

JULY 2024 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

JULY 10–13
AMERICAN CHEESE SOCIETY
ANNUAL CONFERENCE
BUFFALO, NY
















NEXT MONTH'S HOLIDAYS & EVENTS

BACK TO SCHOOL

NATIONAL GOAT CHEESE,
PEACH, SANDWICH AND PANINI
MONTHS

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**
-  **ORGANIC / USDA ORGANIC**



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EUROPEAN — IMPORTS — a Sysco company

Though consumers find all components of pizza important, when forced to choose which factor is the *most* important, more than one third of consumers said toppings are what make a truly great pizza. Whether it's the savory embrace of premium meats or the decadence of gourmet ingredients, each topping contributes to a harmonious fusion that defines the pizza experience for many.

Below are a few of the Mega Trends included in Datassential's January 2024 Pizza Report and some of the possible pizza toppings European Imports offers within each.

Plant Forward: Anything can top a pizza and while focus on proteins and mash-ups has been the priority for a while now new veggie toppings are gaining momentum.

- From **Curcumaglio** (marinated garlic) and **Calabrian Peppers** to Grilled **Artichokes**, **Peppers**, and **Zucchini**, **Cucina Viva** offers a wide range of Mediterranean vegetables.
- **Divina's Caramelized Onions**, **Pepperoncini**, and **Pickled Purple Onions** make perfect ready-to-go veggie pizza toppings.



Flatbread: No longer the trend it once was, flatbreads are now a staple of many menus and are most commonly the way pizza shows up as an appetizer.



- **Il Pane Pinsa** Crusts are the perfect base for a crispy-on-the-outside, fluffy-on-the-inside flatbread pizza. Available in a **round** or **rectangular** shape.

Spicy: Pepper packed drizzles, hot pepper flakes, spicy meats, and even pepperjack style cheeses are all ways to kick pizzas up a notch.

- Newest to our chili crisp offerings is **Hotaru's Chili Crisp**, a spicy and crunchy blend of heirloom chilis, garlic and onion.
- **Nduja** is a spreadable, spicy salami from the Calabrian region of Italy. Perfect for spreading onto a pizza, discover options from **Maestri**, **Salumi Chicago**, and **Tempesta**.
- From mild **Sierra Jack Hatch Chile** to *hotter-than-heck* **Brunkow Scorpion Chili Pepper Monterey Jack**, we have pepper packed cheeses for any desired spice level.

Dessert: This is a nostalgic trend ready for a resurgence. Try smaller sizes, elevated crusts, and touches of savory to bring it back for the next generation.

The delicious combination of simple ingredients, like hazelnuts, skim milk, and a hint of cocoa, make **Nutella** spread a great base for bringing this nostalgic dessert back to life!

Add a touch of sweetness to an otherwise savory pizza with Balsamic Glaze or **Ambrosia Honey**.



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UNDER THE DOME

Jeff Babcock—Cheese, Dairy & Accoutrement Category Manager

CHEESE, YES PLEASE!



actualized their longtime dream of starting their own business by moving their family to Paso Robles to build their creamery.

Central Coast Creamery produces artisanal cow, sheep and goat milk cheeses in Paso Robles, California. In deciding on a location for the business, they chose Paso Robles due of its proximity to the burgeoning wine region and the developing craft beer, artisan distilleries, and fine foods industries that continue to define the area as a destination for fine food lovers. This Central Coast of California is also a region with a rich agricultural heritage. Today, the creamery sources milk from three local farms, who all have small herds free of antibiotics and artificial hormones. The Jones believe that rich, quality milk is the basis to create the very best products—and they make the cheese to prove it!



Holey Cow is signature cheese, made with whole cow's milk and aged for at least one month. This young Swiss-style cheese is dotted with round openings called 'eyes.' You will be greeted with the pleasant aroma of fresh cream and strawberries. The velvety paste boasts notes of melted butter and roasted peanuts and finishes with a little tangy nip.

7278196 Holey Cow

1/10 lb

Stocked IL, VA and CA; Non-stocked TX



Seascape is a cheddar-like cow and goat milk blend with a velvety paste that will have you coming back for more! The Seascape name is inspired by a luxury resort in the Central Coast town of Aptos. Browned-butter notes of the cow milk meet in perfect harmony with the tangy and fruity goat milk to warm you up like grandma's baked goods.



7278317 Seascape

1/10 lb

Stocked IL, VA and CA; Non-stocked TX



Once you cut this flagship cheese, the burst of fruity and caramel aromas will transport you to the sun-soaked hills of California. The ivory-colored paste is firm, slightly chalky, and possesses flavors of tart apples, grass, and crusty bread. This Goat Gouda is made with 100% goat's milk and aged 4-6 months.

7276057

Goat Gouda

1/10 lb

Stocked in IL, TX, VA and CA

Faultline is hand-crafted, artisan cheese from whole cow's milk, made in an Alpine tradition—yet creamy. The flavor is sweet, complex and earthy, with a richness that shows in the slight yellow interior.



7276127 Faultline

1/10 lb

Stocked in IL, TX, VA and CA



WILD AND UNIQUE FOODS

Ryan LaMere—Premium Protein Category Manager

CRAVE WORTHY LAMB



In the fast-paced world of commercial kitchens and bustling restaurants, savvy cooks and chefs look to the grill each time summer rolls around. High heat has a way of making ingredients super flavorful, but also light and crave-worthy. Each year, we look for exciting items for you to offer your customers.

Grass-fed, grass-finished New Zealand lamb isn't just another ingredient; it's a testament to culinary excellence, quality and simplicity. With its tender texture and rich flavor profile, this serves as a deeply flavored canvas for chefs to showcase the best ingredients they can find, treating them simply and coaxing the naturally complex flavors inherent within.

With this ethos in mind, European Imports offer three new lamb items that scream summer.

Lamb Picanha is a twist on a Brazilian steakhouse mainstay for years. The Picanha, or sirloin cap, is actually lamb top sirloin, with the cap left on. These intriguing cuts come with enough fat on them to render down into the coals, adding charred flavor and whisps of sweet smoke.



Why not offer two in a larger format dish, complemented with traditional accompaniments in new ways? Think fresh mint salsa verde with Medusa white anchovies, green peppercorns and Banyuls vinegar, finished with copious amounts of Iliada olive oil over tender, rosy slices. Yogurt and cauliflower are classic partners, reimagined as a chunky Greek yogurt spiked cauliflower mash to complement the mild funk of the lamb.

7303846
Pilot Lamb Top Sirloin Picanha
32/12 oz

Stocked IL, VA and CA; Non-stocked TX



Summertime also says burgers to me. We, of course, had to offer two sizes for menu versatility. The 6-ounce patties come three to a cryovac, and are a more interesting option than beef. Charred from the grill and topped with shaved fennel, pickled onion, and anchovy mayo served on a Pretzilla Pretzel Bun, these patties are a hot weather delight! We also carry IQF 2-ounce sliders for appetizer menus and small plates. These tall patties are also great for smash burgers topped simply with young Manchego and maybe some piquillo pepper relish for an exciting start to dinner! I hope you'll love these new Lamb items just as much as we do!

7299049 **Pasture Ground Lamb Burger** 30/6 oz

Stocked IL, TX, VA and CA



7299048 **Pasture Ground Lamb Slider** 80/2 oz

Stocked IL, VA and CA; Non-stocked TX



SPECIALTY GROCERY

Ryan LaMere—Asian, Prepared Food & Beverage Category Manager

HORS D'OEUVRES GALORE



Summer brings us a lot of reasons to celebrate. The warm weather encourages us to go outside and get festive a little more often. Weddings, graduation parties, and more are held in businesses of all sizes: country clubs, restaurants, and catering halls, to name a few.

When it comes to summer catering events, Van Lang appetizers are the unsung heroes that can elevate any occasion to new heights of culinary delight. Picture this: guests mingling under the warm summer sun, a refreshing breeze in the air, and trays of exquisitely crafted Van Lang appetizers making their rounds, tantalizing taste buds and igniting conversations.

But it's not just about the taste; it's about the artistry and attention to detail that goes into each and every handmade Van Lang appetizer. With their vibrant colors, intricate presentation, and expertly balanced flavors, these appetizers are a feast for the senses. Whether it's a casual outdoor gathering or an elegant soirée, Van Lang appetizers add a touch of sophistication and flair that sets the tone for the entire event.

We are choosing to highlight some of our best sellers for the summer season:

Bacon Wrapped Brussels Sprouts: Raw halves of brussels sprouts are wrapped in thick black pepper bacon.

7207090 Bacon Wrapped Brussels Sprout 1/200 ct
Stocked IL, TX, and VA; Non-stocked CA



Cuban Cigar Spring Roll: Mojo roasted pork, ham, pickles and Swiss all wrapped up in a cigar-shaped spring roll.

7206997 Cuban Cigar Springroll 4/50 ct
Stocked IL, TX, VA and CA

Korean Steak Taco: Bulgogi beef rolled with peppers in a crisp flour tortilla. So delicious!

7207119 Korean Steak Taco 1/200 ct
Stocked IL, VA and CA; Non-stocked TX



Cheeseburger Puff: Classic summertime flavor of cheddar, beef, pickles, onions, ketchup and mustard.

7207109 Cheeseburger Puff 4/50 ct
Stocked IL, VA and CA; Non-stocked TX

Shrimp and Grits: Gulf shrimp perched on a grit cake with creole seasonings.

7207115 Shrimp and Grits 1/200 ct
Stocked IL, and VA; Non-stocked TX and CA



Andouille Cheese Fritter: Smoky and garlicky New Orleans style sausage mixed with pimienta cheese in a crispy fritter-style ball.

7260999 Andouille Cheese Fritter 5/40 ct
Stocked IL, VA and CA; Non-stocked TX

Mini chicken kofta meatball topped with chimichurri sauce paired with baby tomato and savory red onion.

7297462 Herbed Chicken Kabob Kofta 10/20 ct
Stocked IL, VA and CA; Non-stocked TX



Cheesecake lollipops in salted caramel, strawberry, chocolate and coffee flavors, all wrapped in ganache.

7297459 Cheesecake Lollipops Asst 2/42 ct
Stocked IL, TX, VA and CA

A delightful blend of crabmeat, bread-crumbs and spices in quarter-sized cakes.

7297466 Supreme Crab Cake 3/40 ct
Stocked IL, VA and CA; Non-stocked TX



Juicy chunks of beef with red wine reduction and mushroom duxelles, a traditional Wellington hors d'oeuvre.

7297461 Beef Wellington 4/50 ct
Stocked IL, TX, VA and CA

Premium shrimp enhanced with lean bacon to impress and delight customers.

7297834 Bacon Wrapped Shrimp 4/50 ct
Stocked IL, VA and CA; Non-stocked TX



Ground chicken with vegetables and seasoned eggs with sesame oil and oyster sauce.

7297460 Chicken Potsticker 4/50 ct
Stocked IL, VA and CA; Non-stocked TX

SPECIALTY GROCERY

Tessa Brueckner—Grocery Category Manager

SALT, THE SPICE OF LIFE

Salt has played a vital role in human history, serving not only as a seasoning and preservative but also as a valuable commodity. Its importance dates back to ancient civilizations, where it was used in religious rituals, trade, and even as currency. The quest for salt led to the establishment of trade routes and the development of cities, significantly influencing economic and social structures. Moreover, salt's ability to preserve food was crucial in times before refrigeration, making it essential for survival. Today, while its role in preservation has diminished with modern technology, salt remains a fundamental ingredient in cuisine worldwide and continues to hold cultural and historical significance.

It's in everyone's pantries, diets, and meals but few really thought about how powerful the humble grain of salt is to the human pallet and lifestyle. Finishing salts are bringing the humble granule back to the culinary forefront. These unique artisan salts are a way to level up any dish's texture, flavor, and aesthetic. Take a cue from our ancestors and see how salt can create your own culinary empire.



CORNISH SEA SALT

Tony Fraser founded Cornish Sea Salt when he discovered an Iron Age salt works in a remote cove in Cornwall, Great Britain. His mission was to bridge the age old traditions of salt making with the new

harvesting methods of the 21st century to bring ethical, sustainable, hand-harvested salt to the every day cook. The unique geology of the area provides a high mineral content which yields Cornish's salt with a sweet finish. Less salt and more flavor!



7296496 **Cornish Sea Salt Crystals** 1/1.5kg

Stocked IL, VA and CA; Non-stocked TX

7296493 **Cornish Sea Salt Flakes** 1/1kg

Stocked IL, VA and CA; Non-stocked TX

7296499 **Cornish Sea Salt Smoky Flakes** 1/1kg

Stocked IL, VA and CA; Non-stocked TX



LA BALEINE SALT

Founded in 1934 in Aigues-Mortes, France, La Baleine has become the top imported specialty sea salt in the US. La Baleine uses sea, sun, and wind to create their product and it is still hand-

harvested to this day. The Aigues-Mortes salt marshes create a product that can be used as an ingredient or a finishing salt. The fine and coarse are perfect for every day use while the grey salt is best used as a finishing salt due to it's nonuniform size and bold minerality. Et Voila!

4303350 **Sea Salt Course** 12/26 oz

Stocked IL, TX, VA and CA



4723581 **Sea Salt Fine** 12/26.5 oz

Stocked IL, TX, VA and CA



7010443 **Grey Sea Salt** 12/8.8 oz

Stocked IL, TX, VA and CA



FALKSALT

Founded in 1928 in Gothenburg, Sweden, Falksalt introduced the first table salt to Sweden. Since then, the company's portfolio has expanded to include finishing salts from the mountains to the Mediter-

anean. Their natural sea salt flakes are the perfect way to add depth of flavor to pastry and their finishing salts can find accompaniment on any dish on the menu.



0954406 **Natural** 10/4.4 oz

Stocked IL, TX and VA; Non-stocked CA

0954382 **Rosemary** 10/4.4 oz

Stocked IL, and VA; Non-stocked TX and CA

1430543 **Smoke** 10/4.4 oz

Stocked IL, and VA; Non-stocked TX and CA

1691004 **Wild Garlic** 10/4.4 oz

Stocked IL, and VA; Non-stocked TX and CA

0954119 **Citron Crystal** 10/4.4 oz

Stocked IL, and VA; Non-stocked TX and CA



FOR THE PASTRY CHEF

Pastry Category

ADULTS SECTION ONLY!



It all started in 1936, in Les Cerqueux, a small village in the West of France. Gabriel Pasquier, the baker of the village made his renowned brioche, pâtisserie and bread. In 1974, the company 'Brioche Pasquier' was created by Gabriel's five sons. In 2006, their Pâtisserie division expanded after buying the company 'Symphonie', specializing in Macarons and Petits Fours. And finally in 2012, Brioche Pasquier and Galaxy Desserts in the US, a company specializing in Pâtisserie, joined forces. Both enterprises put together their skills and expertise to bring these iconic French desserts to the U.S. market.

Pasquier is the top French macarons manufacturer in the world, with over 1.5 million macarons produced each day. The macarons' unique texture, both fluffy and crisp shells along with a smooth filling, is obtained after a meticulously controlled aging process. They make all their fillings in-house to ensure the intense, unmistakably recognizable taste of each and every individual macaron flavor. The shells are made with 100% almond flour from California and cage-free eggs. Only natural colors and flavors are used, and never artificial preservatives.

Macarons are best stored frozen and will defrost in 30 minutes. The assorted macarons are packed on a glossy black tray that perfectly suits any catering table. They are also a great addition to any dessert as garnish, a dessert plate or as a decoration.



Pasquier is proud to innovate by pushing the boundaries of tradition. Recently they launched an exclusive for European Import customers: their Cocktail Macarons, co-branded with family-owned Cointreau liquor company. The unique combination of citrus and liquor makes these macarons ideal to pair with many Cointreau-based cocktails, from a Margarita to a Cosmopolitan, or even a Mai Tai. The goal is to support bars, restaurants and hotels in elevating their cocktail experience, adding value and creating a fun encounter with a cocktail. Try serving these on the rim of a cocktail!



7012984 Assorted Mini Macaron 2/72 ct
 Stocked IL, TX, VA, and CA
 Pistachio, Lemon, Raspberry, Vanilla, Chocolate, and Coffee.

7081026 Gourmet Macarons 4/36 ct
 Stocked IL, TX, VA, and CA
 Salted Caramel, Candied Orange, Coconut, Fig, Lemon Curd and Chocolate Gianduja.

7265163 Lemon Cocktail Macarons 15/5.6 oz
 Stocked IL, TX, VA, and CA

7265161 Lime Cocktail Macarons 15/5.6 oz
 Stocked IL, TX, VA, and CA



INDUSTRY TRENDS

Retail & Foodservice

‘SWICY’ IS THE HOTTEST TREND IN FOOD RIGHT NOW

Americans should prepare for a sizzling hot summer, and not just because of rising temperatures.

Consumers are bravely opening their palate to bolder, spicier, more fiery flavors and the marketplace for foods and drinks is happily obliging them. Walk into any food store lately that sells packaged food and it's hard to miss. The snack aisle has gotten spicier.

"The spicy trend is here to stay," Sally Lyons Wyatt, packaged goods and foodservice industry advisor with market research firm Circana, said in an interview with CNN.

From chips and popcorn, and burgers to ice cream, frozen pizza, and alcohol, a growing variety of foods and beverage brands are punching up their offerings by adding the spice, bold "swicy" flavor, or outright heat.

"My whole motto for a couple of years has been, 'The hotter the better,' because consumers gravitate to it. Traditionally it was younger consumers that were driving this but now we've seen bold flavors being embraced by most age groups," Lyons Wyatt said.

While it might seem as though we're surrounded by spiciness in every grocery aisle lately, Lyons says "the proliferation of spiciness across different categories, like beverages, that part is relatively new."

Younger, diverse America is spicier

According to Circana, dollar sales for food and beverages with "spicy" in the description has increased 9% year-over-year.

Circana's latest data also found that 11% of 25 to 34-year-olds enjoy bold and unexpected flavors, up 7 percentage points from 2019 and that 11% of 18 to 34-year-olds enjoy bold and unexpected flavors, up 4.7 percentage points from 2019.

Shifting demographics is a big driver for bolder flavor experimentation, industry experts said.

The United States has become more racially and ethnically diverse, and as such, sees widening access to more global ingredients and dishes, Jennifer Creevy, director of food and drink at trend forecasting and analytics firm WGSN.

"The younger generations, Gen Z and Gen Alpha, are also much more global in their outlook than previous generations. To them a chili crisp or a salsa macha is as much a regular condiment as say a mayo or ketchup," Creevy said.

Increased globalization has also led to more culturally-diverse music, entertainment and gaming becoming the norm, which in turn influences our food decisions, she said.

"Take the rise of K-Drama and K-Pop as an example. Fans of this entertainment want to consume the media but also want to taste the flavors of Korea, hence the rise of spicy Gochujang, which is now in everything from dishes to snacks, drinks and desserts," she said.

Interest is also growing for Vietnamese and African cuisine over the last four years, according to global market research firm Mintel.

The pandemic, too, has been an important accelerator of the popularity of spice.

"During the pandemic and subsequent lockdowns, consumers could not travel and so yearned to taste the cuisines of faraway places," Creevy said. "This, coupled with consumers becoming more confident in the kitchen has led to more adventurous tastes."

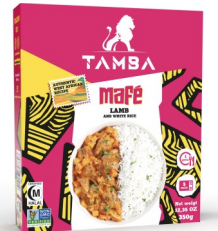
Can our taste buds handle spice as we age?

The longevity of spicy and swicy will depend on how committed consumers are to sticking with these flavors as they grow older.

"Our tastebuds change as we age. So I'm hesitant to say that it is for everyone all through your life," said Lyons Wyatt. "It is being fueled by the younger generation, and enjoyed by all generations, just not at the same degree."

Wyatt said to expect spiciness to expand to other food categories, too, including confections, frozen goods, deli products and in pizza varieties through sauces.

Varchasvi Singh, food service analyst with Mintel, said of the longevity of spicy: "Americans have made cult-favorites out of condiments like Sriracha and hot honey. But there certainly is an expanded appetite for spicy foods and flavors, one that is driven by wanting to explore unfamiliar ingredients and cuisines. This enthusiasm isn't a fad, it is here to stay."



Source: CNN Business

IT'S AWARD SEASON!

The Specialty Food Association's soft™ Awards have been honoring the best in specialty food for over 50 years. Winning a soft™ Award brings with it exposure to food buyers from top names in supermarkets, specialty retailers, foodservice, and distributors, as well as the press.

We are proud to bring you both new and long time vendors of European Imports that are found on the 2024 list of Gold soft™ Award winners.



CHEESE—COW MILK

The Gold Soft™ award was given to a longtime vendor of European Imports: Maytag Dairy Farms—Maytag Blue Cheese. This is a small batch blue cheese that is then cave aged for 6 months. It has a creamy texture, but easily crumbles for salads.

8608879 Maytag Blue 1/4.5 lb

Stocked IL, TX, VA, and CA

CHEESE—NON-COW, MIXED MILK

The Gold soft™ winner went to another long time vendor of European Imports for their newest flavor: Cypress Grove Cheese—Meyer Lemon and Honey. Floral Meyer lemon slightly sweetened with alfalfa honey and mixed into fresh goat cheese creating a bright, tangy flavor with a balanced sweetness.



7205442 Meyer Lemon and Honey 12/4 oz

Stocked IL, TX, VA and CA

CRACKERS AND CRISPBREADS

One of our newest vendors and items: Top Seedz 6 Seed Crackers. These crackers are keto-friendly, sugar-free, and cholesterol-free. Made with a blend of 6 seeds, resulting in a satisfying crunch for dipping, topping, or eating alone.



7291777 Top Seedz 6 Seed Cracker 12/5 oz

Stocked IL, TX, and CA; Non-stocked VA



MEAT AND POULTRY

Another longtime partner of European Imports was recognized for their excellence in salumi-making: Fra'Mani Soppressata. This Soppressata is inspired by the classic Sopressa Vicentina salame from Northern Italy. Lightly seasoned and dry aged for

up to 90 days, resulting in a rich buttery flavor and perfect texture.

2497919 Fra'Mani Soppressata 2/5 lb

Stocked IL, TX, VA and CA

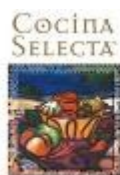
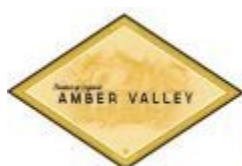
YOGURT & KEFIR

The Gold soft™ went to Vermont Creamery for their Sea Salt Cultured Butter. Deliciously cultured, ridiculously creamy butter made from fresh cream and churned to 82% butterfat.



7183038 Sea Salt Cultured Butter 12/8 oz

Stocked IL, TX, and VA; Non-stocked CA



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WHAT'S NEW?

HUNGRY FOR MORE?

HERE'S WHAT'S NEW AT EUROPEAN IMPORTS THIS MONTH. GET A FIRST LOOK AT OUR EXCITING NEW ITEMS!



7297425
Spare Starter
Versatile Veggie Blend
1/18 lb
Stocked IL and VA; Non-Stock TX and CA



7313979
ASM
Dark Ganache
1/12 lb
Stocked IL, TX, VA and CA



1483021
ASM
White Ganache
1/12 lb
Stocked IL, TX, VA and CA



7301745
ASM
Truffle Ganache
1/12 lb
Stocked IL, TX, VA and CA



7311481
Alouette
Crème de Blanc
Pourable Cream Cheese
2/3 lb
Stocked IL, TX, VA and CA



7311837
NuGo Bars
Slim Chocolate Mint
12/1.59 oz
Stocked IL, TX, VA and CA



7314545
Pagoda
Shaoxing Cooking Wine
1/1 Gal
Stocked IL, TX, VA and CA



7315459
WA Imports
Rice Panko
1/11 lb
Stocked IL, TX, VA and CA



3289329
Vegalene
Non-Stick Spray,
High Heat
6/14 oz
Stocked IL, TX, VA and CA



7314160
Marieke
Truffle Gouda
Exact Weight
12/5 oz
Stocked IL, TX, VA and CA



7306214
Citterio
L'artigiano
Artisanal Salami Trio
10/18 oz
Stocked IL, TX, VA and CA



7315333
Hotaru
Classic Chili Crisp
1/7 lb
Stocked IL, TX, VA and CA



7303143
Ambriola
Reggiano Parmigiano
DOP, Grated
 4/2.2 lb
Stocked IL, TX, VA and CA



7205500
Widmer's Cheese Cellar
Matterhorn
Alpine Cheddar
 2/5 lb
Stocked IL and VA; Non-Stock TX and CA



2629307
Wild Hibiscus
Hibiscus Flowers
in Rose Syrup
 12/12.3 oz
Stocked IL, VA, and CA



7302066
1883
Blood Orange
Syrup, Glass
 2/1 L
Stocked IL, VA, and CA; Non-Stock TX



Exclusively From:
EUROPEAN
 — IMPORTS —
 a Sysco company



7311468
Cucina Viva
Calabrian Chili
Peppers, Chopped
 6/7.76 oz



7311477
Cucina Viva
Calabrian Chili
Peppers, Long, Whole
 6/17.71 oz



7311471
Cucina Viva
Curcumaglio
Garlic with Turmeric
 6/8.11 oz

Available in all Divisions

Imported From Italy



Bring the flavors of the Mediterranean to your kitchen!



STAY ON TREND

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