



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA  
SELECTA



Cucina  
Viva

**August  
2016**

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New items listed are scheduled to arrive by the month titled on the front of the newsletter.

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## Jeff Babcock Inducted into Prestigious French Cheese Guilde

The American Cheese Society Conference is always an enlightening and exciting event, but this year it was more exciting than ever. In an event associated with the conference our very own Jeff Babcock, Cheese Category Specialist, was inducted into France's prestigious Guilde Internationale des Fromagers.



France's elite cheese brotherhood, The Guilde Internationale des Fromagers was founded as a not-for-profit professional association. The group's mission is to support the tradition of quality cheese making, facilitate professional networking, educate consumers, and encourage cheese consumption. The organization honors experts and promoters of French cheese.

Each inductee is sponsored by two existing guild members. The guild's new members were inducted into one of three levels: the Garde at Juré, which is introductory level for cheese professionals, the senior level of Prud'homme, and the level of Compagnons for notable cheese advocates (such as restaurateurs and members of the media).

As one of very few Americans inducted into the guild, we are very proud of Jeff for receiving this honor.



# Under the Dome

## Jeff Babcock, Cheese Specialist

### Colorful Traditions from Southern Europe

At the foothills of the Alps is the province of Piemonte, here a tremendous tradition of cheese making has existed for centuries. The small artisan dairy Caseificio dell Alta Langa has created wonderful works of art, such masterpieces as *La Tur* and other beautiful variations on Robiola. Today we bring you *Rosso di Langa*, a Robiola of amazing quality and satisfying flavor, a mix of cow and ewe's milk from the local farms in Langa. The cheese has a slight wash, granting a mild aroma and salty nuance to the creamy and unctuous paste, but also giving it an ever slight *rosso* hue. *Rosso di Langa* is not an overpowering or 'punch in the face' washed rind, rather a savory mild cheese easily accepted by most. As the cheese



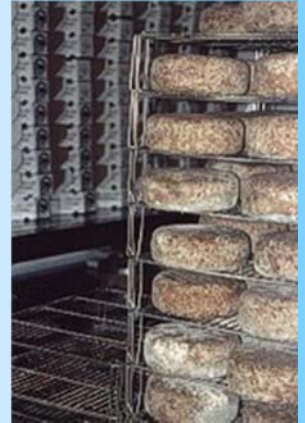
ripens, the paste will become gooey, nearly running out of the red skin, ready to be sopped up by a piece of

warm crusty bread. An assortment of raw crudité is an even better accompaniment to the creamy briny flavor of the cheese, as fresh slices of carrot, celery and mild peppers add a crisp dimension and savory dualism. Pair with a Prosecco or *frizzante*, as the effervescence plays nicely with the creaminess of the cheese and the saltiness is balanced by the sweetness of the fruit.

**1886557 Robiola Rosso Di Langa**

**8/7.76 oz**

Of the great monastic cheeses and traditions of the shepherds of southern France, we bring you Abbaye de Belloc, a beautifully aged Ossau-Iraty, one of the oldest known cheeses in the world. This special recipe was developed and carefully guarded by the Benedictine monks of the Abbey of Notre Dame de Belloc who passed it on; even now it



continues to be made in that traditional farmhouse-style with local Manech ewe's milk and aged approximately six months to a wonderful pronounced rich flavor. The rind of the cheese is dry, dotted with colorful molds and micro flora, natural artistry that gives the cheese a dramatic presentation but also sublime flavor. The cheese is dense and rich, the full fatty character of the ewe's milk taking on caramel tones and exceptional earthy flavors made distinct by the living flora so abundant on its exterior. Sweet or savory, you cannot go wrong in pairing, as it is suited so well to food and drink. The wines of southern France would always be wise, but a wheat beer is also fun.



Built upon ancient traditions, these colorful cheeses make dynamic additions to any menu or cheese selection.

**1717954**

**Abbaye de Belloc**

**2/4.3 kg**

# Wild and Unique Foods

## Tim Doyle, Meat & Game Specialist



Great news, Nueske's has changed their Bacon Applewood Smoked Cheddar Bratwurst to a smaller case size. The new smaller case size of twelve packages is a more customer friendly size and will be easier to sell. The great product flavor and package size remain the same!

Bacon Applewood Smoked Cheddar Bratwurst are made from a traditional Nueske's Family recipe for perfectly-seasoned bratwurst with a hint of Nueske's signature applewood smoke. Real cheddar cheese and bits of applewood bacon are added to give a little extra Wisconsin flavor. This special recipe is packed into a natural casing and gently smoked.

To serve, defrost overnight and enjoy off the grill or frying pan.

**7013658 Bacon Cheddar Bratwurst**  
**12/1 lb**



Family owned since 1933, RC Nueske started the business by loading up his truck and selling his European style applewood smoked items. The products are still smoked on glowing embers of sweet applewood. This process imparts a rich, deep robust flavor. Liquid smoke is never used. Bet you can't take only ONE bite!



**7013679 Bacon Cheddar Bratwurst**  
**Foodservice** **2/5.5 lb**



## Introducing Our New Pastry Category Specialist



We are pleased to announce that Girish Fatnani has joined the European Imports team as Pastry Category Specialist. Girish moved to the US in 1987 from Mumbai, India. He has a bachelor's degree in accounting, Baking & Hotel management degrees & has a culinary arts degree from Culinary Institute of America in Hyde Park, NY. Girish has worked in pastry shops at the Swiss hotel, the Fairmont, the Metropolitan Club, Carlos restaurant in & around Chicago.

After working in the pastry kitchens, Girish got an opportunity to go into sales with Albert Uster Imports, starting on the streets of Chicago, he has also worked for companies like Hero, DeZaan Gourmet & most recently with Bridor France. He brings with him a wealth of knowledge from the food service industry & will be a great resource for all of you out in the field.

Girish will be based out of our Arlington Heights office & will be available for customer visits & help you answer any technical or industry related questions. Contact Girish directly at [Fatnani.Girish@Euroimp.sysco.com](mailto:Fatnani.Girish@Euroimp.sysco.com) or on his cell number 224-240-3458.

## For the Pastry Chef Girish Fatnani, Pastry Specialist



Alba Foods is pleased to bring you tart shells and baking ingredients designed to maintain the European pastry tradition while offering the greatest ease of use. All their products are of the highest quality, generations of craftsmanship to bring you the best.

They have spent over twenty five years supplying the best restaurants, hotels, caterers, and markets in the country...each on a quest to create a truly special culinary experience.

### **Sweet Tart - Sable Dough** (Coated) | Veg. Oil

**Product Code: 2006423**

Dimensions: 2.00 in. x 1.00 in.

Packaging: Case Count: 140



### **Sweet Tart - Short Crust | Butter**

**Product Code: 1685861**

Dimensions: 1.75 in. x  
0.50 in.

Packaging: Case  
Count: 240



### **Neutral Tart - Sable** **Dough | Veg. Oil**

**Product Code: 2006456**

Dimensions: 1.50 in. x  
0.60 in.

Packaging: Case  
Count: 240



# New Grocery

## Healthy Crunchy Snacks from Saffron Road



Presenting two unique snack items from Saffron Road. Saffron Road celebrates the memorable meals and mutual values families and friends of all cultures share around the dinner table.

Saffron Road knows great food begins at the farm, so they source their ingredients from only the finest producers available. It's no coincidence that they buy from small family owned farms and they demand ingredients with no artificial flavors or preservatives. Because the goal of Halal is food that's authentically delicious.

### Plant-based Protein, Rich in Worldly Flavors

Looking for a smart snack? Look no further, for over 13,000 years peas and beans have been valued for their nutrition and health benefits. Saffron Road has turned these ancient treats into a modern superfood. Each serving of BeanStalks has 3 grams of protein with 50-55% less fat than regular potato chips. Just one more reason why you'll love these crunchy snacks.

**7013817**  
**Sea Salt BeanStalks**  
**12/1 oz**



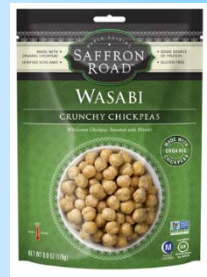
**7014036**  
**Cheddar BeanStalks**  
**12/3.5 oz**



### Organic Non-GMO Crunchy Chickpeas

Saffron Road's Non-GMO Project Verified Crunchy Chickpeas deliver an international snacking staple to American coffee tables, dashboards, and backpacks nationwide. Internationally inspired exotic flavors make their organic chickpeas irresistible.

**7014280**  
**Wasabi Chickpeas**  
**12/6 oz**



**7014282**  
**Bombay Spice Chickpeas**  
**12/6 oz**

**7014283**  
**Sea Salt Chickpeas**  
**12/6 oz**



**7014286**  
**Chipotle Chickpeas**  
**12/6 oz**

**7014287**  
**Falafel Chickpeas**  
**12/6 oz**



# Line Extensions



**New to the line:**

**7013654 Lemon and Berry Organic Dark Chocolate Bar 12/2 oz**  
*68% dark chocolate bar with lemon and berry flavors.*



**Replacement:**

**7013593 Clam Juice 12/8 oz**  
*Replaces 9915448 packed 12/8 oz under the Looks brand.*



**New Foodservice Packs:**

**7013742 Natural Maraschino Cherries 4/72 oz**  
**7013740 Natural Bada Bing Cherries 4/72 oz**

*The fastest growing "clean" cherry brand in the specialty market. Sweetened with pure cane sugar-never corn syrup. Great for mixologists looking for quality ingredients.*



**New to the line:**

*A sweet treat that is only 60 calories per serving. Snackable on their own or paired with toppings both savory and sweet, these crisps offer satisfying crunch and sweetness. Try with your favorite soft cheese, tangy jam or fresh fruit.*

**7014257 Chocolate Crispbread 18/5 oz**  
*Thin crunchy crispbread with subtle chocolate flavor, not overly sweet.*



**Now**

**available**

**ble in a retail pack:**

**7013331 Raw Cheeseroll 26/14.11 oz**  
*Mini raw cheeserolls ready to be baked right from the freezer. Just bake for 5 minutes at 370 degrees to a golden crispy crust with a soft "cheesy" inside. They are all natural and gluten free.*



**7014259 Vanilla Crispbread 18/5.5 oz**  
*Sweet, light and crunchy.*

# Line Extensions



New to the line:



- 7013854 Sparkling Water Prestige**  
Glass Bottle 24/8.45 oz
- 7013856 Still Water Prestige**  
Glass Bottle 24/8.45 oz
- 7013858 Sparkling Water Elegance**  
PET Bottle 12/13.5 oz
- 7013859 Still Water Elegance**  
PET Bottle 12/13.5 oz



- 7013860 Sparkling Water Prestige**  
Glass Bottle 12/25.4 oz
- 7013861 Still Water Prestige**  
Glass Bottle 12/25.36 oz
- 7013862 Still Water Elegance**  
PET Bottle 6/25.3 oz
- 7013863 Sparkling Water Elegance**  
PET Bottle 6/25.3 oz



New to the line:

- 7014395 Cherry Go Round**  
Organic Juice Drink 4/8/7 oz

New to the Found line:



- 7014588 Watermelon Basil Water**  
12/11.2 oz  
*Refreshing watermelon and basil, lightly sweetened with beet sugar and lightly sparkling.*



New to their line of  
Unsweetened Sparkling Waters:

No sugar added. No artificial stuff. Just triple-filtered sparkling water and fresh fruit juice.

- 7012710 Blackberry Sparkling Water**  
24/12 oz



# Specialty

## A Delicious Old Favorite, Cucina Viva Crostini



Cucina Viva Crostini are flavorful Italian crackers (or little toasts as the exact translation suggests) imported from Italy. Originating over one hundred years ago in the Puglia region of Italy, this little cracker (crostini) was originally served with cheese. Crostini can also be served with an assortment of toppings and used as appetizers or garnishes on foods like soups or stews.



Each of Cucina Viva's Crostini come packed in cases of twelve 7 ounce cellophane bags.

### 8647578 Parmesan & Pecorino Crostini

The combination of Parmesan and Pecorino cheeses makes this crostini a great base for bruschetta. You could also use them as a substitute for croutons in your favorite salad or soup or as a carrier for dips or hummus.



### 1431315 Spicy Bloody Mary Crostini



These crostini are made with extra virgin olive oil and they get their robust flavor from added tomato, paprika, garlic and cayenne pepper. For balance pair this spicy Crostini with a cool creamy spread.

### 1431305

#### Black Olive Crostini

The rich and delicious black olive flavor of these crackers is a perfect match with vegetable dips and they are also a tasty snack all by themselves.



### 5429244

#### Rosemary Crostini

Made with extra virgin olive oil the rosemary in this cracker gives it a delicious herbal finish.



### 7888769

#### Black Pepper Crostini

Black pepper gives these crostini a heat that pepper lovers will enjoy. Pair these crisp crackers with your favorite cool creamy spread or munch on them on their own for a zesty snack.



### 0019562

#### Traditional Crostini

A rich tasting cracker made with extra virgin olive oil. Serve as a snack cracker with fresh cheese, tapenades and spreads.



Also available in Bulk:

### 3867639 Traditional Crostini

2/5 Lb

### 0293498

#### Fennel Crostini

These crostini are made with extra virgin olive oil and they are infused with fennel seeds for a crispy texture and a sweet delicate anise flavor. Serve as a snack cracker or with savory spreads.



Le Village



Love of Fare

