

JUNE 2019 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

JUNE 2ND–4TH
IDDBA SHOW, ORLANDO, FL

JUNE 23RD–25TH
SUMMER FANCY FOOD SHOW
NEW YORK, NY

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

JULY 4 INDEPENDENCE DAY

JULY 6–14:
RUNNING OF THE BULLS

JULY 14: BASTILLE DAY

all month long...

NATIONAL GRILLING, HOT DOG,
PICKLE & PICNIC MONTH

ICON KEY:

Look for these icons throughout the newsletter for easy identification of ingredient & nutritional information that may be important to you.

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



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SUMMERTIME SIPPING

Summer weather is on its way, so now is the time to stock up on refreshing beverages. Water, lemonade and light cocktails are perfect drinks for this time of year; below we highlight a few.

Flavored water has certainly surged over the past couple years, and with good reason! There's enough flavor to mix things up, with low or no calories. [Found Beverage](#), [S.Pellegrino Essenza](#), [Spindrift](#) and [LaCroix](#) are all excellent choices with many flavors.

[Jax Coco](#) Coconut Water is sourced from the volcanic regions of the Philippines and has a sweet, round taste. Plus, it's in an attractive, premium glass bottle that will stand out against the rest.

If you're looking for a fun cocktail mixer, look no further! [Llanllyr Source](#), [Gu.](#), [Bruce Cost](#), [Maine Root](#) and our new line, [Mocktails](#), all have the perfect bases for Moscow Mules to Margaritas!

See the back cover for a highlight of Sparkling French lemonades and sodas from [Le Village](#) and [Lorina](#) that make for perfectly refreshing beverages to those of all ages!

2019 HOLIDAY CATALOGS AVAILABLE NOW

By now, you should have received your copy of the 2019 Holiday Selections Catalog and discovered an array of imported and domestic products that are perfect for the holiday entertaining and gift-giving season. Keep in mind, all orders are due no later than June 21st! If you have yet to receive your catalog, click [here](#) or contact your sales representative for a copy.



visit us at the 2019 SUMMER FANCY FOOD SHOW



JUNE 23RD–JUNE 25TH, 2019
JACOB K. JAVITS CONVENTION CENTER
NEW YORK, NY | BOOTH #1236

If you have interest in attending the 2019 Summer Fancy Food Show later this month, the Specialty Food Association is offering Sysco and European Imports customers complimentary access to the show, plus a 30% discount for employees. To register for your badge, follow the link below that best applies to you.

Please note: you will need to submit documents for verification.

Customer Registration: <http://summerfancyfood19.nvtyes.co/ffs19buyerlanding/SMSYS.html>

Sysco Employee Registration: <http://summerfancyfood19.nvtyes.co/ffs19stafflanding/SMSYS.html>

UNDER THE DOME

Jeff Babcock, Cheese Specialist

BEST OF THE WEST



Rogue Creamery was founded in 1933 by Tom Vella as an attempt to support small farms and create year-round jobs in the Rogue River Valley during the Great Depression, but it wasn't until 1954

that Rogue began production of its well-known and highly regarded blue cheese. It went down as the first blue cheese produced in caves west of the Missouri River and continues to record a number of other firsts.

Now under the ownership of David Gremmels and Cary Bryant, who have steadfastly held to the principles laid out by (founder) Tom and (son and one-time owner) Ig Vella, the Creamery has garnered more than 4 trophies and 30 medals or awards, and they're not stopping anytime soon. One of their greatest achievements was winning the World's Best Blue Cheese at the 2003 World Cheese Awards in London, a first for a U.S. creamery.

BE THE CHANGE YOU WANT TO SEE IN THE WORLD

Rogue Creamery knows cheese can be used as a force for good. That's why they became Oregon's first public benefit corporation, "B Corp" for short, joining a global movement of companies that are using business to make the world a better place. It's also why they've been ranked "Best For the World" the last two years, placing in the top 10% of B Corps worldwide for their positive impact on their community and environment.

IT ALL STARTS WITH GREAT DIRT AND A HAPPY HERD

Rogue Creamery's organic dairy cows graze on meadows that border the Rogue River. They enjoy a life of leisure, deciding when to visit their automatic milking parlor – where they milk themselves with help from two robotic milkers. With organic farming practices aimed at building soil health, a solar power array and an innovative waste recycling system, Rogue Creamery's dairy serves as a model for sustainable farming done right.

Created nearly half a century ago, Oregon Blue cheese has been the West Coast's exemplary, award-winning sustainable, cow milk blue cheese. Aged at least 90 days in their Roquefort modeled caves, it's an approachable blue with a firm but buttery paste and a bouquet of flavors to satisfy a range of palettes. Bite into Oregon Blue and find a clean, briny flavor, notes of sweet cream and veins of mellow, earthy blue molds blooming throughout.

This blue makes a delicious addition to salads, appetizers, and mains. Oregon Blue adds a great touch of tanginess to meats, and is particularly good with lamb, burgers, and steak.

It pairs well with a wide range of wines, particularly Viognier, Riesling, and Pinot Noir, yet is equally versatile with beer, shining beside IPAs, Weissbier, and Pale Ales.

1444407

ORGANIC OREGON BLUE

1/6 LB

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



2019 soft
SILVER MEDAL
Cow's Milk Cheese



Smokey Blue is the first of its kind in the world. A long, gentle cold-smoking over shells from Oregon hazelnuts infuses Rogue Creamery's Smokey Blue cheese with an added layer of rich flavor and terroir. Sweet cream flavors and caramel notes balance earthy flavors of smoke and hints of roasted nuts. The result is a cakey yet smooth blue cheese reminiscent of candied bacon.

Smokey Blue elevates even the simplest of foods, such as burgers and deviled eggs. It is a unique addition to any cheese board, where it is best served with nut brittle or preserved fruits.

This blue stands up well to bigger red wines, including Cabernet Franc and Zinfandel, as well as white wines exhibiting a hint of sweetness, but is exceptional paired with American Whiskey.

1539941

ORGANIC SMOKEY BLUE

1/6 LB

Stocked in IL, TX, VA and CA



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

ALL-NATURAL RAISIN RIVER SAUSAGE



Not all sausages are made the same. **Raisin River** sausages are made in a newly built facility that is one of only fourteen SQF Level III Certified meat manufacturing facilities in the United States,

providing assurance that the product has been raised, processed, prepared and handled according to the highest possible standards. And although the facility is new, the recipes and processes are steeped in centuries old tradition.

Raisin River sausages are not made with any by products, just simple, honest ingredients. The chicken sausages are made with all-natural, boneless chicken thighs, which is why it tastes just like chicken should. On top of that, the meat is not comminuted — instead, the chicken bones are passed through a machine with wire brushes to scavenge meat off the bones and the fat is finely ground then added back to the sausage, achieving maximum meat yield and flavor.

The pork used in Raisin River's Andouille sausage comes only from duBreton, all-natural pork. Boneless pork butts, leg meat, and a little fat are used to create the sausages, with no fillers or extenders added. The hogs are vegetable and grain fed — with a diet comprised of corn, soybean meal, wheat, bread flour, peas, vitamins and minerals — and raised with no antibiotics, ever. They are raised on a single-family farm, which means happier hogs with less stress on the animals, resulting in a better flavor profile.

- | | | | |
|----------------|---|------------------|--|
| 7417852 | Chicken Sausage with Apple | 12/12 oz. | |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | | |
| 1689646 | Chicken Sausage with Apple | 2/5 lb | |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | | |
| 8465102 | Chicken Apple Breakfast Sausage | 1/15 lb | |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | | |

These sausages are Applewood smoked and have real chunks of apple and cinnamon flavor that do not cover up the natural chicken flavor.



- | | | | |
|----------------|---|-----------------|--|
| 1689720 | Sweet Italian Chicken Sausage | 12/12 oz | |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | | |

This sausage is made using all-natural Free Bird Chicken and is seasoned with fennel, salt and pepper.



- | | | | |
|----------------|--|-----------------|--|
| 1689692 | Andouille Sausage | 12/12 oz | |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | | |
| 1689684 | Andouille Sausage | 2/5 lb | |
| | <i>Stocked in IL, TX, VA and CA</i> | | |



This Cajun-style hot link has a rich, smoky flavor and lots of peppered spices. It has flavor galore and a great back-of-the-mouth heat. They're packed in natural pork casings, which give them a snap when you bite into them.



- | | | | |
|----------------|--|-----------------|--|
| 1689706 | Chicken Andouille Sausage | 12/12 oz | |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | | |

We now offer a chicken version of Raisin River's popular Andouille Sausage, packed with Cajun seasonings, fresh onion and garlic.

Also available:

- | | | | |
|----------------|---|-----------------|--|
| 1694936 | Lamb Merguez (Raw) | 12/12 oz | |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | | |
| 1695048 | Lamb Merguez | 4/3 lb | |
| | <i>Stocked in IL, VA and CA; Non-stock in TX</i> | | |
| 3864046 | Chicken Merguez | 4/3 lb | |
| | <i>Stocked in IL and CA</i> | | |
| 1695008 | Boudin Blanc (Raw) | 10/1 lb | |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | | |

SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

A TASTE INNOVATION

**GOOD
& GREEN**

Good & Green Deli Slices provide sandwich, appetizer and pizza topping options for those looking for a meat-alternative in their diet. The slices are textured and thinly sliced like deli meat, but are 100% vegan!



A unique blend of wholesome ingredients provides an unprecedented flavor experience. The recipe is simple: they use a base of natural ingredients in each of their products, and it's the simplicity of their recipes that makes the slices both flavorful and easily digestible.

Good & Green Deli Slices are currently available in four unique flavors: Veggie Prosciutto, Veggie Carpaccio, Lupini Beans and Spicy Veggie Prosciutto. The Veggie Prosciutto and Spicy Veggie Prosciutto are also available in bulk, allowing you to slice as you need for freshness!

9908712 Veggie Prosciutto Slices 10/3 oz

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

9909082 Veggie Prosciutto Bulk 2/4.4 lb

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

Veggie Prosciutto slices have a dry-cured meat flavor with hints of smoke.

9909099 Veggie Carpaccio Slices 10/3 oz

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

Veggie Carpaccio slices have a dry meat flavor.

9908701 Lupini Beans Slices 10/3 oz

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

Lupini Bean slices have lupini bean and chickpea flavors.

9908705 Spicy Veggie Prosciutto Slices 10/3 oz

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

9908704 Spicy Veggie Prosciutto Bulk 2/4.4 lb

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

Spicy Veggie Prosciutto has wheat and chickpea flavors with a little added heat.

Good & Green Deli Slices are crafted in Italy, then brought to United States-based Maestri d'Italia to slice and pack, bringing you the freshest, most authentic product possible. Maestri d'Italia specializes in slicing and packing the finest selection of authentic European deli meats, imported from Italy, Spain and Germany. The products come from a few selected partners, each one specializing in their specific product — and Good & Green is no exception!

As consumers seek more healthy food options, Maestri d'Italia's new line of vegetarian deli slices are a great soy, egg and cholesterol free alternative. Each serving contains about 30% of protein and less than 9% of fat.

Good & Green Plant-Based Deli Slices are made using a sourdough-based fermentation process and a selection of natural ingredients in order to achieve a delicious, firm and easily-digestible meat-free product.



SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist

PURITY AND FLAVOR FROM FRANCE



1883 Syrups are made in France using water from the French Alps, the birthplace and inspiration of Maison Routin. The flavor components are studied and perfected in Lab 1883 which is Europe's first Sensory Analysis Factory that is guided by the Aromatic Spectrum that was started at France's National Center of Scientific Research (CNRS).

1883 Syrups feature real flavors and no high fructose corn syrup. They are well-balanced and sugar is used to complement the aromas, rather than cover up a lack thereof. 1883 Syrups are bursting with flavor and will kick start whatever beverage you decide to use them in.

Discover two of the newest options available from 1883: Elderflower Syrup, perfect for Spring and Summertime beverages, and Cane Sugar Syrup.



ELDERFLOWER SYRUP

This syrup provides a delicious blend of floral notes and sweetness. It makes a great substitute for elderflower liquors in mocktails and is an amazing addition to iced teas.

7950029
ELDERFLOWER SYRUP (GLASS)
2/1L

Try using Elderflower Syrup to create a Mountain Berry—Elderflower Agua Fresca!



CANE SUGAR SYRUP

Perfect sweetener for all applications, this very versatile 1883 Cane Sugar syrup will dissolve rapidly and smoothly in both hot and cold drinks. Try using it to sweeten cocktails, coffees & more!

2147660
CANE SUGAR SYRUP (PET)
2/1 L

Try using Cane Sugar Syrup for a homemade Sparkling Lemonade!

INGREDIENTS:

- 1 oz 1883 Elderflower Syrup
- 3 oz Cranberry or Pomegranate Juice
- 1/2 oz Fresh Lemon Juice
- 1/2 cup Mixed Berries
- Sparkling Water, to serve
- Mixed Berries, Lemon & Mint (optional, for garnish)

INSTRUCTIONS:

1. Blend berries, juices and 1883 Elderflower Syrup together using a blender.
2. Finely strain mixture over ice.
3. Add desired amount of sparkling water.
4. Stir and garnish with berries, lemon and/or mint.



INGREDIENTS:

- 1 1/2 oz 1883 Cane Sugar Syrup
- 1 1/2 oz Fresh Lemon Juice
- 7 oz Perrier Sparkling Water
- Lemon to garnish

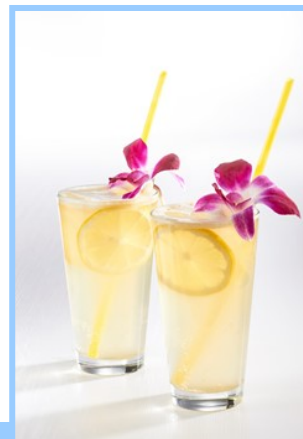
INSTRUCTIONS:

1. Measure ingredients into a 20 oz glass and stir.
2. Add ice, garnish and serve!



7053144
SYRUP PUMP
1/10 CT

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



Don't forget to stock up on Syrup Pumps!

FOR THE PASTRY CHEF

Girish Fatnani, Pastry Specialist

SPECIALTY INGREDIENTS FOR PASTRY CHEFS



0665075 TRIMOLINE

1 / 24.25 LB

Stocked in IL, TX, VA and CA

Trimoline is an "invert sugar" with a consistency similar to glucose syrup. It is "hygroscopic," meaning it retains moisture better than regular sugar in finished baked products. You can substitute 5-10% by weight of regular sugar in sponge cakes, madeleines, etc. to keep them moister for longer shelf life and smoother texture. Breads also benefit from a 10-20% substitution. Also great for emulsifying ganaches, giving them a creamier mouth feel, and helping hold any flavorings added in emulsion. It also gives ganaches used for coating a nicer shine and texture. Use about 2-5% by weight and see the difference!



6223713 PATISOMALT

1 / 26.46 LB

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

Patisomalt is a sugar substitute that is made from beet sugar. It has half the calories of sucrose, and can be used in place of sugar in recipes (although it is not quite as sweet as regular sugar). Its resistance to humidity makes it a great friend to pastry chefs. It is used almost exclusively for sugar work including pulling, casting and blowing. It will not absorb moisture or crystallize like regular sugar, making it ideal for showpieces that have to stay out. It also does not caramelize at working temperatures so colors added to it stay vibrant. To use Patisomalt for sugar decorations, add to a saucepan with just enough water to cover the grains. Cook to 140 degrees C and add any powdered color you want. Wash down the sides of the pan with water, and then cook to 170 degrees C. Pour the hot syrup onto a silpat to cool. The colored Patisomalt can be stored in airtight plastic containers until ready to use.



7063996 PASTRY 1, SNOW SUGAR

1 / 22 LB

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



This is a dextrose-based "snow powder" used for dusting pastries. It does not melt like common powdered sugar, allowing the pastry chef to refrigerate or freeze decorated items without fear of losing the "freshly dusted" look. Use it on brownies, petit fours and even raspberries to give a bit of contrast and emphasis.



3000510 GLUCOSE POWDER

1 / 11 LB

Stocked in IL, TX, VA and CA

Glucose Powder can be used in sorbets & ice-creams to get a smooth & creamy texture.

1176569 GLUCOSE SYRUP

1 / 13.2 LB

Stocked in IL, TX, VA and CA

Glucose Syrup has high viscosity. It can be used in caramels, glazes and/or ganaches to create extra shine and a smooth texture.

6474169 DEXTROSE

1 / 5 KG

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

Dextrose is less sweet than sugar, dissolves easily and gives body to the product.

9901003 RAVIFRUIT LIME ZEST

6 / 1.1 LB

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



Ravifruit Lime Zest is granulated, frozen, ready-to-use lime zest.

7062752 TRABLIT COFFEE EXTRACT

1 / 33.8 oz

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

This coffee extract is liquid, has a strong flavor, and is ideal for flavoring mousses, creams and fillings.



INDUSTRY TRENDS

Retail & Foodservice

SPICE IS NICE, BUT COMPLEXITY IS KEY

Product developers have been in pursuit of the planet's hottest peppers to capture consumer attention in recent years, but demand for extreme heat is taking a backseat to desire for complex flavors and specific pepper varieties.

American palates are accustomed to spicy flavors in everyday restaurant dishes and snack foods, driving demand for new sources of heat, said Juliet Greene, corporate chef for Mizkan Americas, Mount Prospect, Ill.

"We have moved well beyond common Hispanic and Asian flavors that are now firmly established in the mainstream and into more hyper-local and specific regional flavors in the spicy flavor palate," Ms. Greene said. "Crushed chili peri peri sauce from Africa and Portugal, the fruity and spicy aji Amarillo pepper from South America, a wide variety of curries from India and the Korean fermented red pepper paste gochujang sauce are coming into consumer consciousness similar to the way that sriracha sauce did.

From the Middle East, schug (or zhoug) is beginning to gain traction as a Mediterranean hot sauce featuring red peppers or jalapeños, Ms. Greene said. Over the past four years, gochujang has increased more than 200% on restaurant menus in the United States, while peri peri has climbed 41% and schug is up 75%, according to the menu tracking market research company Datassential.

Harissa, a hot chili pepper paste with a garlicky, smoky taste, and a staple of North African cuisine, is appearing in condiments, salad dressings, prepared meals and savory snacks. At Natural Products Expo West, held March 5-9 in Anaheim, Calif., some interesting harissa-inspired foods were showcased including a harissa-spiced lentil soup, an avocado oil-based harissa mayonnaise and a harissa-flavored plant-based sausage.

"Consumers value knowing where their food comes from, including knowing where it originated and was grown and what the specific varietal of pepper is," said Jill Puckett, market development specialist at Kalsec, Kalamazoo, Mich.

In addition to harissa and gochujang, examples of trending global spicy flavors include Ethiopian berbere, Middle Eastern zaatar and Japanese togarashi, Ms. Puckett said.



"These flavors are gaining traction as consumers travel, eat at authentic international restaurants and explore cooking new cuisines in their own homes with the help of recipe sharing online and increased access to ingredients through expanded selection at traditional grocery stores, specialty grocery stores and online grocery markets," she said.

"I think American food is really going to get out of that bland zone and get into that high-heat zone," said Jill Houk, corporate research and development chef for Olam Spices, Willowbrook, Ill. You see ghost pepper chips, you see scorpion pepper chips, and then you see spice cross over into other categories like sweet foods."

Scorpion pepper is native to Trinidad and Tobago and ranks as one of the hottest peppers.

"Scorpion pepper has a really beautiful citrusy, fruity flavor under all this heat, and so the key is to bring that out, so you have to lower the number of Scoville units. Maybe you cut in a neutral pepper, or maybe you cut in jalapeños, and then this fruity expression can come out."

In addition to exploring new sources of heat, consumers are experimenting with new combinations of familiar flavors, Ms. Puckett said.

"A good example of this is chipotle," she said. "The pepper offers a smoky, spicy flavor that interests consumers and can be paired well with other flavors, such as to create a sweet/smoky/spicy flavor like maple chipotle that goes well with breakfast sausages and snack mixes alike."

Peppers are appearing in unexpected applications, including traditional candy and chocolate confections with heat added; in dairy based foods such as ice cream, cheese and yogurt-based dips or sauces; and aiolis, mustards and marinades.

"Beyond the plate, cocktails and brews with peppers are on trend, and the combination of heat with a fruity base — such as a jalapeño grapefruit margarita — is very popular."

Source: [Food Business News](#)

PREMIUM FRENCH BEVERAGES



Le Village sparkling lemonades are like summer in a bottle. Sparkling French lemonade initially appeared back in the XIXth century and was sold on the street by "limonadiers." Naturally flavored, these sweet, traditional French sparkling beverages have always been popular for their simple qualities, enjoyed by kids & adults alike.

1411778 Blood Orange Lemonade **24/11.18 oz**
Stocked in IL, TX, VA and CA

1021409 Blood Orange Lemonade **12/25.4 oz**
Stocked in IL, TX, VA and CA

Drink over ice or use it as a mixer.

1021353 Lemonade (Cloudy) **24/11.18 oz**
Stocked in IL, TX, VA and CA

0413118 Lemonade (Cloudy) **12/25.4 oz**
Stocked in IL, VA and CA; Non-stock in TX

Tart, lemony flavor with an added hint of lime — not too sweet.

1674987 Orange Sparkling Lemonade **24/11.18 oz**
Stocked in IL, TX, VA and CA

1675012 Orange Sparkling Lemonade **12/25.4 oz**
Stocked in IL and VA; Non-stock in TX and CA

Naturally orange flavored, fruity sparkling beverage.

1265832 French Berry Lemonade **24/11.18 oz**
Stocked in IL, TX and VA; Non-stock in CA

1431513 French Berry Lemonade **12/25.4 oz**
Stocked in IL and VA; Non-stock in TX and CA

A refreshing lemonade made of carbonated water, beet sugar, citric acid and the natural flavor of French berries.

2298665 Sparkling Pink Lemonade **24/11.18 oz**
Stocked in IL, TX, VA and CA

2212443 Sparkling Pink Lemonade **12/25.4 oz**
Stocked in IL, VA and CA; Non-stock in TX

A refreshing citrus taste and all-natural grapefruit flavor.

0871745 French Lemonade **24/11.18 oz**
Stocked in IL, VA and CA; Non-stock in TX

0871758 French Lemonade **12/25.4 oz**
Stocked in IL, VA and CA; Non-stock in TX

A delicate combination of lemon and lime — an excellent mixer.

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.



Since 1895, 3 generations of "Maitres Limonadiers" have passed on their "savoir-faire," producing a uniquely French Artisanal Soda.

Lorina is carefully crafted using a time-honored secret family recipe. The All-Natural Artisanal Sodas are bottled daily, using only the best ingredients and natural fruit flavors selected from the best origins.

1802939 Coconut Lime Sparkling Soda **12/11.1 oz**
Stocked in IL, TX and VA; Non-stock in CA

2070553 Coconut Lime Sparkling Soda **12/25.4 oz**
Stocked in IL, TX and VA; Non-stock in CA

Use this refreshing coconut lime sparkling soda as a drink or a mix in a cocktail for a nice, not-too-sweet beverage.

1431558 Blood Orange Sparkling Soda **12/33.8 oz**
Stocked in IL, TX and VA; Non-stock in CA

Tangy orange meets sweet, mellow crimson for a unique taste.

1431581 Lemon Sparkling Soda **24/11.1 oz**
Stocked in IL, TX and VA; Non-stock in CA

1431561 Lemon Sparkling Soda **12/33.8 oz**
Stocked in IL, TX and VA; Non-stock in CA

Refreshing lemon flavor, balancing sweetness with slight acidity.

0862472 Pink Lemonade Sparkling Soda **24/11.1 oz**
Stocked in IL, TX and VA; Non-stock in CA

1431570 Pink Lemonade Sparkling Soda **12/33.8 oz**
Stocked in IL, TX and VA; Non-stock in CA

A subtle taste of lemon & lime, with a natural pink color.

3064417 Lemon Lemonade **12/25.4 oz**
Stocked in IL, TX and VA; Non-stock in CA

This lemonade is cloudy with a lightly tart, slightly sweet taste.

4116968 Pink Lemonade **12/25.4 oz**
Stocked in IL, TX and VA; Non-stock in CA

A subtle taste of lemon & lime, with a pink twist, that will delight the senses.

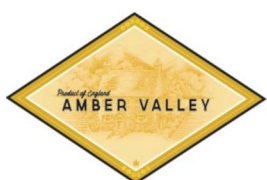
6518300 Strawberry Lemonade **12/11.1 oz**
Stocked in IL, TX, VA and CA

Strawberry added to lemonade produces a sophisticated taste.

8669853 Sparkling Blood Orange Lemonade **12/11.1 oz**
Stocked in IL, TX and VA; Non-stock in CA

1431523 Sparkling Blood Orange Lemonade **12/25.4 oz**
Stocked in IL, TX and VA; Non-stock in CA

Lemonade combined with blood orange makes a refreshing drink.



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