



EUROPEAN
— IMPORTS —
a Sysco company

Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Summer Grilling Season

It's time to fire up the grill! As temperatures rise, let's take a look at the hottest products on the rise at European Imports.

Summertime and the Grilling is Easy

July is National Grilling Month, and what better way to prepare than by looking at some of the best, and newest, grilling products from European Imports?

Let's start with the carrier. **Pretzilla** buns are strong enough to support hearty meats, yet light and airy in texture. Their **Burger**, **Sausage**, and **Slider Buns** have been best-sellers over the years, and we're excited to share the newest item from Pretzilla: a **Jalapeño Burger Buns**! Jalapeño pieces are sprinkled throughout their traditional bun, making this the perfect option for those looking for a little kick!

Next up: the protein. European Imports carries several extraordinary sausage options from brands like **Big Fork**, **Nueske's Applewood Smoked Meats**, and **Raisin River**. Newest to the range are three varieties from German Delicatessen **Schaller & Weber**. Their Knackwurst, Bratwurst, and Bratwurst with Truffles are all based on traditional German recipes passed down through generations. See the **March Newsletter** to read more about Schaller & Weber's founding.

Since last Summer, we've added a few new, exceptional burger patty options to the assortment:

- **Durham Ranch** Wagyu Beef and Iberico Pork Blended **Patties** and **Sliders**
- **Pasture Perfect Lamb Sliders**
- **Sierra Meat** Dry Aged Beef **Patties** and **Sliders**

The newest burger patty to the assortment comes from **The Spare Food Company**. The Spare Food Company aims to drive systemic change in the food system by combining sustainability-focused business innovation with a chef-driven approach to food. Their **Spare Burger** is a delicious blend of 70% responsibly raised beef and 30% surplus vegetables that cooks exactly like a traditional all-beef burger, hitting the mark on flavor, nutrition and impact on the environment.



[Click here to watch an exclusive Behind the Brand segment on this exceptional company.](#)



Spotlight

Preserves

Jeff Babcock



Heritage in Every Jar

8445872 Orange Marmalade 6/12oz

For over 130 years, the Wilkin family has brought craftsmanship and tradition to the art of preserve making. Farming in Tiptree, Essex since 1757, the family began producing their now-iconic preserves in 1885. Today, **Tiptree** remains a symbol of uncompromising quality, still handpicking fruit from their own farm and cooking in small batches to ensure each jar delivers the rich flavor and texture they're known for.

A testament to their dedication, Tiptree has held a Royal Warrant since 1911, proudly supplying preserves to the British royal household for over a century. This prestigious recognition underscores the brand's heritage and continued excellence.

Most of the fruit used in Tiptree preserves is grown on their estate, harvested at peak ripeness by hand, and prepared using traditional methods in copper-bottom pans. This time-honored approach results in consistently exceptional products that elevate any table.

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Newest to European Imports: mini jars. Tiptree Miniature Jars can be found at five star hotels, luxury cruise ships, and first class airlines, but can also be enjoyed at home and on-the-go.

A. 7358785 Black Currant Preserve - Single Serve 72/1oz

B. 7356286 Raspberry Preserve - Single Serve 72/1oz

C. 7356284 Lemon Curd - Single Serve 72/1oz

D. 7356273 Apricot Preserve - Single Serve 72/1oz

E. 7356285 Orange Marmalade - Single Serve 72/1oz

F. 7356271 Pure Clear Honey - Single Serve 72/1oz

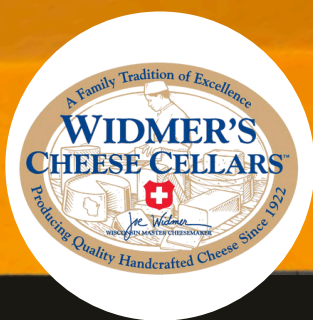
G. 1429770 Strawberry Preserves 6/12oz

H. 7002818 Tawny Orange Marmalade 6/12oz

Spotlight

Cheese

Jeff Babcock



Widmer's Cheese - The Legacy

In Wisconsin, the cheese making legacy runs deep and examples of third-and fourth generation Wisconsin cheese makers carrying on the family tradition are common. Joe Widmer, of **Widmer's Cheese Cellars** in tiny Theresa, Wisconsin, is one such third-generation example. Born into the craft and raised with his six siblings in a home above the cheese plant, Widmer has succeeded in building the business with a strict adherence to tradition. Carrying on Widmer's traditional brick production - to the tune of 360,000 pounds a year. Joe still uses the same open vats in the 12,000 square-foot facility that his grandfather bought in 1922.

Today, Widmer's cheeses are sold from coast to coast. The company has 22 employees - some who've worked there since Joe was in grade school. Over the past few years, Joe has earned certification as a Wisconsin Master Cheesemaker for Brick, Colby and Cheddar, part of his commitment to keep improving his skills and expertise.

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A. 7877477 Mild Brick 2/5lbs

B. 7205500 Matterhorn Alpine Cheddar 2/5lbs

C. 7255369 Butterkase 2/5lbs

D. 1841762 Aged Brick Cheese 2/5lbs

E. 1377070 1 Year Aged Cheddar 2/5lbs

F. 5677065 4 Year Aged Cheddar 2/5lbs

G. 8560205 6 Year Aged Cheddar 2/5lbs

H. 7877642 8 Year Aged Cheddar 2/5lbs

I. 7877493 10 Year Aged White Cheddar Cheese 2/5lbs

Spotlight

Prosciutto

Ryan LaMere



Ryan visits Dok Dall'Ava San Daniele

Nestled within the idyllic microclimate of San Daniele del Friuli, a legend was born: DOK Dall'ava Prosciutto di San Daniele. This isn't mass production to be sure; it's a passion project, a labor of love guided by the unique "San Daniele wind" and the relentless pursuit of perfection. From the carefully selected pigs to the minimum 18-month curing process, every step is a deliberate act of artistry, culminating in a prosciutto that embodies the soul of Italian tradition and offers a taste experience unlike any other.

I was incredibly fortunate to bear witness to this magic firsthand on a recent journey to the heart of the region. To observe, with my own eyes, the tender evolution of these magnificent legs, from their initial reception to the moment they are ultimately blessed with the indelible San Daniele seal, was truly a privilege.

At DOK, production is an intimate affair, a cherished tradition performed with the utmost care, entirely by hand. While larger producers might churn out over 600,000 legs annually, DOK embraces a more deliberate pace, crafting approximately 60,000. This artisanal scale allows for an unwavering dedication to every subtle nuance, every essential step, culminating in a product of unparalleled superiority—a true gift to offer your customers. We are honored to present both the **18-month** and the exquisitely aged **24-month prosciuttos**, each a testament to this enduring passion.

Prosciutto is made through a meticulous dry-curing process that begins with high-quality pork legs, which are salted and left to rest for weeks to draw out moisture and concentrate flavor. Over time, the ham is washed, seasoned, and aged—often for over a year—allowing natural enzymes to develop its signature aroma and texture. A unique step in quality control involves using a horse bone needle, known as a "cavallo", which is inserted into different parts of the ham. Because horse bone is porous and neutral, it quickly absorbs and releases the scent of the meat, allowing expert testers to assess the prosciutto's aroma and ensure it meets the highest standards. Prosciutto is only deemed to be ready by an expert who pierces five critical points in the leg to determine when the aroma and texture are at their ideal state. Only then is it sent to our warehouses in the US for you and your customers to enjoy.



A. 7240962 Boneless Ham Prosciutto 18 Month 1/19lbs B. 7018213 Prosciutto 24 month 1/18lbs



Spotlight

Tessa Brueckner *Grocery*



Casa Pons

For over four generations, the PONS family has cultivated more than olives—they've cultivated a legacy. Since 1945, **PONS** has embodied the Mediterranean spirit through a deep respect for the land and a mastery of olive oil production. What began as a small operation exporting bulk oil to Italy has grown into Grup PONS, an internationally respected name in premium olive oils and specialty products.

In 1996, guided by their founders' vision, the company began bottling at the source—a pivotal move that ensured quality control and delivered the authentic taste of Spain to kitchens worldwide. Grup PONS blends tradition, innovation, and global reach. Their partnerships with local farmers help source exceptional olives, including those beyond their estate, and their signature Arbequina olives are harvested using ecological farming methods that protect and enrich the land.

A. 7362970 Olive Cocktail with EVOO 4/141.1oz B. 7274216 Piquillo Peppers From Spain 12/12oz C. 7286360 Piquillo Pimiento Peppers 1/88.2oz



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A. 1683362 Traditional Extra Virgin Olive Oil 6/17oz

B. 1683343 Arbequina Extra Virgin Olive Oil 6/17oz

C. 7362976 Moscadel Bittersweet Wine Vinegar 6/16.9oz

D. 7362444 Cava Rose Bittersweet Wine Vinegar 6/16.9oz

E. 7362996 Vermouth Bittersweet Wine Vinegar 6/16.9oz

F. 3579333 Calasparra Rice 20/1kg

What sets PONS apart is their fusion of old-world and modern techniques. Using both stone milling and advanced extraction, they produce oils with exceptional flavor, aroma, and texture. Every batch is tested by their in-house Quality Control team to meet the highest standards. With certifications including USDA Organic, Kosher, ISO, BRC, and IFS, Grup PONS continues to lead through innovation. Their R&D team explores new products and flavors to meet evolving global tastes—delivering not just an ingredient, but a story of heritage, sustainability, and excellence in every bottle.

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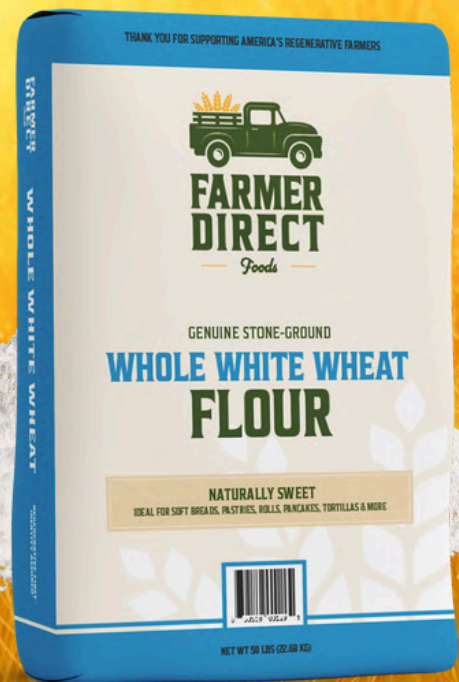
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Spotlight

Andrea Coté

Pastry



Flour with a Purpose

In a world of industrial farming and over-processed foods, **Farmer Direct Foods** is doing things differently. Rooted in the heart of Kansas, they produce nutrient-rich flours using regenerative agriculture—farming practices that restore soil health, conserve water, and fight climate change. By partnering with second- and third-generation farmers, Farmer Direct Foods ensures that every grain is grown with care and integrity. Their Identity Assurance™ system allows each bag of flour to be traced back to the farm, guaranteeing transparency and quality from field to shelf. The results speak for themselves: better taste, better nutrition, and a better future for the planet. With every bag, Farmer Direct Foods supports not just sustainable farming—but a movement toward more responsible, resilient food systems.

Good flour starts at the source. And Farmer Direct Foods is leading the way.

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A



B



C



D



E



7364901 Neapolitan 00 Pizza Flour 1/50lbs
 7364899 Durum Semolina Flour 1/50lbs
 7262415 Prairie Select Enriched All-Purpose Flour 1/50lbs
 7262408 Rye Flour 1/50lbs
 7262410 All-Purpose Bakers Patent Flour 1/50lbs



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Retail & Foodservice Industry Trends

Sneak Peek at the Summer Fancy Food Show: Buyers, Exhibitors, and Journalists Talk Trends

In a few short weeks, the Specialty Food Association's 2025 Summer Fancy Food Show will kick off at Javits Center in New York City, bringing together thousands of manufacturers, buyers, brokers, chefs, investors, and press. Running June 29 – July 1, 2025, the Fancy Food Show will deliver three days of thrilling product discovery, trendspotting, networking and more.

This year, the Summer Fancy Food Show will run for the 69th time, a streak that has helped elevate countless beloved specialty food brands. So—what will be the next Firehook Crackers, Pop Chips, or Ben & Jerry's, all past Fancy Food Show exhibitors? Get a preview of the upcoming expo from a group of registered exhibitors and attendees!

What is your favorite thing about the Fancy Food Show?

"I love the opportunity to discover new brands and sample the latest innovation in the specialty food market, but my favorite thing is reconnecting with industry friends."

- Monica Watrous, Managing Editor, Nosh

What hot food trend or trends are you looking forward to seeing in the Exhibit Hall?

Wellness 2.0: Even Better "Better For You"

"We're particularly focused on healthier food options with better ingredients, as well as organic and imported products. I'm excited to see more global flavors and innovative healthy options that align with these values, and I definitely expect to taste a variety of organic and better-for-you products at the show."

- Theonie Tsigistras, Buyer, BNJ Distributors

Underrepresented International Hot Spots

"I'm really excited about the greater representation showing up in Global Flavors – at recent shows, I've seen flavors and cuisines originating from Singapore to Ukraine to Ghana and everywhere in between."

- Kelly Landrieu, Global Coordinator/Director, Local & Emerging Brands Program, Whole Foods Market

New Categories for the Protein Craze

"Protein, protein, protein. Product developers are packing protein into surprising applications -- from pasta sauce to pancake mix and so much more -- and brands are adding protein-rich additions to core assortments. While this macronutrient has always been in high demand, rising interest in GLP-1 weight loss drugs is pushing protein to new heights."

- Monica Watrous, Managing Editor, Nosh

Registration is open now for the 2025 Summer Fancy Food Show! European Imports customers: reach out to your Sales Representative to register for your complimentary show badge.

A closer look at some summertime grilling greats

After selecting the perfect carrier and protein, we turn to toppings. And of course, we can't talk burgers without talking cheese.

Cheese is more than just a topping—it's a defining element that can take a burger to the next level. Newest to European Imports' cheese offerings are Kerrygold's **Aged Cheddar** and **Dubliner Cheese Slices**. While the bulk wheels have been a customer favorite for years, this new sliced format provides an easy-to-use, labor-saving solution that allows these rich, full-bodied cheeses to shine on a burger without any waste.

While cheddar is better when it comes to cheese on burgers – *it is the number one burger cheese* – other cheeses are increasing in consumer appeal. If you're interested in adding bolder options to your burgers, **Maple Leaf Cheese** has four sliced varieties to choose from: **Smoked Gouda**, **Horseradish White Cheddar**, **Chipotle Jack**, and **Habanero Jack**. All four are bold in flavor and creamy in texture, perfect for melting onto a burger.

Next up: condiments. While traditional burger condiments – like ketchup, mustard, and mayo – continue to reign supreme, unique sauces are the secret weapon for crafting standout burgers that captivate core demographics like Gen Z and Millennials, who crave bold, creative flavors.

Terrapin Ridge Farms, makers of customer-favorite condiments like Balsamic Onion Jam and Smokey Onion Mustard, has introduced a new plant-based aioli: Roasted Garlic Avo Aioli. The avocado oil-based aioli is not only great for adding to grilled meats, it's also a delicious, vegan option that is perfect drizzled over French fries or roasted vegetables.

Summertime grilling is not complete without a refreshing beverage and a salty side. Newest to European Imports' beverage offerings is **Poppi**, a soda that combines fruit juice, apple cider vinegar, prebiotics, and sparkling water for a better-for-you beverage option that doesn't compromise on flavor. Get all the soda feels with 5g or less of sugar and 35 calories or less per can; plus, ingredients you can love, including prebiotics.

Something & Nothing consistently delivers light, effervescent, and uniquely flavored premium sodas, and their newest flavors – **Pineapple and Pink Grapefruit** and **Ginger & Key Lime** – both check those boxes. Made with high-quality natural juices, extracts, and botanicals, these sodas are also a low-calorie option, great for sipping or using as a mixer.

Finally, a mission-driven company that's worth a look – *and a taste* – is **Jackson's**. Megan and Scott Reamer set out to create a line of healthy snacks their whole family – including their son, Jackson, who had a rare autoimmune disorder – would be able to enjoy. They began cooking locally-grown, thinly sliced potatoes low and slow in coconut oil on their stovetop, and the results were too delicious not to share! Check out the entire line of guilt-free sweet potato chips!



The Flavor Forecast

Hungry for something new? Check out the most recent products we've proudly added to our specialty food offerings.



7383154
Pastry One
Nevuline/Tremoline Invert
Sugar
1/15.4lbs



7383704
Q Mixers
Club Soda
4/6/6.7oz



7383697
Q Mixers
Ginger Ale
4/6/6.7oz



7383705
Q Mixers
Ginger Beer
4/6/6.7oz



7383706
Q Mixers
Tonic Water
4/6/6.7oz



7383171
Silano
Marinated Anchovy Fillets
1/2.2lbs



7383134
Silano
Marinated Anchovy Fillets
12/8oz



7380325
Castello
Smoked Havarti Cheese
12/8oz



7380234
Fabrique Delices
Sauscisse de Toulouse
10/1lb (catch wt)



7378675
Vosges Haut-Chocolat
Ambient Truffle Variety
Pack
1/2.23lbs



7377703
IRCA
Cremirca Limone Sp6
1/13.2lbs



7377707
IRCA
Mirror Raspberry Glaze 3
1/3kg

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7377713
IRCA
Chococream Pistachio
1/11lbs



7377717
Dobla
Dark Chocolate Reno X 54%
1/2.5kg



7377719
Dobla
Milk Chocolate Reno X 33%
1/2.5kg



7377819
Dobla
White Chocolate Reno X 28%
1/2.5kg



7361112
San Pellegrino CIAO
Ciao Blood Orange Cans
24/11.15oz



7361111
San Pellegrino CIAO
Ciao Cherry Cans
24/11.15oz



7361100
San Pellegrino CIAO
Ciao Lime Cans
24/11.15oz



7361099
San Pellegrino CIAO
Ciao Peach Cans
24/11.15oz



7375973
Norseland
Jarlsberg Cheese Wedge
10/6oz



7375953
Port Salut
Port Salut Wedges
10/5.3oz



5104452
Traina
Sun Dried Nectarines
1/5lbs



1994748
Traina
Sun Dried Angelino Plums
1/5lbs

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7375941
Peppadew
Peppadrop
2/105oz



7376068
Peppadew
Peppadrop
6/28oz



7375588
MAE Fine Foods
Bananas Foster Mousse
Dome
12/3oz



7375590
MAE Fine Foods
Chocolate Bonbon Collection
1/192ct



7375606
MAE Fine Foods
Moka Chocolate Mousse
Dome
12/3oz



7297877
Andros Professional
Pink Guava Fruits &
Chunks Mix
6/2.2lbs



7297867
Andros Professional
Mango Fruits & Chunks Mix
6/2.2lbs



7375486
Andros Professional
Mixed Berry Fruits & Chunks Mix
6/2.2lbs



7298840
Andros Professional
Pineapple & Yuzu Fruits
& Chunks Mix
6/2.2lbs



7375526
Andros Professional
Raspberry Fruits &
Chunks Mix
6/2.2lbs



7297868
Andros Professional
Strawberry Fruits & Chunks
Mix
6/2.2lbs



7364883
Chef Inspired
4" Coated Trendy Shell
Round Chocolate
1/40ct

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7363064
Ponthier
Chilled Calamansi Puree
6/1kg



7362963
Ponthier
Chilled Yellow Lemon
Puree
6/1kg



7363065
Ponthier
Chilled Red Rhubarb
Puree
6/1kg



3969439
Valrhona
Dark Satilia Noire 62% Bean
1/12kg



7358721
ABEL 1898
US Pistachio Oil Tin
6/250ml



7358720
ABEL 1898
US Virgin Macadamia Oil Tin
6/250ml



7358711
ABEL 1898
US Almond Oil Tin
6/250ml



7352496
Marky's
Salmon Roe Keta
Caviar Blister
4/1oz



7118291
Divina
Caramelized Onion Jam
6/4.5lbs



7302088
1883 Maison Routin
1883 PET Blue Curacao
Syrup
2/1L



7302065
1883 Maison Routin
1883 PET Roasted Hazelnut
Syrup
2/1L



7362897
Gerolsteiner
Sparkling Mineral Water
PET Bottles
24/16.9oz

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