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Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Mixology in Focus

As consumer demand for sophisticated, health-conscious, and flavor-forward beverages grows, the integration of specialty ingredients is not just a trend—it's the future of modern mixology.



THE MAY ISSUE

Raise the Bar with Specialty Mixology

In today's evolving beverage landscape, specialty food ingredients are playing a pivotal role in redefining mixology. From the rise of non-alcoholic and low-ABV cocktails to the resurgence of bold, complex flavors, bartenders and beverage innovators are leveraging unique ingredients to craft elevated drinking experiences — and European Imports has those unique ingredients ready to set your menu or shelves apart.

Mixers are the backbone of mixology — they enhance taste, adjust strength, and add complexity, allowing bartenders and at-home mixologists to craft the perfect drink. *Here are a few standouts.*

Harney & Sons Watermelon Juice is a premium, all-natural beverage made from 100% fresh watermelon juice, free from artificial sweeteners or preservatives. Light, refreshing, and loaded with electrolytes for a naturally hydrating and energy revitalizing beverage, it's perfect as a standalone drink or a versatile mixer for cocktails, mocktails, and even smoothies. With its trendy, seasonal appeal and clean-label ingredients, it's an ideal addition to health-conscious menus and upscale beverage offerings. *Also available: **Pineapple Juice**.*

Something & Nothing Yuzu Seltzer is a premium, all-natural soda made with real yuzu juice, botanicals, and no artificial sweeteners, offering a refreshing, citrusy flavor with subtle floral notes. It pairs perfectly with sake in a highball with Japanese whiskey or can be used to create refreshing long drinks with quality tequila or mezcal. Lightly sparkling and low in sugar, it makes a perfect non-alcoholic cocktail — just pour into a large wine glass with ice and an elegant garnish for a simple yet sophisticated mocktail! *Also available: **Cucumber, Hibiscus & Rose, Pineapple & Pink Grapefruit, and Ginger & Key Lime**.*



Blake Lively founded **Betty Buzz** with a simple idea: that what we drink should be held to the same standards as what we eat. Betty Buzz Premium Sparkling Sodas are made with a short list of clean ingredients — like real fruit juice, natural flavors, and no artificial sweeteners or preservatives — to offer balanced flavors with light carbonation and lower sugar content. They were crafted to mix with spirits, but they're also refreshing on their own. *Available varieties: Ginger Beer, Grapefruit, Lemon Lime, Meyer Lemon and Tonic Water.*

Cocio Chocolate Milk is a premium Danish beverage made with three simple ingredients—cocoa, fresh milk, and sugar—offering a rich, smooth, and natural chocolate taste with no artificial additives. Versatile and indulgent, it can be enjoyed hot or cold, paired with coffee, or used in desserts and cocktails. The best part? This 3-ingredient, high-quality chocolate milk is shelf stable, so it won't take up precious cooler space.

See **Page 14** for some additional standout mixology products.

Spotlight *Cheese*

Jeff Babcock



English Cheese, Please!

Somerdale was founded in 1990 by directors Stephen Jones and Ernie Waldron. Today, Somerdale operates from expansive offices and cold storage facilities situated close to the arterial M5 motorway, just outside the Somerset town of Wellington.

Somerdale exports great tasting British and Irish cheese to major retailers, wholesalers, distributors and foodservice providers in over 50 countries across the globe. Somerdale is the leading exporter of British cheese to the USA with container shipments leaving for New York every week.

Having long established partnerships with many of the highest quality cheese producers in Great Britain and Ireland allows Somerdale to offer a comprehensive range of award-winning traditional cheeses. Somerdale International Ltd has received the Queen's Award for Enterprise in International Trade in both 2009 and 2016.

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7325131 Barber's English
Cheddar with Truffle 2/4.4lbs



A



B



D



E



F



G



J



K



L

A. 7238107 Sage Derby Wheel 1/8.8lbs

B. 7012466 Blueberry Wensleydale 2/4.96lbs

C. 7301122 Blueberry Wensleydale 12/5.3oz

D. 7100156 Challenger IPA Cheese 2/4.4lbs

E. 1841272 Red Dragon with Mustard Seeds 2/5lbs

F. 2019481 Poacher's Caramelized Onion Cheddar 2/5lbs

G. 9903751 Lemon Honey Wensleydale 2/4.4lbs

H. 7301123 Lemon Honey Wensleydale 12/5.3oz

I. 7042219 Westminster Rustic Red 1/10lbs

J. 7135575 Westminster Rustic Red 10/5.3oz

K. 1827460 Harlech with Horseradish & Parsley 2/5lbs

L. 7325131 Barber's English Cheddar with Truffle 2/4.4lbs

M. 2032852 Barber's Vintage Cheddar 1/10lbs

N. 7234724 Barber's Vintage Cheddar 12/6.7lbs

O. Ilchester Applewood Smoked Cheddar 2/3.3lbs.

Spotlight *Asian*

Ryan LaMere



Full Bodied Flavor

After moving to the United States, Cuong Pham was hungry to recreate the flavors of his childhood in Saigon but couldn't find a fish sauce that tasted like home. So, in 2011 Cuong decided that if he couldn't find it, he would make it — and started **Red Boat Fish Sauce**. He left his job as an Apple engineer to recreate his memories of an intensely fragrant and umami-rich fish sauce.

To this day, Red Boat is a family-owned business owned and operated by Cuong, his wife Ann, and his kids, Tracy, Kevin, and Tiffany. They continue to make fish sauce with just two ingredients, anchovies and sea salt, using a centuries-old fermentation process on Phú Quốc, Vietnam. Anchovies are naturally sustainable, as they spawn prolifically and continuously throughout the year. They are responsibly harvested using specially designed nets that catch only adult anchovies, allowing younger fish to grow and sustain future populations. They also prioritize upcycling by repurposing fish waste from fermentation into fertilizer.

40°N Fish Sauce - a first press fish sauce with a rich, complex, umami-forward flavor. °N is the level of protein in the fish sauce. The higher the protein, the deeper the flavor. Red Boat's 40°N fish sauce has double the protein of other industrially produced fish sauce on the market.



7011858 Red Boat
Fish Sauce 40N
12/16.9oz

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A. Red Boat Salt is infused with their famous fish sauce and adds a natural touch of umami to any dish. Sprinkle a pinch on everything from steaks to oven-roasted vegetables for an irresistible burst of flavor.
7241693 Red Boat Salt 12/7oz.

B. Chef's 40N Fish Sauce

It is a pure blast of umami! Red Boat bottles only first press extra virgin fish sauce made of just two all natural ingredients: fresh wild caught anchovy and sea salt. No additives or preservatives.
7011858 40N Red Boat Fish Sauce 12/16.9oz

C. 40N Fish Sauce is the only authentic first press extra virgin Vietnamese fish sauce on the market in the U.S. It contains only two ingredients: fresh wild caught anchovy and sea salt.
7019089 40N Fish Sauce 1/64oz

D. 31N Fish Sauce is made from wild-caught black anchovy and sea salt, second press Red Boat 31 N provides a more salt-forward flavor, perfect as a cooking fish sauce.
7260063 31N Fish Sauce 1/64oz



Spotlight

Ryan LaMere

Seafood



Ellegance in a Jar

7352531 Osetra Royal
Amber Caviar Blister 4/1oz

Marky's Caviar is committed to excellence at every step, from sourcing to delivery. Every jar is meticulously hand-packed to order in their FDA, NOAA, NSF, USF&W, and USDA-inspected facility, proudly designated as processing and repacking plant US-0001.

As a direct importer, producer, distributor, and exporter with a global presence, Marky's has established long-term partnerships with trusted aquafarms. This allows them to monitor each stage of production, ensuring the highest quality product for their customers. Their facility is HACCP certified, and each shipment is lab-tested upon arrival. They were the first to implement a DNA batch test to verify species authenticity and developed the first international caviar compliance program with U.S. Fish and Wildlife and CITES, meeting all regulatory standards. Marky's also pioneered the only U.S. educational program for caviar, designed to train the trade and inform consumers. Their affiliated farm, Sturgeon Aquafarms (SAF), raises rare Caspian species including Beluga, Sevruga, and Sterlet. Recognized as best-in-class by top chefs and industry professionals, their farmed caviar has earned accolades for its superior taste and consistency.

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**A. 7352501 Caviar
Paddlefish 1/1oz**

**B. 7351969 Caviar Paddlefish
Blister SPA/W/US 4/1oz**

**C. 7352508 Fresh
Osetra Caviar 1/1oz**

**D. 7352531 Osetra Royal
Amber Caviar Blister 4/1oz**

**E. 7352489 Fresh
Hackleback Caviar 1/1oz**

**F. 7354505 Smoked
Trout Roe 10/2oz**

**G. 7354520 Smoked
Trout Roe 5/4oz**

Traditional garnishes will almost always improve your caviar-eating experience. Creme fraiche, sour cream, hard-boiled eggs, chopped onions, and fresh herbs like parsley and dill are common garnishes that can enhance the taste of the caviar you're eating.

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Spotlight

Tessa Brueckner *Grocery*



7358260
Pitted Italian
Green Olives
Snack Pack
40/1.1oz

Olives on the Go

Snack smarter with **Divina's** On-The-Go Olives. Looking for a flavorful, wholesome snack that travels well and satisfies your savory cravings? Meet Divina's On-The-Go Pitted Italian Green Olives and their two varieties of Greek Olives: Green Olives and Lemon & Garlic Olives — three bold, briny options conveniently packed for life on the move. Divina's Pitted Green Olives are mild, buttery, and perfectly balanced, making them a satisfying solo snack or a great addition to lunchboxes, picnic spreads, or charcuterie platters. For those who crave something with a little extra zing, the Lemon & Garlic Olives offer a punchy, aromatic blend of citrus and savory notes that elevate every bite.

These single-serve, liquid-free pouches are non-GMO, gluten-free, and keto-friendly — a clean-label snack without the mess. Whether you're headed to the office, the trail, or your next get-together, Divina's On-The-Go olives are your ticket to snacking with sophistication. Shelf-stable, flavor-packed, and ready when you are.

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A. 7358254
On the Go Pitted Green Olives
6/6.35oz

B. 7358259
On the Go Pitted Lemon & Garlic Olives
6/6.35oz

C. 7358260
Pitted Italian
Green Olives
Snack Pack
40/1.1oz

No mess, no fuss and no doubt about it – Divina's on the go olives are the perfect grab-and-go pick-me-up. The olive snack packs are crafted without brine so you can easily enjoy on the go or toss into your favorite salad. 50 calories per pack, school-safe and packaged to go, our fruity and buttery olives will be the star of your next snack break.

Their Greek On the Go Pitted Green and Lemon & Garlic Olives are available in packs of 6, ideal for retail grocery, while their Pitted Italian Green Olives come in a bulk case, great for airlines, meal kits, catering and more.

Spotlight

Pastry

Andrea Coté



Pastry Perfection from Perla

3509595 Perla Hazelnut
Custard Pastry Shell 1/48ct

Located in Bergamo, a small city not far from Milan, **The Perla Company** has specialized in frozen puff pastry products since 1988. From the beginning the goal has been to always offer to customers what's best in terms of quality and innovation and this commitment is continuously renewed each day. Their products are immediately recognizable by their unique patented shapes and are considered the standard of excellence in Italian puff pastries. For the health of the planet, The Perla Company produces using 100% renewable energy.

Perla products are made with high quality European ingredients, free from GMOs, improvers & hydrogenated fats. Kosher, Vegan, Halal & clean label options available. They produce delicious and original frozen gourmet pastries appreciated for generous filling and for the scent they give off during baking.

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Ideal for foodservice, hospitality, or retail environments, Perla's ready-to-bake and thaw-and-serve options save time without sacrificing flavor or presentation. Made with authentic ingredients and traditional techniques, each pastry offers a bite of indulgence that leaves a lasting impression.

- A. 7362930 Assorted Fruit Mini Puff Pastries 1/140ct
- B. 7265108 Angel Wing w/ Spanish Cream 24/3.17oz
- C. 3509564 Apple Custard Pastry Leaf 1/48ct
- D. 3509587 Vanilla Custard Pastry Shell 1/48ct
- E. 7265109 Italian Multigrain Laminated Bread 36/2.9oz
- F. 3509611 Chocolate Custard Pastry Shell 1/48ct
- G. 7022646 Weaved Pastry Cream Cheese & Strawberry 1/54ct
- H. 7362909 Asst. Chocolate & Nut Mini Puff Pastries 1/140ct



Retail & Foodservice Industry Trends

Buyers, Exhibitors, and Industry Experts Preview 2025 Summer Fancy Food Show Trends

The Specialty Food Association's Summer Fancy Food Show returns to the Javits Center in New York City, June 29 – July 1, 2025, promising three days of thrilling product discovery, trendspotting, networking and more. Now in its 69th year, the **Summer Fancy Food Show** is known for helping to launch small brands with great products into mainstream success. So—what will be the next Mike's Hot Honey, Tate's Cookies, or Stonewall Kitchen, all past Fancy Food Show exhibitors? Get a preview of this year's Show from a small group that's already registered to walk the Exhibit Hall in a couple months!

What is your favorite thing about the Fancy Food Show?

“Engaging with brands and entrepreneurs in person. There's just nothing like talking to the person behind a brand, understanding their motivations, asking questions about ideas and flavors, and actually getting to taste the product. It brings the ideas and trends to life and makes them more human.”

– Mike Kostyo, Vice President, Menu Matters

“What keeps me coming back is the opportunity to discover hidden gem products and new items from brands and meet the passionate producers...I find something new (or 10 new things) every time I go.”

– Laurel Randolph, Associate Editorial Director, Simply Recipes

What hot food trend or trends are you looking forward to seeing in the Exhibit Hall?

Dubai Chocolate: “I tried two different Dubai bars at the Winter Fancy Food Show and have seen various versions of it since then. I expect to see even more riffs on the chocolate and pistachio combination.”

– Amy Sherman, Editorial Director, Professor Media Group

Less Processed, More Local: “I've been enjoying the shift back to whole, minimally processed foods for their health and sustainability benefits, and I'm excited to see many companies reflecting this trend at the Fancy Food Show.”

– Dina DiCenso, Founder, RIND

Spice Across Categories: “Spice is life! I love seeing how brands are interpreting flavor forward spice into products. I do expect to see spice (hot or not) show up in various ways at the show and I'm here for it!”

– Claudia Arcuri-Smith, Category Manager, National Co-op Grocers

Tasting the World, Embracing Terroir: “I love when products really showcase a sense of place, which is a real differentiator for products today and resonates with consumers who are looking to travel and experience new locales. At the Winter show...we had honeys that were from specific fields, olive oils that transported you to Italy. I can't wait to see more manufacturers really showcase a sense of place in their products.”

– Mike Kostyo, Vice President, Menu Matters

Registration is open now for the 2025 Summer Fancy Food Show! European Imports customers: reach out to your Sales Representative for a link to register for your complimentary show badge.

A closer look at some standout mixology products

While mixers may be the backbone of Mixology, we'd be remiss not to highlight a few standout ingredients that can take a drink from great to exceptional.

Ponthier Chilled Fruit Purées are made from premium, single-origin fruit with no artificial additives. They use a minimum of 90% fruit with a maximum of 10% French beet sugar for a natural sweetness and pure flavor of the fruit. Available in a variety of classic and exotic fruits, these purées are ready-to-use, saving time and ensuring consistent quality year-round.

1883 Maison Routin Syrups are premium French syrups made with pure cane sugar, natural ingredients, and pure Alpine water. They offer an extensive variety of flavors, allowing them to be widely used in both beverages and culinary applications. Particularly loved by baristas and mixologists, these syrups offer pure flavors and balanced sweetness in coffee and espresso drinks, cocktails and mocktails, craft sodas and lemonades, and frozen milkshakes and smoothies. A little goes a long way with these syrups, making them extremely cost effective, too!

Mike's Hot Honey adds a unique balance of sweetness and heat to cocktails and mocktails, enhancing drinks with its rich honey flavor and subtle chili kick. Perfect for spicy margaritas, hot toddies, whiskey sours, and creative mocktails, it dissolves easily into water to create a Hot Honey Simple Syrup that can be used to elevate beverages. Its all-natural ingredients and easy-to-use format make it a must-have for bars looking to craft bold, trendy drinks that will excite customers.

Garniche Dehydrated Fruit are dried fruits designed specifically to float on top of a cocktail. To do this in-house would take a lot of space, time, and labor – all things many operators do not have in abundance. Plus, there would be a significant amount of waste at the end of the day (because no one wants the end of an orange floating in their drink) and you'd be at the mercy of what's in season. Garniche allows an operator the ability to enhance a beverage in a sophisticated way with little to no effort year-round.

Spiceology is a chef-driven company offering unique spice blends, based on what they have deemed the "Periodic Table of Flavors." While these work excellently in the kitchen, bartenders can enhance their mocktails and cocktails by rimming a glass with one of their sweet and spicy offerings, like Chile con Limon, Orange Gochugaru, or Smoky Honey Habanero.

Voyage Marche Guindilla Peppers are a traditional, pickled, green pepper from the Basque region of Spain. They offer a mild spicy-sweet flavor and a refreshing crunch. Their unique narrow and elongated shape make them quite eye-catching, which is why they make the perfect garnish.



The Flavor Forecast

Hungry for something new? Check out the most recent products we've proudly added to our specialty food offerings.



7360948
1883
French Vanilla Syrup PET
2/1L



7365217
Barry Callebaut
Semi-Sweet Chocolate 56%
1/5.5lbs



7365163
Barry Callebaut
White Chocolate Callets 28%
1/5.5lbs



7364626
Boiron
Mango Puree Ambient
1/1L



7364624
Boiron
Passion Fruit Puree Ambient
1/1L



7364625
Boiron
Raspberry Puree Ambient
1/1L



7364628
Boiron
Strawberry Puree Ambient
1/1L



7354601
Carandini
Italian Cheese Dressing
with Sweet White Vinegar
6/8.45oz



7354598
Carandini
Italian Cheese Dressing
with Balsamic Vinegar
6/8.45oz



7044362
Castello
Aged Havarti Cheese
12/7oz



8691307
Castello
Creamy Havarti Cheese
12/8oz



4980454
Castello
Jalapeno Havarti Cheese
12/8oz

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6956250
Castello
Herbs & Spices Havarti
Cheese
12/8oz



4980430
Castello
Dill Havarti Cheese
12/8oz



3512050
Divina
Roasted Garlic Cloves
3/4lbs



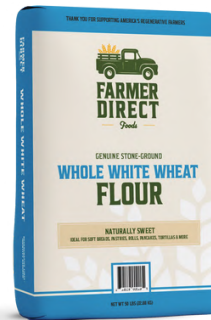
7358259
Divina
On the Go Pitted Lemon &
Garlic Olives
6/6.35oz



7364899
Farmer Direct Foods
Durum Semolina Flour
1/50lbs



7364901
Farmer Direct Foods
Neapolitan 00 Pizza Flour
1/50lbs



7262415
Farmer Direct Foods
Prairie Select Enriched
All-Purpose Flour
1/50lbs



7354257
Farmer Direct Foods
Rye Flour
1/45lbs



7375915
Fishwife
Albacore Tuna in Spicy
Olive Oil
12/3.2oz



7375924
Fishwife
Albacore Tuna with
Spanish Lemon
12/3.2oz



7375922
Fishwife
Smoked Salmon
6/3.5oz



7167406
Fratelli Pinna
Brigante
3/3lbs

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7359461
Fratelli Pinna
Santa Teresa (Pecorino
Sardo Dolce DOP)
2/5lbs



7359464
Fratelli Pinna
Goat Ricotta Salata
2/8lbs



7375511
Jackson's
Classic Kettle Potato
Chip Avocado Oil Sea Salt
60/1oz



7350007
Kerrygold
Garlic and Herb Butter Stick
10/3.5oz



7365021
La Antigua
Tempranillo Cheese with
Raw Sheep Milk
2/6.61lbs



7363066
La Antigua
Cremoso Creamy Sheep
Cheese
6/1.21lbs



7363067
La Antigua
Tartufo Cheese Raw
Sheep's Milk
2/6.61lbs



7375927
Marich
White Chocolate Yuzu
Lemon Caramels
24/2oz



7354520
Marky's
Smoked Trout Roe 4oz
5/4oz



7354505
Marky's
Smoked Trout Roe 2oz
10/2oz



7352531
Marky's
Osetra Royal Amber Caviar
Blister
4/1oz



7352508
Marky's
Fresh Osetra Caviar 1oz
1/1oz

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7352501
Marky's
Caviar Paddlefish 1oz
1/1oz



7352489
Marky's
Fresh Hackleback Caviar
1/1oz



7351969
Marky's
Caviar Paddlefish Blister
SPA/W/US
4/1oz



7353662
Corsu Vecchio
2/3.75lbs



7360570
Old Chatham Shepherding
Hudson Valley Camembert
Square
6/4oz



7336269
Roland
Organic Unsweetened
Coconut Cream
6/13.52oz



7030500
Schaller & Weber
Cooked Bratwurst
4/2.5lbs



7030509
Schaller & Weber
Knackwurst Sausage
Foodservice
4/3lbs



7364822
Schaller & Weber
Truffle Brats - Cooked
Bratwurst with 2% Black
Truffles
4/2.4lbs



7351999
Schaller & Weber
Bologna Lower Sodium,
Pre-Sliced
12/6oz



7351997
Schaller & Weber
Oven Roasted Turkey, Sliced
12/6oz



7365156
Sun Noodle
Miso Soup Base Portion
Pack 1.5oz
300/1.5oz

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7365149
Sweet Craft
Double Chocolate Pudding
Pie In A Cup
1/12ct



7365362
Sweet Craft
Key Lime Pie In A Cup
1/12ct



7365214
Sweet Craft
Lemon Ricotta
Cheesecake In A Cup
1/12ct



7365213
Sweet Craft
Tiramisu Pudding Pie In A Cup
1/12ct



7360999
Tcho Ventures
Chocolate Chunks, 64%
1/25lbs



7361002
Tcho Ventures
Dark and Salty Chocolate
Bar 23g
1/18ct



7361005
Tcho Ventures
Toffee Time Chocolate
Bar 23g
1/18ct



7375960
Top Seedz
6-Seed Grab & Go
Crackers 1.5oz - Bulk
20/1.5oz



7364836
Traiteur de Paris
Breakfast Gratin Souffl
20/2ct

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