive oil (2,5%), spices, natural flavor and salt.



7230273

Mediterranean Style Plant-Based Bites

1/35.2 oz

Stocked in IL, TX, VA and CA

Just as delicious as the strips, these bites are perfect with chips, to make skewers, to add to your rice dishes, to make tapas... 100% succulent, 100% plant-based.

Ingredients: Water, soy protein, extra virgin olive oil (2,5 %), spices, natural flavor and salt.



FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

A BLANK CANVAS

A BRIEF HISTORY OF THE MACARON

Macaron, also known as the French macaron, has been around since the 8th century. This confection has deep roots in the French culture. It's easy to see why; its delightfully crisp yet moist texture has wowed the masses for ages. When correctly made the simple ingredients — egg white, sugar, almond flour and confectioners' sugar — are more than the sum of its parts. They become a confection unmatched by any other sandwich cookie. The Macaron is known instantly by its smooth top, ruffled circumference, also known as foot or crown, and its flat base. Typically filled with ganache, jelly or butter cream, these bite-size gems are crisp on the outside and provide a burst of chewy flavor upon first bite. They are loved by children and adults alike. There are many examples of great macaron shops lining the streets of France but none as famous as Laduree. This signature merchant has been selling these confections for 150 years!



At European Imports, we are fortunate to have a variety of macaron offerings from exceptional brands. We are pleased to introduce our newest offering, providing best-in-class quality and versatility: Pidy unfilled Macaron Shells. Available in the most traditional flavors — vanilla, chocolate and raspberry — and in two sizes — 1.4 inch and 2.7 inch — the options are limitless! Unleash your creativity without needing to dedicate the time and skilled labor to make your own. How will you fill your macaron? Chocolate ganache? Lemon curd? Pistachio Butter? Nutella? Foie Gras? Date Spread? Goat cheese? The possibilities are endless. Let's upgrade those buffets, grab and go counters, and dessert menus!

7232979

Neutral Mini Unfilled 1.4" Macaron Shell

1/432 ct.

Stocked in IL, TX, VA and CA

7232988

Neutral Unfilled 2.7" Macaron Shell

1/96 ct.

Stocked in IL, TX, VA and CA

7232987

Raspberry Mini Unfilled 1.4" Macaron Shell

1/432 ct.

Stocked in IL, TX, VA and CA

7232989

Raspberry Unfilled 2.7" Macaron Shell

1/96 ct.

Stocked in IL, TX, VA and CA

7232991

Chocolate Unfilled 1.4" Macaron Shell

1/432 ct.

Stocked in IL, TX, VA and CA

7232985

Chocolate Unfilled 2.7" Macaron Shell

1/96 ct.

Stocked in IL, TX, VA and CA



TIPS FROM THE PASTRY CHEF

Once the macarons are filled, leave them in the refrigerator for 2 to 4 hours to become moist on the inside.

Take them out of the refrigerator 15-20 minutes before eating so they can come back to room temperature. Flavor is best when served at room temperature.

MORE ABOUT PIDY

With over 50 years of culinary expertise and innovation, Pidy Gourmet offers a wide range of shortcrust pastry, puff pastry and choux pastry, ready to fill for professional Chefs and Pastry Chefs. Pidy Gourmet is your partner on all of your culinary projects, providing the tools adapted to you to stay focused on your creations.

INDUSTRY TRENDS

Retail & Foodservice

FASTEST-GROWING CHEESES IN THE FOOD INDUSTRY

The past two years of high dairy prices haven't been ideal for cheese, with sales growing 3 percent in Specialty/Natural outlets and falling 3 percent in the Conventional channel. Inflation will make 2023 another challenging year. Sellers expect to see the most resilience among shoppers in the Specialty/Natural channel, where trading down in price or moving from a half pound to one-third of a pound is more likely than forgoing cheese altogether.



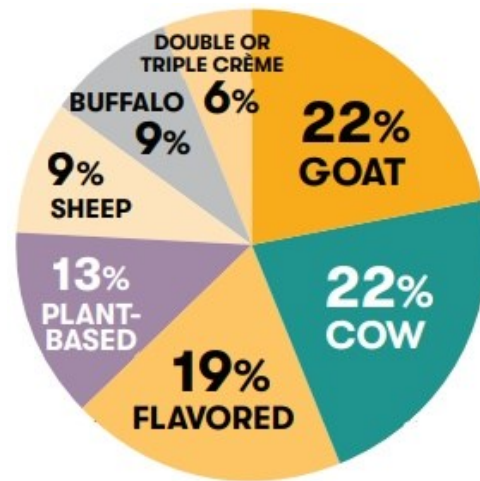
When it comes to foodservice, cheese is an important part of many menu items across a range of channels. When it comes to what is trending, Gorgonzola, Cotija, and Gouda are fully mainstreamed. Cheeses that are ranked “ahead of the curve” and growing penetration in higher-end and casual dining, chef-inspired include Burrata, Parmigiano Reggiano, Gruyere, Grana Padano, Manchego, and Danish Blue Cheese.

Technomic analyzed menus from U.S. colleges and universities (C&U) and fine-dining restaurants, looking at changes in the past year (Q4 2021 to Q4 2022).

One difference in the top cheeses is that Colleges and Universities includes Swiss, Provolone, American, and Pepper Jack, while fine dining includes Blue cheese, Goat cheese, Burrata, Gruyere, and Gorgonzola.

In retail settings, about 35 percent of cheese is international. The fastest-growing that are also among sales leaders are cheeses from Italy and Mexico. High growth also comes from Norway, India, Australia, Colombia, and Bra-

zil. Plant-based cheese in 2022 fell into the same funk as plant-based meat. Plant-based cheese fell 20.6 percent in Conventional in 2022 and Specialty/Natural rose 0.2 percent compared to overall cheese growth of 4.4 percent. Some predict that the market for cheese is changing in the upcoming months of 2023. According to Spec's Wine, Spirits & Finer Foods Peter Gryski, “As inflation eats up discretionary income, folks will go back to basics and comfort foods, such as Tillamook cheddar, basic brie, and queso.”



That said, there are many new and exciting types of cheeses entering the market. According to the SFA, cheese buyers expect that growth lies with flavors that are fuller, more intense, and complex. This explains the rise in goat and the strong responses for flavored and buffalo. It is predicted that cheeses made from goat's milk and cow's milk will each maintain a 22% plurality, closely followed by flavored cheeses at 19%, plant-based at 13%, sheep and buffalo at 9% each, and lastly double / triple crème at 6% growth potential, as seen in the pie graph above.

This potential growth is indicated in current trends. The most popular cheese types currently are cheddar, brie, parmesan, feta, gouda, fontina, queso fresco, and mozzarella which are all traditionally made with cow or goat milk, aside from feta, which is traditionally made with sheep's milk. Majority of these cheeses can be made into a plant-based alternative, which is growing in popularity.

BUILD THE BEST BURGER



When we think of spring and summer so many look forward to firing up the grill and throwing on burgers. Where the base burger needs to be great, the toppings will change it from a burger to a culinary masterpiece. Some may think of the condiments as your basic ketchup, mustard and sometimes mayonnaise. There is so much you can do with these basics that will easily change the burger from ordinary to extraordinary.

Mustards — Sweet, Spicy, Traditional— a flavor game changer:

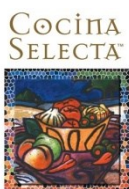
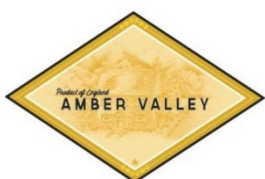
7088354	DeNigris Old Fashioned Dijon	2/169 oz.
<i>Stocked IL, TX, VA and CA</i>		
4012118	Honeycup Mustard	2/9 lb.
<i>Stocked IL and VA</i>		
7085038	Inglehoffer Honey Mustard	4/1 Gal
<i>Stocked IL and VA</i>		
4188819	Inglehoffer Stone Ground	4/1 Gal
<i>Stocked IL, TX, VA and CA</i>		
7056095	Clovis Original Dijon	2/8.6 lb.
<i>Stocked IL, TX, VA and CA</i>		
7055947	Clovis Whole Grain	2/8.16 lb.
<i>Stocked IL, TX, VA and CA</i>		
5492343	Beaverton Dijon White	4/1 Gal
<i>Stocked IL, TX, VA and CA</i>		
7010981	Coleman's Mustard Squeeze	6/5.3 oz.
<i>Stocked IL, VA and CA</i>		
7181916	Bookbinders Dijon Stoneground	9/10 oz.
<i>Stocked IL, TX and VA</i>		

Ketchup—Not so basic:

0997245	Ketchapeño	12/17 oz.
<i>Stocked IL, TX, VA and CA</i>		
1437527	Ketchupotle	12/19 oz.
<i>Stocked IL, TX, VA and CA</i>		

Make it interesting with these unique burger toppings:

7215448	McDonnell's Curry Sauce	12/12.3 oz.
<i>Stocked IL, and VA</i>		
7049597	Kewpie Mayonnaise, Red	4/64 oz.
<i>Stocked IL, TX, VA and CA</i>		
7235657	Hotaru Yuzu Mayonnaise	12/10.2 oz.
<i>Stocked IL, TX, VA and CA</i>		
7090545	Tuono Black Balsamic Pearls	6/13.4 oz.
<i>Stocked IL, TX, and VA</i>		
7137497	Sabatino Truffle Rosemary Salt	2/14 oz.
<i>Stocked IL, TX, VA and CA</i>		
2996445	Roland Thai Sweet Chili Sauce	6/4.85 lb.
<i>Stocked IL, VA and CA</i>		
7050674	Zia Green Hatch Chile Med.	2/128 oz.
<i>Stocked IL, TX, VA and CA</i>		
7228723	Mr Bing Spicy	2/64 oz.
<i>Stocked IL, TX, VA and CA</i>		
6126730	Shark Sriracha Chili Sauce	12/25 oz.
<i>Stocked IL, TX, VA and CA</i>		
1672080	Lars Own Crispy Onions	12/4 oz.
<i>Stocked in IL and VA; Non-stock in TX and CA</i>		
7882673	Cucina Viva Rstd Red Peppers	12/15.9 oz.
<i>Stocked in IL, TX, VA and CA</i>		
6948246	Cucina Viva Rstd Yllw Peppers	12/15.9 oz.
<i>Stocked in IL, TX, VA and CA</i>		
7092368	Bubbies Bread & Butter Pickles	6/33 oz.
<i>Stocked in IL, TX, VA and CA</i>		
7141568	Bubbies Spicy Dill Pickles	6/33 oz.
<i>Stocked in IL, TX, VA and CA</i>		
7182987	Maestri Nduja Spread	12/6 oz.
<i>Stocked in IL, TX, VA and CA</i>		
7232559	Terrapin Balsamic Onion Jam	4/42.5 oz.
<i>Stocked in IL, TX, VA and CA</i>		



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

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!



7216978
**Underwood Ranches
Garlic Chili Hot Sauce**
4/1 gal
Stocked IL, TX, VA and CA



7216980
**Underwood Ranches
Sambal Chili Hot Sauce**
4/1 gal
Stocked IL, TX, VA and CA



7236667
**Tempesta
Nduja Spreadable Salami**
12/4.5 oz
Stocked IL, TX, VA and CA



7235657
**Hotaru
Yuzu Mayo**
12/10.2 oz.
Stocked IL, TX, VA and CA



7225435
**Quince & Apple
Fig and Black Tea**
12/6 oz.
Stocked IL, TX, VA and CA



7223973
**Quince & Apple
Fig and Black Tea**
12/1.5 oz.
Stocked IL, TX, VA and CA



7225447
**Quince & Apple
Pear with Honey & Ginger**
12/6 oz.
Stocked IL, TX, VA and CA



7224930
**Quince & Apple
Pear with Honey & Ginger**
12/1.5 oz.
Stocked IL, TX, VA and CA



7235099
**Garniche
Dehydrated Grapefruit**
3/4 oz.
Stocked IL, TX, VA and CA



7235640
**Garniche
Dehydrated Pineapple**
3/1 lb.
Stocked IL, TX, VA and CA



7233989
**Rogue
Caveman Blue Wheel**
1/5.25 lb.
Stocked IL, TX, VA and CA



7236121
**Wild Ophelia
Fresh Chocolate Truffles**
18/9.73 oz.
Stocked IL, TX, VA and CA



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