JUNE 2021 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 attributes that may be important to you.

0	All-Natural
R	DAIRY FREE
Ø	Egg-Free
X	GLUTEN FREE
	Kosher
<u>×</u>	LACTOSE FREE
	LOCAL
3	Low Sodium
X	NON-GMO / NON-GMO VER.
X	NUTS FREE
USDA	ORGANIC / USDA ORGANIC
×	Soy Free
Ø	Sugar Free
Ø	TRANS FAT FREE
Ď	VEGAN



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@EUROPEANIMPORTS



AND THE AWARD GOES TO ...

Every year, the Specialty Food Association (SFA) holds the sofi™ Awards to recognize the best products in specialty food. This year, nearly 1,500 products were entered and judged by the SFA's partner, the Food Innovation Center (FIC) at Rutgers University. Through an anonymous tasting, FIC experts evaluate the products and award a gold, silver and new product trophy on the basis of flavor, appearance, texture, aroma, ingredient quality and innovation in various categories. Below are some of the award-winning products available to you through European Imports.

GOLD BREAKFAST FOODS 7096610 Les Trois Petit Cochons (3 Little Pigs) Sous Vide Egg White Bite with Broccoli & Parmesan

NEW PRODUCT CONDIMENTS, DRESSINGS & MARINADES 7156561 Spirit & Co. Irish Whiskey & Honey Mustard

NEW PRODUCT CRACKERS & CRISPBREADS 7148574 The Fine Cheese Company Gluten Free Toast for Cheese

SILVER DESSERT TOPPING 7039106 Les Comtes de Provence Salted Caramel Sauce

GOLD FRUIT SPREADS, JAMS & JELLIES 7039111 Les Comtes de Provence Black Cherry Preserve

NEW PRODUCT FRUIT SPREADS, JAMS & JELLIES 7172967 Can Bech Quince with Madagascar Bourbon Vanilla

GOLD OILS & VINEGARS 2032106 Iliada Organic Kalamta EVOO PDO

GOLD OTHER DAIRY 7122628 Vermont Creamery Sea Salt Cultured Butter

SILVER OTHER DAIRY 1434689 **Bellweather Farms Crème Fraiche**













UNDER THE DOME Jeff Babcock, Cheese Specialist

CHEESEBURGER, CHEESEBURGER!

Get your grill on, but don't forget the cheese! We have two new exciting cheeses great to top your grilled beef, portabella or chicken. Or for the true cheese-lovers, we have cheese made just for grilling!



MILTON CREAMERY Milton Creamery is the result of a dream built in Southern Iowa – a place with rolling hills, wood-

lands, rivers and rich soil. The Musser Family had a dream of doing something to help others in the agriculture world and beyond, adding value to the milk for dairy farmers, creating jobs in the local community and bringing consumers a product created with art and passion in Southern Iowa. Milton Creamery is committed to sourcing all their milk from family farms within 30 miles of their facility. They are now celebrating over 15 years of producing cheese in Southern Iowa and making authentic cheese based on simple, traditional practices.

Caramelized Onion Cheddar is a fan favorite and hard to resist once you've tasted it. The mild and creamery cheddar is perfectly blended with caramelized onions that provide a savory-sweet taste that makes it versatile and addictive. The cheese is based on a traditional cheddar recipe and aged 60-90 days.

Caramelized Onion Cheddar is an approachable flavor for a cheese board, but it also excellent melted on a burger, in fondue or in macaroni and cheese. Pair with a Riesling or Sauvignon Blanc wine or and IPA or Blonde Ale.



CASTELLO

Castello[®] has brought a balance of innovation and tradition to the art of cheesemaking. Castello[®] cheeses cover a wide

range of traditional regional recipes and their own unique crafted cheeses, always made with natural ingredients and great attention to detail.

Conveniently sliced and made to melt, Castello Burger Blue Slices transform burgers into an epicurean delight. While perfect for burgers, the creamy and characteristically tangy notes of blue feature balanced sweet and salty undertones, that lend an exquisite flavor to any dish.

7162822 Burger B Stocked in IL,

Burger Blue Slices Stocked in IL, TX, VA and CA 7/19.4 oz



KOURELLAS

Kourellas has been making traditional Greek dairy since 1960 in Grevena, a region renowned for producing Greece's most delicious dairy, as it is full of lush meadows and wild forests. New to European

Imports is their Grill & Eat sheep's milk cheese. Similar to Halloumi, with a delicious mild flavor, just sizzle on the grill for a couple of minutes on each side until golden brown. It's a cheese that melts in the mouth, not the pan!

7144247 Grill & Eat Cheese Stocked in IL, TX and VA 3/4.4 lb.





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WILD AND UNIQUE FOODS Tim Doyle, Meat & Game Specialist

HAND-CRAFTED, ARTISINAL SAUSAGES



Not all sausages are made the same. **Raisin River** sausages are made in a SQF Level III Certified meat manufacturing facility, providing assurance that the product has been

raised, processed, prepared and handled according to the highest possible standards. And although the facility is relatively new, the recipes and processes are steeped in centuries-old tradition.

Raisin River sausages are gluten free and 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. The chickens are raised on family farms in Pennsylvania with the freedom to roam — they have 33% more room than those raised on conventional poultry farms. They are vegetarian-fed, and never given anti -biotics. These are happy chickens.

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 meat is encased in natural casings, and no nitrates or nitrites are ever used.

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 — their feed consists 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.

Andouille Sausage 📿 Ø

1689692	12/12 oz.	
1689684	Stocked in IL, TX and VA; Non-stock in CA Andouille Sausage	2/5 lb.
1005004	Stocked in IL, TX, VA and CA	2/510.

This Cajun-style hot link has a great delayed back-of-themouth heat. The natural pork casings give them a snap!



Chicken Andouille Sausage 🧷 💋

1689706Chicken Andouille Sausage
Stocked in IL, TX and VA; Non-stock in CA12/12 oz.The chicken version of Raisin River's popular Andouille Sausage is packed with Cajun seasonings, onion & garlic.

Chicken Apple Sausage 🔗 💋				
7417852	Chicken & Apple Sausage Stocked in IL, TX and VA; Non-stock in CA	12/12 oz.		
1689646	Chicken & Apple Sausage Stocked in IL and VA; Non-stock in TX and CA	2/5 lb.		

These sausages are Applewood smoked and have real chunks of apple and cinnamon flavor.

Chicken Apple Breakfast Sausage 🖉

8465102 Chicken & Apple Breakfast Sausage 1/15 lb. Stocked in IL, TX and VA; Non-stock in CA

These breakfast-sized sausages are sweet and mild!

Sweet Italian Chicken Sausage 📿 💋

1689720 Sweet Italian Chicken Sausage Stocked in IL and VA; Non-stock in TX and CA 12/12 oz.

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



SPECIALTY GROCERY Salima Ghariani, Grocery Specialist

MAKE IT MEDITERRANEAN WITH FOODMATCH

FOODMatch



For 25 years, FOODMatch's expertise in sourcing and manufacturing best-in-class olives, antipasti, spreads, condiments and ingredients from the Mediterranean and surrounding regions has distinguished them as the premier partner for quality, consistency and innovation. The recognition is vast, and includes the following:

- 9 sofi Awards
- "Best Olives" from Rachael Ray
- "Best Appetizer" (Feta Stuffed Olives) from Real Simple
- "Best in Category" (Roasted Peppers) from Huffington Post
- "Top Sandwich Topper" (Pepperoncini) from Bon Appetit

Their ingredients are sourced from the land in which they indigenously grow to provide you with true flavor and quality. From Grove to Table, they adhere to a strict set of values to back up each and every product:

- Crops that sustain small, local economies and communities
- Sustainable farming practices
- Minimal processing and preserving

FOODMatch manufactures and imports close to 500 products from 15 countries. Categories of expertise include:

- Olives (whole, pitted, marinated, stuffed)
- Antipasti (preserved and pickled vegetables and salads)
- Spreads, Sauces & Tapenades (sweet and savory)
- Condiments (mustard, salt, sugar, etc.)
- Pan-Starters & Finishers (oil, vinegar, etc.)

FOODMatch's promise is simple: to elevate your plate with iconic and innovative ingredients that are crafted with care and tradition.

The following are some of the exceptional FOODMatch products available through European Imports.



4171650 💋 Fusion Verjus Rouge 1/25.3 oz.

Stocked in IL, TX, VA and CA Where there is wine, there is verjus - the unfermented juice of unripened grapes. Verjus Rouge adds red berry notes, zesty acidity and freshness, and chefs appreciate it

as a unique way to bridge food and wine flavors in everything from salads to meat and fish braises.



1441201 📿 🕅 💋

Roasted Red Tomatoes **6/64 oz.**

Stocked in IL, TX, VA and CA FOODMatch roasts their USAgrown tomatoes 'low and slow' to ensure they stay juicy, robust and summery-sweet. Marinated in garlic and herbs, these tomatoes

are a star ingredient from breakfast (frittata, quiche) to lunch (sandwich/salad) to dinner (roast chicken, salmon).



2882892 📿 🖗 🎯

Marinated Mushrooms with Garlic & Herbs 2/6.25 lb. Stocked in IL and VA; Non-Stock in CA Succulent and savory, Divina mushrooms are grown and harvested in Kennett Square, PA, (the mushroom capital of the world)

before being preserved in a bright and vinegary garlic and herb marinade.



3481036 📿 🕅 💋

Roasted Red Peppers 6/3.35 lb. Stocked in IL, TX and VA Sweet, smoky and meaty, these vibrant red pepper strips are a time and labor saver in the kitchen.

SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist

MAKE IT MEDITERRANEAN, CONTINUED

FOODMatch



8110478

Mama Lil's Spicy Hungarian 'Goathorn' Peppers in Oil

1/15 lb. Stocked in IL, TX, VA and CA

On a culinary trek through the Pacific Northwest, you need only say 'add Mama Lil's' and everyone will

know you're asking for these spicy and savory peppers handpicked and harvested in Washington's Yakima Valley. Great with all things Italian, but also perfect baked over goat cheese.



1722029

Greek Olive Mix

2/5 lb. Stocked in IL, TX, VA and CA Unpitted Kalamata, Mt Pelion Black, Gordal, Cracked Green & Blond olives combine together in a red wine vinegar, sunflower oil, and extra virgin olive oil base.

3603147



Greek Olive Mix, Pitted

Greece's most popular olive varietals marinated in herbs and pitted,

3512041 🖉 💯

Mt. Athos Green Olives Sicilian Herb Marinated & Pitted

2/5 lb. Stocked in IL and VA; Non-stock in TX and CA This kit is built for flavor and freshness: a dynamic duo of buttery, fruity Mt. Athos green olives are pitted and mixed on-demand with

a blend of zesty and aromatic Sicilian herbs and spices. Combine them with grilled fish, capers and a glass of red for a taste of Sicily.



9223173 🔿 👔 💋

Mt. Athos Green Olives Stuffed with Blue Cheese 2/4 lb. Stocked in IL, TX and VA; Non-stock in CA A rich and creamy treat that is classic and craveable. Try these hand-stuffed Greek olives tossed

with greens, dried cranberries and balsamic or panko-fry them and pop away. A traditional Danish blue cheese is used in these olives.



2857183 📿 🗊 💋

Mt. Athos Green Olives Stuffed with Garlic 2/5 lb. Stocked in IL, TX and VA; Non-stock in CA Stuffed with crunchy garlic cloves, these large green olives are luscious, smooth and buttery.

3512140 🔿 🕅 💋

Mt. Athos Green Olives Stuffed with Jalapeno Peppers

Stuffed with Jalapeno peppers grown in Greece for the perfect

balance of heat with a smooth, buttery, intense flavor.

6560544

Mt. Athos Green Olives Stuffed with Feta 2/4 lb. Stocked in IL, TX and VA; Non-stock in CA Mt. Athos green olives, buttery & crisp, are stuffed with classic Greek feta cheese.

6289773 📿 💋

Gigandes Beans in Vinaigrette 6/4.4 lb.

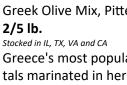
Stocked in IL, TX, VA and CA This is a center plate-worthy bean; plump, buttery and marinated in a lively vinaigrette with red and yellow peppers. Serve as a side dish to a sandwich, tossed into a salad

or oven-baked with shrimp and Feta.



2/5 lb. Stocked in IL, TX and VA; Non-stock in CA

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this mix is convenient to toss in salads or chop into a tapenade.

FOR THE PASTRY CHEF Cat Carp Wall, Pastry Specialist

TRADITIONAL FRENCH FLAVOR



PatisFrance is a real French Patisserie brand which has been sharing for more than 75 years its passion and pleasure of the patisserie. They design, manufacture and distribute the highest quality ingredients to create innovative and seductive culinary sensations. Their genuine, tasteful French ingredients used in bakery, patisserie and chocolate creations are especially recommended when taste makes the difference!

On top of its special expertise in nutsbased specialties, such as pralinés and nut powders, PatisFrance also provides a very qualitative ready-to-use UHT pastry cream: Patis'Délice.



7158768 Delice Crème **1/2.2 lb.** *Stocked in IL, TX, VA and CA UHT ready-to-use custard creme with the good traditional taste of a French-style pastry creme.*



So what makes Patis' Délice so unique?

- Nice taste of vanilla and milk, close to the traditional Frenchstyle pastry creams
- Ready-to-use
- Low sugar content
- GMO free
- Kosher & Halal certified
- Can be whipped: +40% of volume
- Bake-, Freeze- and Freeze-and-Thaw Stable

During a time when clients are looking for time-saving solutions, Patis'Délice is more than ever the right product to offer!

To see how easy it is to use Patis'Délice, make sure to check out the below video and the recipe booklet:





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INDUSTRY TRENDS Retail & Foodservice

ORGANIC FOOD SALES HIT RECORD HIGH IN 2020



Organic food sales in the United States increased by a record 12.8% in 2020 to a new high of \$56.4 billion, according to the Organic Trade Association. Almost 6% of the food sold in the United States last year was certified organic, reflecting strong, pandemic-driven demand across nearly every organic food aisle.

"The pandemic caused abrupt changes in all of our lives," said Laura Batcha, chief executive officer and executive director of the Organic Trade Association. "We've been eating at home with our families and often cooking three meals a day. Good, healthy food has never been more important, and consumers have increasingly sought out the organic label. Organic purchases have skyrocketed as shoppers choose high-quality organic to feed and nourish their families."

Fresh organic produce sales grew almost 11% in 2020 to \$18.2 million. Frozen organic fruits and vegetables increased more than 28%. Including frozen, canned and dried, total sales of organic fruit and vegetable products hit \$20.4 billion. More than 15% of fruits and vegetables sold in the United States are organic.

As consumers stocked pantries and embraced home cooking and baking last year, sales of organic flour and baked foods grew by 30%, and sales of organic spices surged 51%, more than triple the growth rate tracked in 2019. Organic meat, poultry and fish sales grew 25% to \$1.7 billion.

The dynamic growth led to supply constraints, stunting growth across all organic categories, as well as packaging, said Angela Jagiello, director of education and insights.

The rate of growth for organic food sales will not continue at the same torrid pace but is expected to remain strong in the year ahead driven by lasting consumer behaviors such as continued increased home cooking.

"We've seen a great many changes during the pandemic, and some of them are here to stay," Ms. Batcha said. "What's come out of COVID is a renewed awareness of the importance of maintaining our health, and the important role of nutritious food. For more and more consumers, that means organic. We'll be eating in restaurants again, but many of us will also be eating and cooking more at home. We'll see more organic everywhere — in the stores and on our plates." Source: Food Business News

THE STATE OF NATURAL AND ORGANIC

The dramatic shift to eating more meals at home and surging consumer interest in healthier products is fueling strong growth in natural and organic foods.

Food and beverage accounted for 39% of the wider natural products industry's growth in 2020, with sales in the natural segment growing 9.8% and sales in the specialty and wellness segment growing 14.1%, according to data from SPINS and New Hope Network.

"Natural and clean products are now about \$1 out of every \$10 spent, which is really significant," said Kathryn Peters, executive vice president of SPINS, during a presentation at Natural Products Expo West Virtual Week. "It isn't just natural products generally that are booming."

Particularly, we're seeing acceleration in sales of:

- Products with characteristics that support sustainable sourcing and animal welfare.
- Products to support maintainable diets featuring whole, minimally processed foods—in particular, paleo and ketofriendly products.



• Functional ingredients to prevent illness and improve overall health, like cider vinegar products (up 181%).

"Consumers are expecting more from the products they buy," Ms. Peters said. "Whether it's because of a limited budget or health and wellness considerations to build a stronger body, people are seeking nutritional benefits."

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YOUR GO-TO INGREDIENTS FOR SUMMER SALADS



Warm weather means enjoying the season with cool, crunchy salads—from traditional lettuce and veggie packed salads to pasta salads and fruit salads! But what are you pouring over your salad? A homemade dressing is the best choice! Making your own dressing is easy, even for the most

inexperienced cook, but you have to start with the best ingredients. Cucina Viva Balsamic Vinegar of Modena and Balsamic Glazes are the ingredients to keep on hand to help make the best homemade dressings.

Cucina Viva is the producer of many high quality Italian ingredients and specialty food products. One of their best selling products is their Balsamic Vinegar of Modena. It is made with the supervision and approval of consortium: Aceto Balsamico di Modena, giving it the distinguished P.G.I. (Protected Geographical Indication) seal. Only balsamic vinegars produced in Modena qualify for this coveted designation.

Cucina Viva's balsamic vinegar is rich, glossy, deep brown in color and has a complex flavor that balances the natural sweet and sour elements of the cooked grape juice with hints of wood from the casks.

	🧭 🕺 💋	
7491889	Balsamic Vinegar of Modena	2/5 L
	Stocked in IL, TX, VA and CA	
0809071	Balsamic Vinegar of Modena	6/17 oz.
	Stocked in IL and VA; Non-stock in TX and CA	
		· · · · ·

Use in cooking, salad dressings, marinades, or on fruit and ice cream.

For a basic balsamic vinaigrette recipe, mix about one part balsamic vinegar with 3 parts olive oil, and for added flavor, squeeze in the juice of half a lemon and add about a teaspoon of Dijon mustard. Then, whisk until well blended. To this you can also add a teaspoon of honey or chopped garlic, fresh herbs, fresh pepper and a pinch of salt and you are done!

Cucina Viva also produces a wonderful Balsamic Glaze. Balsamic glaze is a product based on Balsamic Vinegar of Modena. Cucina Viva Balsamic Glaze is a syrupy reduction of balsamic vinegar and concentrated grape juice and it can be used in sweet and savory applications. Balsamic glaze has the perfect balance of sweet and tart and just the right density to prevent it from sliding off the food. This rich, creamy reduction lends itself to numerous culinary uses from decorating dishes to basting or marinating beef, poultry or fish. It is also spectacular on desserts, especially ice cream and fresh fruit.

1634698	Balsamic Glaze	6/33.8 oz.	
	Stocked in IL, VA, and CA; Non-stock in TX		
1873563	Balsamic Glaze	6/17.5 oz.	
	Stocked in IL, TX and VA; Non-stock in CA		
8167990	Balsamic Glaze	12/8.4 oz.	
	Stocked in IL, TX, VA and CA		
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Drizzle on grilled meats, including poultry, steamed fish, vegetables, rice, salads and pasta.

7123310 Truffle Balsamic GlazeImage: Marcology Stocked in IL and VA; Non-stock TX and CA12/8.4 oz.

Drizzle over grilled chicken or vegetables, pasta, cheese, omelets, or even ice cream and your favorite fruits! Add to sauces or gravies for extra decadence.

Looking for another way to step up your summer salads? Try one of Cucina Viva's newest products: Roasted Tomato Bruschetta and Roasted Tomato Olive Bruschetta.

Fresh red tomatoes are cut into fourths and dried in ovens to lock the flavor inside. Then, they're diced and marinated in olive oil and special herbs.

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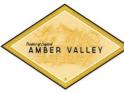
7144300	Roasted Tomato Bruschetta	6/4.25 lb.
	Stocked in IL, TX, VA and CA	
7144301	Roasted Tomato Olive Bruschetta	6/4.25 lb.
	Stanlard in U. TV. VA and CA	

Not only does bruschetta make excellent additions to salad, it's perfect to add to the top of grilled chicken or bread and drizzle with Cucina Viva Balsamic Glaze.



Website: www.eiltd.com

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



le Village

Phone: 800.323.3464 Fax: 847-631-6001