

JUNE 2020 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

ALL INDUSTRY EVENTS HAVE
BEEN POSTPONED

NEXT MONTH'S HOLIDAYS & EVENTS

time to start planning!

JULY 4 INDEPENDENCE DAY

JULY 14 BASTILLE DAY

all month long...

NATIONAL CULINARY ARTS,
BAKED BEAN, HOT DOG, ICE
CREAM, PICNIC AND PICKLE
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 / NON-GMO VER.**
-  **NUTS FREE**
-  **SOY FREE**
-  **TRANS FAT FREE**
-  **VEGAN**



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EUROPEAN — IMPORTS — a Sysco company GRILLING SEASON

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.

Whether you're a grilling novice or a veteran, below are some of our grilling favorites — from seasonings and salts to sauces and more — to go along with those steaks and burgers.

Char Crust is a small family business that started in 1957 by Al Farber and Nathan Silver with the opening of their Chicago steakhouse, "Al Farber's." Unbelievably juicy, prime, dry-aged steaks, with sizzling char crusts, quickly became the signature of the restaurant. Soon, the Char Crust and Roto Roast rubs were sold in department stores. The restaurant has since closed, but their dry rub line has been expanded and are still sold today.



Falksalt is made in Cyprus and all their sea salt flakes are produced in the old fashioned, traditional way. Experienced salt makers heat up Mediterranean sea water and let it evaporate until the delicate pyramid shaped crystal flakes appear.

The salt is harvested, dried, sieved and packed, all by hand. The flaky texture and excellent crunch make these sea salt flakes ideal for finishing any meal.

The story of **Rufus Teague** goes:

He put some in a jar and shared it with his boys. They kept paining' him till he fixed up another batch. Next thing he knew, he's makin' sauce all the time. Rufus Teague makes Steak Dipping Sauces and a variety of BBQ Sauces to bring your grilled meats to the next level.



Nothing tops off an exceptional steak better than flavored butters or blue cheese. Whether you prefer **Cucina Viva Truffle Butter** or **Nordic Creamery Garlic and Basil Butter**, you can't go wrong! Try **Point Reyes Original Blue Cheese** or **Salemville Blue Cheese Crumbles** or **Wedges** on your next steak. And if you have some blue cheese left, crumble it over a salad for the perfect meal!

All of these items are not only available through normal delivery routes, but also available (or coming soon) alongside restaurant quality steaks on **www.OnTheFly.com** for delivery straight to your door. Check back often as new items are added regularly!

UNDER THE DOME

Jeff Babcock, Cheese Specialist

THE LATIN KITCHEN

COCINA
SELECTA™



have many of these flavors available.

Of the Mexican-style cheeses, Queso Fresco is one of the most popular. Known for its crumbly texture and mild, sweet flavor, it has a similar profile to Feta. It is excellent crumbled over a crisp salad of jicama, avocado and cucumbers, but very traditional (and delicious) as a topping for tacos and refried beans.



Queso Blanco, a traditional white cheese, has a slightly curdy texture and mild flavor. As it warms it becomes creamier with a mild, sweet flavor, but retains most of its structure when heated. This makes it the perfect cheese to try stuffing into different recipes, but can also be fried on its own. Use it in burger patties, cube and grill them on kebobs, fry strips on their own, or dust slices with spices and wrap them in bacon for an easy appetizer.

Queso Asadero is the broiler or roasting cheese, which is often used as an ingredient in Queso Fundido, a dish similar to Fondue. The cheese becomes stringy, even gooey, when melted, a great place to dip fresh fried tortillas! The mild flavor can be augmented with spicy peppers or chorizo.

Another of the most popular cheeses is Queso Quesadilla, known for its great melting qualities. It's best known for its namesake dish, a simple tortilla shell with melted cheese! The cheese, however, is very versatile and can replace other cheeses in applications where a good melting cheese is needed.

Originally from the south of Mexico, Queso Oaxaca is a semi-soft, sweet and mild cheese with a string-like texture found in stretched curd cheeses. It can be fun to pull apart and eat simply out of hand, but it's also great when melted into other dishes.

Known as the 'Parmesan of Mexico', Queso Cotija is a dry and slightly salty cheese, ideal for grating and as a garnish to many dishes.



Originating in the Cotija region of Mexico it has become a traditional table cheese, where it can be added to oil for dipping or sprinkled over corn on the cob!

All items below are All-Natural

| | | |
|----------------|---|---------------------------|
| 6447389 | Queso Asadero | 1/10 lb. block |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | |
| 1698859 | Queso Asadero | 1/43 lb. |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 8073009 | Queso Cotija | 1/10 lb. block |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | |
| 1698804 | Queso Cotija | 1/10 lb. RW wedges |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | |
| 1698879 | Queso Cotija | 1/43 lb. block |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 1698838 | Queso Oaxaca | 12/12 oz. braids |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | |
| 1698899 | Queso Quesadilla | 1/10 lb. block |
| | <i>Stocked in IL, VA; Non-stock in TX and CA</i> | |
| 1698768 | Queso Quesadilla | 1/10 lb. RW wedges |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 1698842 | Queso Quesadilla | 1/43 lb. block |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 1836796 | Queso Fresco | 1/10 lb. block |
| | <i>Stocked in IL, TX and VA; Non-stock in CA</i> | |
| 1841729 | Queso Fresco | 1/10 lb. RW wedges |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 1698889 | Queso Fresco | 1/43 lb. block |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 1698905 | Queso Blanco | 1/10 lb. block |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 1698796 | Queso Blanco | 1/10 lb. RW wedges |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |
| 1698861 | Queso Blanco | 1/43 lb. block |
| | <i>Stocked in IL and VA; Non-stock in TX and CA</i> | |

WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

NEW TO THE OLLI FAMILY



Oliviero Colmignoli is originally from Rome, which is where he learned the trade of salami from his family. He wanted to bring this tradition to the broad American audience through a high-quality, affordable product so that everyone could taste how artisanal salami should be. The affordability is ensured by efficiency while the quality is guaranteed by the process, know-how, and attention to the cure. This is how **Olli Salumeria** was born.

The quality of Olli Salumeria salumi is directly affected by three main factors: meat, ingredients and method of production, which Olli has perfected over the years. Their salumi making takes a unique and old-world approach to all three of these factors. At Olli, they aim to create an experience that recreates what a person would eat in Italy. This experience is a fresh-tasting salami that is sweeter with a less acidic taste. A salami that has time to develop its complex meat flavor through a slow cure production cycle becomes a salami that is not just flavored with spices, but with a combination of method, meat, and culture.

Olli Salumeria offers a wide range of products, from Artisanal Salami Chubs and Pre-Sliced Salami to Salami Snack Packs and Antipasto Trays. Newest to the Olli lineup is the Prosciutto & Mozzarella Snack Pack. This snack contains sliced Italian prosciutto, a low-moisture mozzarella cheese and artisan crackers for a delicious, nutritious and protein-packed snack.



7123986

Prosciutto & Mozzarella Snack Pack

20/2 oz.

Stocked in IL, TX, VA and CA

Other Olli Snack Pack varieties include: Genoa & Fontina (703088), Sopressata & Cheddar (7062962) and Calabrese & Asiago (7030884). Snack sized packs of sliced chubs are also available in the following

varieties: Genoa (7027452), Calabrese (7027391), Sopressata (7107039) and Pepperoni (7107031).



From the makers of Olli Salumeria products comes a brand new line of salumi: **Le Stelle Salumi**.

With Oliviero still leading the way, Le Stelle Salumi brings the same level of salumi-making expertise and maintains the same tradition in its formula and process. They take time selecting the best meats for their products to ensure consistency and quality.

Le Stelle has created Snack Sticks that are healthy, high-protein, and gluten-free with no nitrates or nitrites added. They're the perfect Italian gourmet grab-and-go snack!



7119622

Mozzarella Sticks with Hard Salami
2/12/1.5 oz

Stocked in IL, TX, VA and CA

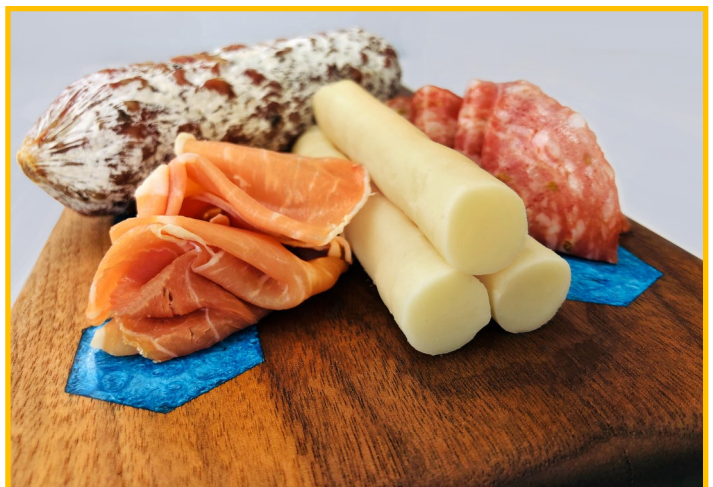
Slow-cured hard salami is wrapped around a stick of rich and creamy mozzarella.

7119626

Mozzarella Sticks with Prosciutto
2/12/1.5 oz

Stocked in IL, TX, VA and CA

All-natural prosciutto is wrapped around a stick of rich and creamy mozzarella.



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

CUSTOMIZED, FUNCTIONAL & CONSISTENT



Culinary solution Driven by a passion for authenticity,

they focused on creating convenient blends with instant application such as: Falafel, Zaa'tar, Sahlab and spice medleys including kibbeh, shawarma, tabouli, and fattoush. The beginning was promising as demand for export to Qatar, France and other neighboring countries increased. In the 1990's, Second House's retail Falafel box was imported into New York, diversifying grocery shelves in America. To this day, the export of Second House's products contributes to up to 70% of their production.

Through every milestone in Second House Products' history, the founders strived for culinary perfection. In order to provide customers with an exceptional experience, they focused on three concepts: the art of combining gourmet ingredients, a passion for innovation, and continuous improvement in operational processes.

Today they are known as the "Custom Blending Boutique" serving the retail, food service and food industry sectors and operating based on the motto "come and make your own mixes." They use their knowledge and innovation expertise to deliver solutions to make food more customized, functional and consistent.













Second House is a family-owned business with the founders still managing the operations alongside the next generation who possess the same passion and dedication for growth and expansion. A winning combination of manufacturing expertise, ingredient know-how and recipe development make the company unique. Each day, Second House strives toward continuous improvement in food quality and safety.

Inspired from daily kitchen challenges, the Second House R&D team has invented a complete culinary line of products with speed scratch techniques to include dips, spreads, dressings, sauces, marinades, and more.

The Middle Eastern Culinary Solutions Collection serves a wide range of industry segments, from kitchen satellites, and commissaries to regional and international restaurant chains, bars, hotels, and airlines. These shelf-stable, powder-based mixes have simple, straight-forward application and allow for menu innovation. The strong bases allow for personalization with the introduction of additional ingredients. Use these mixes to create unique, flavorful dishes easily and consistently while saving on labor, time and space!



All items below feature the above attributes, plus those listed next to each item.
All items below are stocked in IL, TX, VA and CA

- | | | |
|---|--|-------------------|
| 7119382 | Falafel Powder | 6/17.6 oz. |
|    | Chickpea and fava beans with aromatic spices. | |
| 7118517 | Fattoush Dressing Powder | 6/17.6 oz. |
|   | Just add water for a tangy and citrusy dressing. | |
| 7118446 | Creamy Garlic Dip Powder | 6/17.6 oz. |
|   | Creamy and smooth with a garlic flavor. | |
| 7118450 | Creamy Hummus Powder | 6/17.6 oz. |
|    | A simple chickpea base. | |
| 7118518 | Muhamara Dip Powder | 6/17.6 oz. |
|  | Spicy red pepper flavor. | |
| 7118530 | Shawarma Marinade Powder | 6/17.6 oz. |
|  | Rich in flavor with fragrant regional spices. | |

SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist

QUALITY PRODUCTS FROM OUR FAMILY TO YOURS



Ziyad Brothers Importing has positioned itself over the past 50 years to be the market leader in Middle Eastern food products, a category that is currently taking off nationwide.

Ziyad Brothers Importing features their very own brands; **Ziyad Brand**, **Sultan**, **Wild Garden** and many more. The Company's portfolio encompasses top selling brands, including **Sera** and **Nestle**. As the #1 National source of Mediterranean foods, Ziyad Brand is one of the most valuable and recognizable Mediterranean brands in the west.

EVERY JOURNEY STARTS SOMEWHERE

Ziyad started with pita bread. The business began as Syrian Bakery & Grocery, Inc. founded in 1966 by Ahmad and Ibrahim Ziyad, as a small retail outlet on the Southside of Chicago. They specialized in artisanal, hand-made pita bread and other bakery goods as well as a few hard to find Middle Eastern products—it was the first Pita Bread bakery in Chicago. They emerged as the “go-to” for Middle Eastern foods and they began to import greater varieties of products.

In 1995, the team doubled as they included a sales and marketing force and built a distribution model to incorporate Middle Eastern groceries to mainstream retailers across the United States. They began to exhibit at trade shows to introduce product lines to both retailers and non-ethnic consumers. Ziyad Brother's sons banded together to achieve the goal of spreading the love of Middle Eastern food across North America.

Today Ziyad imports and distributes over 1,500 items across all of North America, Central America and the Caribbean. Their portfolio of pantry items includes dozens of brands across every aisle of the grocery store. Ziyad strives to develop innovative products and seeks quality ingredients for growing trends and globally inspired dishes.

Ziyad's product selection will fill your needs, be it their award-winning Tahini, grape leaves for dolmas, or dates, they have what you need to make your customer want more! And to think... it all started with some tasty bread.

The items below are stocked in IL, TX, VA and CA

7120335 Sera Grape Leaves **12/16 oz.**

Use your culinary imagination when adding grape leaves to your menu! They can be stuffed with ground meats, rice, bulgur, minced vegetables, cheeses, nuts, dried fruits and spices.



7119337 Ziyad Macerated Dates **1/50 lb.**



Naturally sweet, rich, soft, and moist. Perfect for baking, desserts, savory dishes, even as a sweetener for bbq sauce. Great in smoothies, shakes, maamoul, cookies, muffins, cakes, date-nut bread, no-bake protein bars, and ice cream.

7118659 Ziyad Iraqi Date Syrup **12/32 oz.**



Made with only one ingredient: dates! Smooth, rich, and pure syrup, a perfect all-natural sweetener for waffles, pancakes, coffee, tea, roasted veggies, and more!

7118903 Ziyad Tahini Paste **2/1 gal.**



Natural sesame seed butter adds a creamy, delicious, nutty flavor to any dish with countless health benefits. Tasty in everything from salad dressings, falafel, and hummus, to baking, smoothies, or as a peanut butter replacement.

4141034 Ziyad Honeycomb **1/14 oz.**

The edible natural honeycomb contains naturally sweet and delicious honey. Perfect for healthy smoothies, tea, salads, or eating straight from the comb.

7118142 Wild Garden Hummus Cup **80/1.76 oz.**



Shelf-stable, easy dip cup hummus is irresistibly creamy and delightfully dipable! Pair with pita chips or veggies for a tasty combo of velvety smooth hummus and crunch.

The item below is stocked in IL and VA; Non-stock in TX and CA

9901151 Wild Garden Honeycomb **6/7.05 oz**



Pure, raw and unrefined; as close to the beehive as possible!

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

ONLY AS GOOD AS THE BUN

As the weather warms up, grills across the country are firing up. Whether you're able to grab a burger from your favorite restaurant or the grilling is taking place at home, every good burger starts with a great bun. From indulgent Pretzel and Challah Buns to healthy Superfoods Buns, we have several options to choose from. Stock up and prepare for a delicious grilling season!



For nearly 100 years, Milwaukee-based Miller Baking has been committed to crafting great tasting baked goods with honest ingredients. Quality and service

aren't just mottos the Miller family sticks on a poster—they grind daily to honor them. The payoff of those extra steps is hearing about all the ways Pretzilla® is enjoyed.



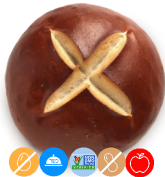
9909696

Soft Burger Buns

12/6 ct.

Stocked in IL, TX, VA and CA

Pretzilla® Soft Pretzel Burger Buns are perfect for the ultimate cheeseburger and all your BBQ favorites. They're an everyday upgrade for your daily deli sandwiches or soup bowls.



9909226

Mini Pretzel Slider Buns

6/20 ct.

Stocked in IL, TX, VA and CA

Pretzilla® Soft Pretzel Mini Buns are just right for sliders or kid-sized sandwiches ready for school. Plus, they come with a salt packet to make delicious salted soft pretzel dinner rolls that the whole family will love.



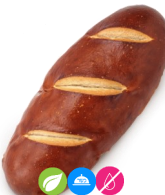
2687295

Sausage Pretzel Bun

12/6 ct.

Stocked in IL, TX, VA and CA

Pretzilla® Soft Pretzel Sausage Buns are great for sub sandwiches and, of course, Wisconsin's bratwursts. They also make great soft pretzel hot dog buns.



Le Chic Pâtissier respects the time and way of making of the old French bakers, a secret known to few chefs nowadays. They value the quality and taste of every product and make a point to have the best and freshest ingredients.

Le Chic Pâtissier Superfood Brioche Buns have an excellent flavor profile and can replace any whole wheat bun.



These buns are packed with whole grains, chia, millet and quinoa seeds, oat flour, rye and whole grain wheat flour — all without compromising taste.

7102389

Superfoods Brioche Buns 42/1.7 oz.

Stocked in IL, TX, VA and CA



TRIBECA OVEN

For more than 30 years, **Tribeca Oven** has pursued a vision of quality and a passion for excellence. The dedicated bakers of Tribeca Oven combine fresh-baked quality with par-baked convenience using modern methods to capture the traditional taste and texture of authentic, rustic, artisan breads.



Tribeca Oven's Challah bun is egg-washed to create a thin crust with a sweet, moist interior. It is the perfect bun for chicken, tuna, or beef burgers.

5410826

Challah Burger Bun

60/2.5 oz

Stocked in IL, TX, VA and CA



The big flavor of Tribeca Oven's Challah Burger Bun is also available in two smaller sizes.

2521080

Slider Buns

1/192 ct.

Stocked in IL, TX, VA and CA



2521080

Junior Burger Bun

90/1.9 oz

Stocked in IL, TX, VA and CA





INDUSTRY TRENDS

Retail & Foodservice

COVID-19: HERE I COME

The past few weeks have given us a glimpse of what the next phase of our “new normal” may be like as restrictions are loosened and some businesses start to reopen. As America tries to regain some semblance of “business as usual,” there will be guidelines to adhere to, but also more leeway for personal choice.

As constraints start to ease up, what will Americans choose as “the way I eat now,” and will it include newly adopted COVID behaviors? How can restaurants stay relevant as we move into this next phase?

Here are highlights from Datassential’s latest wave of Coronavirus research, fielded with 4,000 U.S. consumers from May 01 through May 14.

- As spread of the virus has slowed with social distancing and some states continue to reopen, concern is more aligned with levels from early March.
- A few weeks into the reopening of dining rooms in some states, avoidance of eating out is starting to decline, down 4 points in just one week.
- Health concerns remain steady: 59% are more concerned with the public health crisis while 41% are more concerned with the economic crisis.

Since the onset of COVID-19, people have tried to maintain as much normalcy as possible, especially when it comes to food. Barring food shortages and restaurant closures, this hasn’t changed. Even as restrictions ease up and we have more choices, the biggest changes consumers will look to make are ones that help them safely navigate the new eating environment. It could mean a contactless restaurant trip, ordering a family meal in lieu of a trip to the grocery store, or simply finding a safe way to enjoy the salad bar.

As restaurants find new ways to thrive as they reopen, they shouldn’t abandon the off-premise strategies that got them through the most difficult phase of social distancing.

Have we adopted new eating behaviors?

Although social-distancing measures have forced many people to stay indoors and start experimenting in the kitchen, two consumers in five did not actually start cooking more often. More than a third of con-

sumers found joy and excitement in discovering new dishes, flavors, and techniques, yet more than a third of Gen X and households with kids are now sick of having to cook more for their families.

What’s the new normal for grocery shopping?

Since the onset of COVID-19, most households find themselves needing to go grocery shopping between several times per month and once per week with most shopping taking place at neighborhood grocery stores.

Since the start of the pandemic, many consumers have had to switch up their shopping and dining routines. Most have already begun to alter their grocery shopping to off-hours, or they would consider it to avoid some of the other pain points they’re less willing to endure, like longer lines everywhere or longer distances to a usable grocery store.

What will we want from restaurants?

Family meals have staying power: 42% have ordered a family meal bundle at least once during COVID and 38% will likely continue ordering family meal bundles after COVID. However, there’s opportunity to broaden their appeal.

- Barriers to repeat purchases of family bundles focus on lack of variety or including unwanted items. Restaurants should consider flexible or mix-and-match choices and minimizing packaging to raise demand.
- As Americans become more price conscious, they’ll also appreciate family meals that offer value, with enough food for multiple meals.
- Households with kids seek family meals that offer easy-to-please options for the entire family, like comfort foods or customizable, build-your-own meals.
- When consumers order family meal bundles, they want them to at least have appetizers or sides. One in three prefer dessert while beverages needn’t be included.

Even as restaurants reopen dining rooms under new COVID guidelines, some consumers would prefer they keep services that allow for social distancing when getting food to go. Methods that allow diners to stay outside or minimize the time spent in restaurants (i.e., curbside service) are top of the list.

Although providing a contactless restaurant experience at every level is the platonic ideal, nearly half of consumers want restaurants to prioritize limiting contact during food prep, followed by contactless pickup or delivery.

Source: Datassential

A TASTE OF THE FRENCH RIVIERA



The **Le Village** line of authentic, artisanal French *limonades* from European Imports has been quenching the thirst of U.S. consumers for many years with its light but flavorful concoctions. The brand is shaking things up with a new look, new flavors and reformulated ones. Help your customers enjoy the authentic taste of Le Village sparkling limonades and have them transported to the sun-drenched streets of a village in Provence (listed on each bottle—and below)!

1021409 Blood Orange 12/25.4 oz.

Stocked in IL, TX, VA and CA

The Sparkling Blood Orange flavor of Le Village now boasts the brilliant pink color that is natural to a blood orange, and all-natural is exactly what consumers are looking for. Simply pour over ice or use it as a mixer in your next summer cocktail!

Le Village de **Cassis** — a picturesque Mediterranean fishing port overlooked by a Chateau, famous for nearby inlets and the highly prized wines made in the area.

The two new flavors below feature the following attributes:



7110896 Pink Lemonade 24/11.2 oz.

Stocked in IL, TX, VA and CA

7110916 Pink Lemonade 12/25.36 oz.

Stocked in IL, TX, VA and CA

Pink lemonade is a popular flavor in the U.S., particularly among younger demographics. This new addition to the Le Village line brings a sweet, tart and tingly mix together for the perfect refreshing treat!

Le Village de **St. Tropez**—a symbol of happy Riviera living and the jet setting capital of the world, known for its beaches and nightlife.

7110789 Mint Lemon 24/11.2 oz.

Stocked in IL, TX, VA and CA

7110856 Mint Lemon 12/25.36 oz.

Stocked in IL, TX, VA and CA

In the U.S., the recent widespread adoption of mojito-type flavors indicates great consumer interest in this flavor fusion. This new sparkling beverage provides a perfect balance between a sweet & tart lemon and cool mint.

Le Village de **Bandoi** — seaside resort offering beautiful sandy beaches, a famous south-facing vineyard and prestigious wines.

0871745 French Lemon Lime 24/11.18 oz.

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

0871758 French Lemon Lime 12/25.4 oz.

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

Clear lemon lime is the quintessential French lemonade flavor (and the first available flavor, historically). Delivering a tart, lemony flavor with an added hint of lime, this newly improved sparkling beverage is sweet but not too sweet!

Le Village de **Antibes** — a resort town famous for its 16th century rampart-enclosed old town, Fort Carré and a marina that is a preferred mooring for super yachts.

0413118 Lemon Lemonade 12/25.4 oz.

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

This lemonade is the sparkling version of the traditional homemade lemonade you know and love. It has a tart lemony flavor that is not too sweet.

Le Village de **Menton**—famous for its beaches, gardens and lemons; the town hosts a renowned annual lemon festival.

1674987 Orange Lemonade 24/11.18 oz.

Stocked in IL, TX, VA and CA

1675012 Orange Lemonade 12/25.4 oz.

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

Naturally orange flavored, fruity sparkling beverage. The sweet orange flavor makes it popular among kids.

Le Village de **Bormes les Mimosas** — known for its flowers (a “city in bloom”), this historic village boasts medieval houses and a name that cannot be passed up for an orange drink.

2212443 Pink Grapefruit Lemonade 12/25.4 oz.

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

A refreshing citrus taste and all-natural grapefruit flavor.

Le Village de **St. Raphaël** — a resort town known for its old town and nearby, beautiful beaches on the Mediterranean.

1119971 Pomegranate Lemonade 24/11.18 oz.

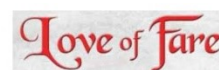
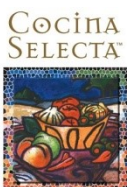
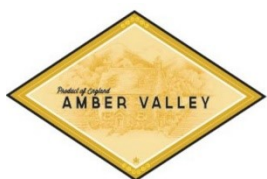
Stocked in IL, VA and CA; Non-stock in TX

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.

Le Village de **Sète** — a port town bordered by a biodiverse salt-water lagoon and boasting sandy beaches on the Mediterranean.



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