

EUROPEAN
— IMPORTS —
a Sysco company

Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Made Around Memories

May is a time to celebrate the people who have always made the table feel special. With Mother's Day as the inspiration behind this issue, this is a small tribute to all the moms, grandmothers, and mother figures who taught us that food is about so much more than what's on the plate. They're the ones who turn simple gatherings into lifelong memories, filling every table with warmth, tradition, and the moments that matter most.

[Ver la versión
en Español](#)



Bring on the Brunch Spread!

There's something about Mother's Day that makes us slow down a bit. Maybe it's the memories tied to food, the recipes that never quite taste the same unless she's the one making them, or simply gathering around a table that feels a little more meaningful. Today, we're raising a glass to all the moms, grandmothers, mother figures, and mentors who've shaped the way we cook, share, and care for others. The ones who taught us that food is more than just a meal, it's how we show love. However you're celebrating this weekend, we hope it's filled with great company and something worth remembering.

As menus come together for the occasion, we leaned into a few items that capture that same feeling.

When it comes to protein, Mother's Day has a way of bringing us back to tradition. The kinds of dishes that feel familiar and comforting, but still a little elevated. **Foie Gras from Bella Bella Gourmet Foods** brings that rich, special-occasion feel, while the **Fabrique Toulouse Coil Sausage** offers something more rustic, a classic French-style sausage made simply to let the flavor shine. Grilled, slow-cooked, or served with fresh bread, these are the kinds of proteins that feel right at home on a table like this.

From there, cheese becomes the reason people linger a little longer. With Widmer's Cheese Cellars, the story is built on time and tradition. Their **4 Year Aged Cheddar** is bold and full of character, while the Vintage Cheddar with Chipotle adds just enough smokiness to keep things interesting. Together, they create a balance that feels both nostalgic and new.

In Specialty, it's all about comfort. The kind of dishes that don't need much to mean everything. With Cucina Viva, both the Cheese and **Potato Gnocchi** bring that soft, pillowy texture that instantly feels familiar. Simple to prepare and easy to make your own, they're the kind of addition that makes a menu feel a little more personal.

And to finish, pastry is where the celebration really comes to life. A classic **Crème Brûlée** brings a timeless touch, while the **Triple Mousse Cake from Galaxy Desserts** leans into layered chocolate indulgence. These are the desserts that turn a great meal into a lasting moment.

And this is just the start, with even more curated selections from our category managers waiting throughout the rest of this issue.



From Local Dairy to Global Recognition

Nestled between the pristine waters of Lake Michigan and the rolling hills of Michigan's wine country, Reny Picot produces a distinguished range of specialty cheeses, including rich brie, creamy camembert, and velvety triple crème. Since 1987, the company has been dedicated to crafting award-winning cheeses that reflect both artisanal tradition and Michigan's agricultural heritage.

Reny Picot's commitment to quality begins at the source. Fresh milk and cream are sourced exclusively from local Michigan dairies, reinforcing a long-standing partnership with the same regional farmers since its founding. This consistency in sourcing supports both sustainability and a level of quality that has remained steady for decades.

With a strong focus on brie production, Reny Picot stands as one of the three largest domestic Brie producers, with the capability to deliver in-stock availability across all key seasonal demands. This scale is matched by precision, ensuring both reliability and artisanal integrity.

Significant investment in a new state-of-the-art production facility further strengthens the company's ability to maintain high standards while expanding capacity. Combined with carefully developed internal and external packaging formats, Reny Picot offers a unique customer experience designed for both presentation and performance. Each cheese is crafted with a hands-on approach, including traditional hand-flipping techniques that provide added care and attention to the development of the bloomy rind. This artisanal method underscores the brand's dedication to texture, flavor, and quality.

Reny Picot's excellence has been recognized with hundreds of prestigious industry awards, including recent honors at the 2024-2025 World Championship Cheese Awards, further cementing its reputation as a leader in specialty cheese production.

Sysco | Shop

Questions? Contact our Sales Support Team
[888-404-3828](tel:888-404-3828)
319support@euroimp.sysco.com





- A. 7013704 Life Prov Brie 6/8oz**
- B. 7013705 Life Prov Camembert 6/8oz**
- C. 7471136 Reny Picot Double Creme Brie 11/5oz**
- D. 1179961 Reny Picot Saint Rocco Mini 6/8oz**

- E. 7471142 Reny Picot Double Creme Wedge 6/7oz**
- F. 7378803 Reny Picot Saint Rocco 1/6.5lbs**
- G. 2063979 Great Lakes Double Cream Brie 60% 1/6.5lbs**



Questions?
 Contact our Sales Support Team
 888-404-3828
 319support@euroimp.sysco.com



A

Made For Chefs, By Chefs

Founded in Paris in 1995, Traiteur de Paris is a family-owned company specializing in premium patisserie and catering products designed for foodservice professionals around the world. Established by entrepreneur Denis Pinault and Pastry Chef Yann Le Moal, the company blends culinary expertise with entrepreneurial vision to deliver refined, reliable solutions for professional kitchens. For more than 30 years, Traiteur de Paris has focused on consistency, premium ingredients, and dependable performance. Each product is hand-finished and made without GMOs, preservatives, or artificial colors, reflecting a commitment to clean formulation and culinary integrity.

One standout offering is the Traiteur de Paris Potato & Porcini Mushroom Gratin, an elegant ready-to-serve dish that combines refined flavor with operational simplicity. Individually portioned, it supports precise plating, cost control, and reduced waste, making it ideal for both à la carte service and large-scale catering. Its gourmet profile pairs seamlessly with proteins such as beef and vegetables like green beans, creating a polished, restaurant-quality plate.

Made with thinly sliced potatoes, milk, cream, Emmental cheese, and richly flavored porcini mushrooms, the gratin delivers depth and authenticity rooted in French culinary tradition. Suitable for both traditional restaurants and institutional catering, it provides premium quality and consistency without added gluten.

Key product highlights include a premium potato gratin with porcini mushrooms, individually portioned servings for efficiency and presentation, a vegetarian-friendly composition, and a clean-label formulation free of added gluten—all designed to deliver gourmet flavor with minimal labor.



Questions? Contact our Sales Support Team
888-404-3828
319support@euroimp.sysco.com

www.eiltd.com

B



C



A. 7410347 Traiteur De Paris Squash Souffle 24/2.47oz

B. 7405048 Traiteur De Paris Potato Mushroom 20/3.53oz

C. 7470155 Traiteur De Paris Mini Quiches 1/75ct

Not Pictured*

D. 7175448 Traiteur De Paris Potato 40/4.23oz

E. 7364836 Traiteur De Paris Souffle 20/2ct

F. 7318531 Traiteur De Paris Potato Waffle 48/3oz

G. 7325493 Traiteur De Paris Gougere 3/48ct

Sysco | Shop

Questions? Contact our Sales Support Team
888-404-3828
319support@euroimp.sysco.com



Indulgence Meets Smart Nutrition

For more than 20 years, NuGo has delivered snacks that strike a balance between indulgent flavor and thoughtful nutrition. Each bar is coated in premium, real dark chocolate and made with simple, non-GMO ingredients—free from hydrogenated oils, trans fats, high fructose corn syrup, and artificial sweeteners. With most varieties under 200 calories, NuGo offers options to suit a wide range of lifestyles, including vegan, gluten-free, and low-sugar choices.

NuGo Dark stands out as a bestseller, crafted for chocolate lovers seeking both taste and function. Each bar is enrobed in rich dark chocolate made with natural cocoa butter, never palm oil, and provides 10–13 grams of plant-based protein. Certified gluten-free, OU Kosher Pareve, and vegan, it delivers a satisfying, better-for-you indulgence.

NuGo Original represents the brand's beginnings, offering a nostalgic take on the classic crispy, crunchy texture reminiscent of a rice crispy treat. Coated in creamy vanilla yogurt or real milk chocolate, these bars are certified gluten-free and made with wholesome ingredients designed to appeal to the whole family. Newer flavors like Dulce de Leche and Churro bring a dessert-inspired twist to this protein-packed favorite.

NuGo Slim rounds out the lineup with a low-sugar option that doesn't sacrifice flavor. Each bar features just 3 grams of sugar, contains no artificial sweeteners or maltitol, and delivers 16–17 grams of plant-based protein. Vegan and certified gluten-free, NuGo Slim offers a satisfying solution for those seeking a more mindful way to indulge.

Sysco | Shop

Questions? Contact our Sales Support Team
888-404-3828
319support@euroimp.sysco.com



A



B



C



D



A. 1704157 Raspberry Truffle Slim Bar 12/1.5oz

B. 7459705 Dulce de Leche Bar 15/1.76oz

C. 7459756 Churro Protein Bar 15/1.76oz

D. 0783850 Dark Peanut Butter Cup 12/1.76oz

**Not Pictured*

E. 1704669 Brownie Crunch Slim Bar 12/1.5oz

F. 3421650 Crunchy Peanut Butter Slim Bar 12/1.59oz



Questions? Contact our Sales Support Team
 888-404-3828
 319support@euroimp.sysco.com

www.eiltd.com



A New Standard for Premium Cookies

ABBYE draws inspiration from the rich European tradition of artisanal biscuit-making, crafting each cookie with 100% natural raw materials and a true all-butter dough. Free from palm oil and slow-baked to perfection, its recipes deliver a refined crisp texture and deeply rich flavor. This commitment to clean-label ingredients, responsible sourcing, and time-honored techniques reflects ABBYE's mission to create biscuits that feel both nostalgic and elegantly European.

Produced in Spain, ABBYE seamlessly blends heritage craftsmanship with modern sustainability standards, resulting in a premium cookie experience suited for specialty retail and gourmet consumers alike. Its all-butter recipes, made without artificial additives, highlight the quality of EU-sourced ingredients while maintaining a clean, transparent label.

Beyond the cookie tin, ABBYE biscuits offer versatile application across menus, adding texture and flavor to parfaits, dessert cups, and bakery creations. Paired with elegant, giftable packaging and a refined artisanal aesthetic, the brand delivers both visual appeal and exceptional taste in every bite.



Sysco | Shop

Questions? Contact our Sales Support Team
888-404-3828
319support@euroimp.sysco.com



A



B



C



D



A. 7453637 Abbye Salt Ibiza Butter Cookie 12/4.93oz

C. 7453633 Abbye Lemon Artisan Butter Cookie 12/4.93oz

B. 7453639 Abbye Speculoos Butter Cookie 12/4.93oz

D. 7453634 Abbye Chocolate Salted Caramel Cookie 12/4.93oz