

EUROPEAN — IMPORTS — a Sysco company

JUNE 2022 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

IDDBA, JUNE 5-7
NEW ORLEANS

SUMMER FANCY FOOD SHOW
JUNE 12-14
NEW YORK CITY

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















JULY 04 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.

-  ALL-NATURAL
-  DAIRY FREE
-  EGG-FREE
-  GLUTEN FREE
-  KOSHER
-  LACTOSE FREE
-  LOCAL
-  LOW SODIUM
-  NON-GMO / NON-GMO VER.
-  NUTS FREE
-  SOY FREE
-  SUGAR FREE
-  TRANS FAT FREE
-  VEGAN



WANT THE MONTHLY NEWS-
LETTER SENT STRAIGHT TO
YOUR INBOX?

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"On 4th of July weekend, millions of Americans will huddle around outdoor pits, ovens and grills to slowly cook themselves meaty, patriotic dishes slathered in sauce. Barbecue is about as red, white and blue as American cuisine gets, and for true carnivores, the only real question is how to save room for seconds."

Continue reading [this Time article](#) for a great overview of the history and variations of barbecue across not only the country, but the globe. Below, we highlight some global barbecue varieties and our best barbecue products to get you fired up about grilling season.

American Barbecue | *Barbeque, BBQ*

American Barbecue varies from region to region. Some prefer a sweet tomato-based sauce while others prefer a vinegar-based sauce...while others prefer no sauce at all! **Char Crust** offers a full line of rubs with a wide range of flavors, from **Amazin' Cajun** and **All American BBQ** to **Ginger Teriyaki** and **Hickory Molasses**. **Pride of Szeged** is another dry rub perfect for barbecue — try their **Rib** and **Chicken** rubs this grilling season.

If sauces are your go-to for barbecue, **Rufus Teague** boasts a full line of award-winning, all-natural, Non-GMO Project Verified, gluten free and Kosher certified barbecue sauces in unique flavors like **Whiskey Maple** and **Apple Mash**.

Korean Barbecue | *Gogi-gu-i*

Korean Barbecue is known for being prepared by diners or a chef on gas or charcoal grills that are built into dining tables or placed on tabletops. While beef is central to gogi-gu-i, **Gochujang Hot Pepper Paste** and **Kimchee Base** are staples not-to-be-forgotten!

Japanese Barbecue | *Yakiniku*

Japanese Barbecue is similar to Korean Barbecue in regards to the cooking method — the meat is sliced into bite-sized pieces and cooked individually on a grill or hot plate. The key difference is that Korean Barbecue incorporates flavor in the marinade before grilling, whereas Japanese Barbecue incorporates flavor in the sauces after grilling. Try out **Nippon's** line of Japanese sauces, like their **Japanese Dressing**, **Peanut Sauce** and **Teriyaki Sauce**.

Portuguese Barbecue | *Churrascaria*

One of the most popular Portuguese dishes is Piri-Piri Chicken. To make this dish, a butterflied chicken is marinated in garlic, olive oil, lemon juice, white wine, paprika and piri-piri then barbecued to crispy perfection. **Wildly Delicious Peri Peri Sauce** brings the taste of Portugal to your kitchen with their traditional sauce. Simply marinate the chicken at least an hour before grilling and cook until crispy yet juicy.

Sysco Employees and Customers:

To shop all items in this month's newsletter, click on the Sysco Shop icon.

UNDER THE DOME

Jeff Babcock, Cheese Specialist

A TUSCAN TREASURY



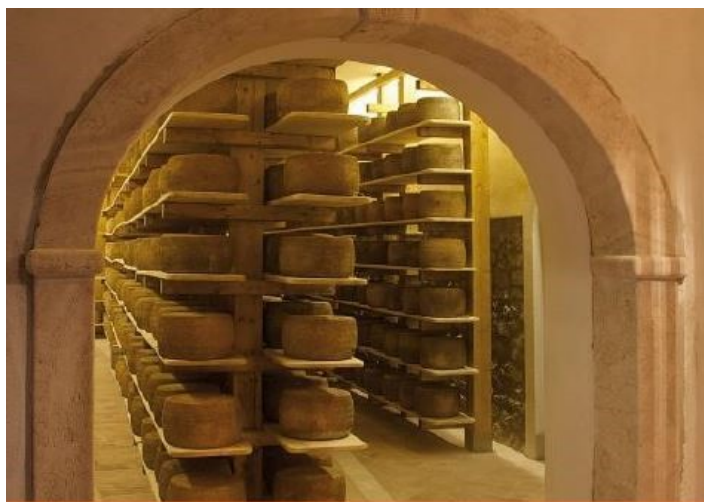
Sheep are a historic source of milk, abundant throughout the ancient world, from Spain to Greece. They have been used to create cheese since we can remember. The milk of these animals is profound, rich in fat and protein, a tremendous canvas from which cheesemakers may perfect their art.

Spain has Manchego, France Ossau-Iraty, Greece Kasseri; all great and held in esteem. Yet it is in Italy where sheep cheese is made everywhere, with regional variations, contrasted by size and age, quite distinct from one another. This cheese is called Pecorino. Pecorino? Yes, the name comes from the Latin word pecora which means sheep. If you have heard about Pecorino you might only be familiar with Pecorino Romano; a mighty cheese of great historic significance, made in immense wheels and heavily salted. This cheese has made its way through Italian cuisine into American culture, even copied as simply Romano, which bears no resemblance to true Pecorino Romano. Today, however, we look at another Pecorino, the one from the Tuscan countryside, Pecorino Toscano.

Pecorino Toscano is not as well known to be sure, but it finds its way to our shores and has many great uses in the kitchen, not to mention just eating it straightaway. Our Pecorino Toscano comes from a small Tuscan dairy called **Caseificio Il Fiorino**, near the medieval town of Roc-albegna in an area known as the Maremma. Maremma was once marshlands that has become a renowned area



for agriculture; it is within these fields that the local flocks graze on this very special terroir. Il Fiorino utilizes modern technology for the highest standards in safety and quality with an artisan production method to retain the best of both worlds.



Pecorino Toscano is a smaller Pecorino than most of its cousins and not nearly as salty. When young, called *Fresco*, the cheese has a mild lactic taste, retains a rich buttery quality that works well for melting applications, pairs well with fresh fruits and nuts or just a touch of honey. As the cheese is aged, about four months, it gets the designation of *Stagionato*. The texture becomes firm, the cultures at work round out the flavors to bring forward the nuttiness and sweetness in the milk. It can be cut thin, shaved or even grated. The much more nuanced cheese is great for numerous dishes, classically with savory fava beans or fresh figs. Do not miss this Pecorino, a true treasure!



7140199

Pecorino Toscano Fresco PDO

2/4 lb.

Stocked in IL, TX, and VA



7140203

Pecorino Toscano Stagionato PDO

2/4 lb.

Stocked in IL, TX, VA and CA



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

CHARCUTERIE 101

At European Imports' recent Education Fair, attendees got a lesson in Charcuterie. They learned the basics and even had the opportunity to build the board you see here. The trusted high-quality meat products used in building these boards come from Fratelli Beretta and Bussetto Foods. Proof, that with just a short tutorial and these convenient pre-sliced meats, anyone can put together a great charcuterie board in no time!



Thanks in part to a recent packaging refresh, the **Beretta** Salamini "Sweet" and "Hot" varieties (now known as Milano and Calabrese, respectively) are back and better

than ever at European Imports. While both flavor profiles often claim a more satisfyingly dense mouth feel than traditional sliced Italian salami, Milano is classically mild, while Calabrese has just the right kick of spice for those looking for a bolder offering.





These great-tasting bite-size treats have the shape and texture of salami (in miniature form). They are a fun and delicious way to enjoy the familiar flavor of Fratelli Beretta-crafted salami. Use either variety as simple snack or a fun appetizer for your party guests.

-cured meats, including pre-sliced prosciutto, coppa, Italian dry salami and black pepper salami. The also popular Salami Collection features three different pre-sliced salami flavors: classic, black pepper-coated, and an herbs & spices blend.

These Bussetto items in particular have been crafted to create perfect pairings, so those enjoying these products can use them for party trays, sandwiches, appetizers, and/or snacking. It can also offer a beneficial labor-saving application for foodservice customers who may be seeking "ready-to-serve" specialty meats.

- | | | |
|--|------------------------------------|---|
| 1989153 | Antipasto Variety Pack | 10/12 oz. |
| Stocked in IL, TX, VA and CA | |   |
| 1989142 | Salami Collection—3-Variety | 10/12 oz. |
| Stocked in IL, TX, VA. Non-Stock in CA | |   |

- | | | |
|------------------------------|-----------------------|---|
| 7198669 | Sweet Salamini | 10/4 oz. |
| Stocked in IL, TX, VA and CA | |   |
| 7198659 | Hot Salamini | 10/4 oz. |
| Stocked in IL, TX, VA and CA | |  |



Time-honored techniques are used to achieve exceptional quality at **Bussetto**, which is on full display in its multi-pack formats with the Antipasto

and Salami Collections.

Perhaps the most versatile Bussetto product offering at European Imports (and certainly one of the most popular), the Antipasto tray is a 4-variety package of Italian dry



SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

INGREDIENTS FROM THE FAR EAST

Despite the name, European Imports has a vast assortment of Asian specialty foods — and we continue to grow the category at a high rate. Today, we spotlight some staples of Japanese cuisine as demand for these unique items rise.



NIPPON SHOKKEN U.S.A. INC.

NIPPON UNAGI SAUCE

There are few items we receive requests for as often as “Eel sauce” or Unagi Sauce. With its versatility, it perfectly rounds out our assortment of Japanese offerings!

Made by simmering sake, mirin, sugar and soy, Unagi sauce is sweet, deeply savory and thick. Nippon ups the umami by including powdered soy to ensure the sauce is thick and rich enough to glaze not just eel, but salmon or grilled vegetables.



Frequently used as a garnish on sushi rolls, this sauce is versatile enough to dress tempura, or to add to braised dishes to give complexity to the braising liquid.



The perfect partner for anything over rice, this sauce contains no MSG, artificial flavors or high fructose corn syrup. Let us know how you use it!



5379932

Nippon Unagi Sauce (Eel Coating Sauce)

6/5.2 lb

Stocked in IL, TX, VA and CA



kewpie

love around the kitchen table



Kewpie was launched in 1925 as Japan's first Mayonnaise with the intent to improve the physique of

the Japanese people through a nourishing condiment that used twice as much egg yolk as imported mayo from the United States — Kewpie Mayonnaise contains 4 egg yolks per 500 grams. Amino acid yielded from the protein of these egg yolks is a key factor in creating the tasty and savory flavor that Kewpie is known for. Besides the egg yolks, another reason Kewpie tastes so good is due to the emulsification process which brings the size of the oil droplets down to approximately 2-4mm/1000 or 2-4 microns in width.

KEWPIE IS ON THE GO!



Kewpie Mayo is a Japanese classic, and European Imports is excited to once again expand the Kewpie line with the new Kewpie Mayo sachets.

7151648

Kewpie Sachet Packets

200/.42 oz

Stocked in IL, TX, VA and CA



We have had the Classic Japanese Mayo for years. The recognizable and iconic squeeze bottle is a favorite both in Japan and internationally, and is loved by those who enjoy good mayonnaise. Due to its immediate popularity, European Imports offers two foodservice sizes, too.



8904333

Kewpie Classic Mayo

20/17.64 oz

Stocked in IL, TX, VA and CA



7049597

Kewpie Mayo Foodservice

4/64 oz

Stocked in IL, TX, VA. Non-Stock in CA



7049606

Kewpie Mayo Foodservice

4/1 Gal

Stocked in IL, TX, VA and CA



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

AN EDUCATION ON MEZZE CULTURE

European Imports' recent Education Fair gave attendees the opportunity to learn more about Mezze Culture. We offer several brands that contain a wide assortment of items perfect to feature on a mezze menu. Below, we share a taste of some of the mezze items that were featured at our annual training event.

WHAT IS MEZZE?

Literal meaning of the Arabic word Mezze/meze/meza: Taste/snack/spread of small plates of food/starters (mezzes is the plural).



Technically, mezze is an assortment of finger foods that is a staple part of the dining experience in Eastern Mediterranean, Middle Eastern, and Arab countries. This is very similar to the tapas/pintos of Spanish & Basque cuisines, where a spread of finger foods are presented for guests/diners to eat from over a longer period of dining as they socialize. The ingredients might vary but the concept is the same.

In fact, the ingredients and options of Mezze vary within the region itself and from one country to another. At times, just subtle variances, and other times, completely different options.



Mezze Magic offers a full line of vegetables perfect for a mezze menu, in either dry or frozen storage types.



- | | | |
|---|------------------------------------|------------|
| 7124006 | Fire Roasted Red Peppers | 6/6.4 lb |
| Stocked in IL, TX, VA. Non-Stock in CA. | | |
| 7121893 | Fire Roasted Yellow Peppers | 6/6.4 lb |
| Stocked in IL, VA, CA. Non-Stock in TX. | | |
| 7124112 | Fire Roasted Red Peppers | 12/16 oz |
| Stocked in IL, TX, VA and CA | | |
| 7145349 | Grilled Vegetables | 6/10.85 oz |
| Stocked in IL, TX, VA and CA | | |
| 7145438 | Grilled Eggplant | 6/10.88 oz |
| Stocked in IL, VA, CA. Non-Stock in TX. | | |



All below items are stocked in all divisions

- | | | |
|---------|---|----------|
| 7143743 | Grilled Red & Yellow Peppers | 12/15 oz |
| 7144304 | Mediterranean Vegetables | 12/15 oz |
| 7124057 | Sun Dried Tomatoes | 4/5 lb |
| 7143740 | Grilled Eggplant | 12/15 oz |
| 7145825 | Grilled Zucchini | 12/15 oz |

STARTERS ARE A STAPLE COURSE FOR ALL CUISINES

Every cuisine has a Mezze of sorts: *Tapas* for Spanish, *Antipasti* for Italian, *Apéritif* for French...etc. The 'Mezze Culture' though is not just about starting your meal. Mezze is about elongating the time of the meal, creating a social outing – if I may so call it- where food is the center of this gathering. Where you get to forget about time and just enjoy the company of your friends while delighting in mouth-watering food selections.



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

AN EDUCATION ON MEZZE CULTURE (CONT'D)

EATING IS SOCIAL

We like to share food with others and enjoy company when eating. We celebrate achievements, friendships, family, and wellbeing – any occasion really – by offering food. It is interesting how the best cook in the family always ends up having the busiest home in the family as the house becomes the whole family's gathering place. Even when it comes to meeting people for the first time, add food to the equation and immediately the atmosphere becomes cozier, warmer and more relaxed. It is fascinating how food brings people closer together!



The exclusive-to-you Cucina Viva line of roasted tomatoes and bruschetta add a depth of color and flavor to your favorite dishes. Serve as part of a mezze menu on top of toasted bread, add to a pasta dish or serve on top of fish or chicken for a light but full-flavored main. This line is a summertime must-have!

7144300 Roasted Tomato Bruschetta 6/4.25 lb
Stocked in IL, TX, VA and CA.

7144301 Olive & Tomato Bruschetta 6/4.25 lb
Stocked in IL, TX, VA and CA.

7124065 Roasted Tomato Segments 6/4 lb
Stocked in IL, VA and CA. Non-Stock TX

7124048 Roasted Yellow Tomatoes 6/4 lb
Stocked in IL, TX, VA and CA.

7123999 Roasted Cherry Tomatoes 6/4 lb
Stocked in IL, TX, VA and CA.



OLIVES: A VERSATILE STAPLE OF THE MEDITERRANEAN DIET

Olives and olive oil can be found everywhere in Mezza Culture. Iliada offers exquisite and high-quality olive oils and olives that are produced in some of the most renowned regions of Greece, including the famous Kalamata region in the south Peloponnese.

Iliada Kalamata olives have a rich and fruity flavor that is distinctive of the famous Kalamata variety. The fruits acquire their full body taste by being fermented naturally in brine (water and sea salt).

7128076 Kalamata Olives 1/17.64 lb
Stocked in IL, TX, and VA. Non-Stock CA.

Iliada green olives have been harvested at the earliest stages of ripening. They have a strong, distinctive and full taste, with tangy tones and a pleasantly sour finish.

7128034 Green Olives 1/17.64 lb
Stocked in IL, TX, and VA. Non-Stock CA.

Iliada Black Olives are fully ripened on the tree and handpicked to protect their sensitive nature. Due to the ripeness of these olives, the bitterness is replaced by a sweet, fruity flavor.

7128031 Black Olives 1/17.64 lb
Stocked in IL, TX, and VA. Non-Stock CA.



A certified "Protected Designation of Origin" oil that originates from a region well-renowned for its exquisite olive oil. A single variety olive juice extracted from the fruits of

Koroneiki olive trees characterized by its fresh, pleasant aroma of green unripe fruit.

7213051 Extra Virgin Olive Oil 12/17 oz
Stocked in IL, TX, and VA. Non-Stock CA.

All above items are available in various sizes and varieties.

Click [here](#) for a Spinach & Lentil Salad recipe and [here](#) to see more of the Iliada line.

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

EDUCATION FAIR HIGHLIGHTS IN CHOCOLATE & PASTRY

In May we invited some of our chocolate and pastry supplier partners to display, discuss and sample their products at our annual sales training event, the Education Fair. This was the first chance in over two years that we were able to get together in-person and celebrate what makes European Imports such a great specialty company – our unique suppliers and their new and innovative products. It was great to be in person again, and we already can't wait for next year. Until then, we would like to share a bit of what our sales team were able to see, touch and, most importantly, taste!

1. TRIBECA OVEN DEMONSTRATED THAT NO MATTER HOW YOU SLICE IT...BREAD IS DELICIOUS.

Tribeca Oven offers artisan bread that is the result of honest ingredients, careful craftsmanship and passionate attention to detail.

2. BAGUETTES ARE VERSATILE AND TASTY WAYS TO CREATE UPSCALE SANDWICHES.



2698138

French Baquette

1/22 ct.

Stocked in IL, TX, VA and CA.



3. THE SLIDER ROLL IS A MUST FOR BURGERS AND MORE.



1428980

Challah Slider Bun

1/192 ct.

Stocked in IL, TX, VA and CA.



"A single taste is all the proof you'll need"

4. GALAXY DESSERTS TEMPTED US WITH DECADENT DELIGHTS LIKE FRENCH SANDWICH COOKIES (MACARON) IN TRADITIONAL FLAVORS.



7012984

Pasquier

Classic Macarons

2/72 ct.

Stocked in IL, TX, VA and CA.



These assorted Parisian macarons from **Pasquier** are made in the classic French tradition, sandwiching two petite cookies together with a flavored filling. These "light-as-air" macarons come in an assortment of six flavors: lemon, raspberry, vanilla, chocolate, coffee and pistachio.

5. THEY ALSO GAVE US A SMALL BITE TO FINISH OFF A GREAT MEAL WITH THEIR DELICATE PETIT FOUR ASSORTMENT.



7110709

Pasquier Petit Fours

Delicate

1/48 ct. tray

Stocked in IL, TX, VA and CA.



Lemon Tart



Almond &
Pistachio Triangle



Chocolate &
Coconut Fondant



Hazelnut &
Blackcurrant Cake



Tiramisu



Coconut &
Passion Financier



Crunchy Chocolate
& Caramel



Crispy Pistachio
& Apricot

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

EDUCATION FAIR HIGHLIGHTS (CONT'D)

6. BARRY CALLEBAUT INTRODUCED US TO THE CONCEPT OF UPSCALE PLATING TO INCREASE PROFITS THRU THEIR MONA LISA LINE.

MoNA LISA

Mona Lisa is a full line of decorations that allow you to add color, flavor, texture and shape to your chocolates, pastries, desserts and bakes. Using new technologies, they continuously bring you new shapes to make your dishes extraordinary.

Newest to the Mona Lisa lineup are Mona Lisa Shimmers. Shimmers are made with real white, dark, or milk chocolate with no hard coating, so not only are they gorgeous, they're delicious. Shimmers can be used as a topping on nearly any application — taking them from ordinary to extraordinary. Shimmer flakes offer a colorful, lustrous and finessed finish, while granella offer a larger added texture along with shine. These on-trend and Instagrammable decorations leave no dust and the eye-catching metallic colors will not bleed into creams or on cakes.



7184394
Scarlet Metallic
Flakes 1/1.32 lb



7184404
Bronze Metallic
Flakes 1/1.32 lb



7184389
Pearly Metallic
Granellas 1/1.32 lb



7184388
Bronze Metallic
Granellas 1/1.32 lb

The Above Items are stocked in all Divisions and Feature the Following Attributes



7. NIELSEN MASSEY TAUGHT US ABOUT THE COMPLEX AND DELICATE WORLD OF VANILLA, FROM PLANT TO POD, EXTRACT TO PASTE — IT WAS A FANTASTIC LEARNING EXPERIENCE.



The most true-to-bean vanilla is the ultimate secret ingredient. That's why the Nielsen Massey family recipe uses hand-selected beans and a weeks-long, gentle, cold extraction method to preserve more than 300 flavor notes.



1411646 **Vanilla Paste** 6/4 oz.

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



A thick aromatic paste made with only Madagascar beans.



7012985

Natural Vanilla Bourbon Extract

1/32 oz.

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

1690937

Natural Vanilla Bourbon Extract

8/8 oz.

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

1435488

Natural Vanilla Bourbon Extract

8/4 oz.

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



Cold-processed and made with only Madagascar beans.



INDUSTRY TRENDS

Retail & Foodservice

IFIC SURVEY SHOWS GEN Z INTEREST IN SUSTAINABILITY



The International Food Information Council increased focus on several categories in its 17th annual 2022 Food & Health Survey, which was released May 18.

The survey examined the food priorities and buying power of Generation Z, how stress affects the way Americans eat and how more Americans are concerned about environmental sustainability.

“Even more so than in past years, the 2022 Food & Health Survey is showing sharp changes, over a relatively short period, in many of our beliefs and behaviors when it comes to the foods we purchase and consume,” said Joseph Clayton, chief executive officer of IFIC. “Some of these changes are clearly attributable to the lasting scars of the pandemic, while others bear all the hallmarks of significant generational shifts.”

The online survey involved 1,005 Americans of the ages 18 to 80 who were contacted March 23 to April 4 by Greenwald Research. For the first time the survey oversampled Gen Z consumers (ages 18-24), who showed strong interest in the environment, mental health and online purchases.

When asked whether they believed their generation was more concerned about the environmental impacts of their food choices than other generations, Gen Z was the most likely to say yes at 73%, followed by millennials at 71%. Among all age groups, 39% said environmental sustainability had an impact on their purchasing decisions for foods and beverages, which was up from 27% in 2019.

A majority of respondents overall said they felt either “very stressed” (22%) or “somewhat stressed (34%) over the past six months. Among generations, 33% of Gen Z said they felt “very stressed,” followed by millennials at 29%, Gen X at 25% and baby boomers at 10%. When asked the top way they made changes to reduce or manage stress, 30% said diet/nutrition, which trailed sleep at 41%, exercise at 40% and mental health at 30%.

Millennials, at 37%, and Gen Z, at 35%, were the most likely to say they shop online for food at least once a week, which compared to Gen X at 24% and baby boomers at 11%. The overall percentages for shopping online for food at least once a week increased to 25% in 2022 from 21% in 2021.

Other findings included:

- The percentage of respondents who reported following a diet or eating pattern increased to 52% in 2022 from 39% last year. The most common diet or eating patterns mentioned in 2022 included clean eating at 16%, mindful eating at 14%, calorie-counting at 13% and plant-based at 12%.
- Among respondents in 2022, 38% said they would rather take medication than change their lifestyle, which compared to 16% 10 years ago.
- Eighty-three percent in 2022 said they had noticed an increase in the cost of foods and beverages.
- Seventy-three percent in 2022 said they were trying to either limit or avoid sugars.
- When asked what they were trying to consume, 59% said protein, which was followed by vitamin D at 57%, vitamin C at 56%, fiber at 53% and calcium at 53%.

CHEERS TO BASTILLE DAY WITH THIS EXCLUSIVE FRENCH LINE

le Village



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. 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)!

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!

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

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.

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!

7110896 Pink Lemonade 24/11.2 oz.
Stocked in IL, VA and CA. Non-Stock TX

7110916 Pink Lemonade 12/25.36 oz.
Stocked in IL, TX, VA and CA

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.

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.

7110789 Mint Lemon 24/11.2 oz.
Stocked in IL, TX, VA and CA

7110856 Mint Lemon 12/25.36 oz.
Stocked in IL, VA and CA. Non-Stock TX

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

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 sparkling beverage is sweet but not too sweet!

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

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.

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.

0413118 Lemon Lemonade 12/25.4 oz.
Stocked in IL, VA and CA; Non-stock in TX

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

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

1674987 Orange Lemonade 24/11.18 oz.
Stocked in IL, VA and CA; Non-stock in TX

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

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.

A refreshing citrus taste and all-natural grapefruit flavor.

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

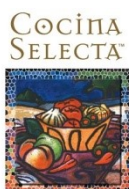
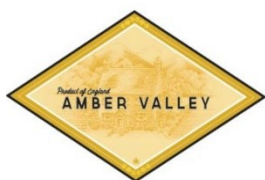
Le Village de St. Raphaël — a resort town known for its old town and nearby, beautiful beaches on the Mediterranean.

With the growing interest in pomegranates, this naturally flavored pomegranate sparkling beverage is a sure hit.

1119971 Pomegranate Lemonade 24/11.18 oz.
Stocked in IL, and VA. Non-stock in TX and CA.

1323165 Pomegranate Lemonade 12/25.4 oz.
Stocked in IL, and VA. Non-stock in TX and CA

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



European Imports, Inc.
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