

## AUGUST 2020 NEWSLETTER

### THIS MONTH'S INDUSTRY EVENTS

ALL INDUSTRY EVENTS HAVE  
BEEN POSTPONED

### NEXT MONTH'S HOLIDAYS & EVENTS

*time to start planning!*

**SEPT 7** LABOR DAY  
**SEPT 11** PATRIOT DAY  
**SEPT 18–20** ROSH HASHANAH  
**SEPT 22** FALL BEGINS  
**SEPT 27–28** YOM KIPPUR

*all month long...*

NATIONAL HONEY, CHICKEN,  
MUSHROOM, POTATO, RICE &  
WHOLE GRAINS MONTH

#### ICON KEY:

Look for these icons throughout the newsletter for easy identification of ingredient & nutritional information that may be important to you.

-  **ALL-NATURAL**
-  **ANIMAL WELFARE APR.**
-  **CERTIFIED HUMANE**
-  **DAIRY FREE**
-  **EGG-FREE**
-  **FAIR TRADE CERTIFIED**
-  **GLUTEN FREE**
-  **GRASS FED**
-  **KOSHER**
-  **LACTOSE FREE**
-  **LOCAL**
-  **LOW SODIUM**
-  **NON-GMO / NON-GMO VER.**
-  **NUTS FREE**
-  **ORGANIC / USDA ORGANIC**
-  **SOY FREE**
-  **SUGAR FREE**
-  **TRANS FAT FREE**
-  **VEGAN**



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# EUROPEAN — IMPORTS — a Sysco company

There's no doubt this back-to-school will look a little different than the past. But one thing remains constant: the beginning of a new school year requires a great deal of planning. No matter where your children and you will be eating lunch, grab-and-go and single-serve options are always helpful. What's even better? If those options are not only tasty, but nutritionally packed, too! When trying to stay healthy, the search for tasty food that is both convenient and low carb can seem a bit overwhelming. Here are a few suggestions to get you started down a healthy and convenient low carb path:

Babybel Cheeses are individually packaged 0.75 ounce baby wheels, perfect for portion controlled snacks or lunch additions. Available in four flavors—5018088 Original, 7020345 Sharp, 4535019 Light, and 8836496 Gouda—find your favorite today!

Black Kassel first introduced their uniquely-shaped Salami Whips a couple years ago, and their fun shape makes these an excellent, protein-packed addition to any lunch. Their newest single portion packaging makes this even more ideal for eating on the go! Try the 7098798 Picante or 7098812 Old Forest this school year.

Buddy Fruits is a new way to discover that healthy food can be tasty, fun and cool. Available in convenient squeeze pouches, Buddy Fruits are made up of 100% natural fruit in Apple Cinnamon (1690193), Banana (1691684), Strawberry (1691973) and Multifruit (1691985) flavors.



Cheesepop is a unique snack made from one single ingredient: cheese! Because of this, all three flavors—7093615 Gouda, 7093637 Swiss and 7093639 White Cheddar—are gluten free and low carb. Snack on them or add them to a salad in place of a crouton for an extra (cheesy) crunch!

For the ultimate snack tray, we turn to Olli Salumeria. These meat, cheese and cracker snack packs contain only 100 calories but are packed with 13 grams of protein! They're perfect for busy adults or make an excellent kids' snack. Try one of their 4 flavors.

From the makers of Olli Salumeria comes a new line: Le Stelle. Their Mozzarella with Hard Salami (7119622) and Mozzarella with Prosciutto (7119626) Sticks are healthy, high-protein and gluten-free. They're the perfect Italian gourmet grab-and-go snack!

Les Trois Petits Cochons Sous Vide Eggs Bites make the perfect high-protein breakfast or snack. They can be enjoyed at room temperature or heated in a microwave, skillet or toaster oven. Try one of their 6 unique flavors including their newest Broccoli & Parmesan Egg White Bite (7096610)!



# UNDER THE DOME

## Jeff Babcock, Cheese Specialist

### THE CUT ROOM EDITION

We've recently expanded the offerings from our cutting room. Our SQF-certificated facility utilizes hand cutting to produce random weight pieces that can give you the authenticity of freshly cut cheeses without the hassle. Vacuum packing allows for easy handling and reduced labor, as well as quick merchandising.

#### BARBER'S 1833 VINTAGE CHEDDAR

Made on the Barber's family farm in Somerset since 1833, this English farmhouse cheese is world-class, retaining a title as the oldest cheddar maker still in operation. Aged for two years it develops both sweet and savory notes as the texture becomes crumblier, a well-rounded cheese, great for a cheese board but also in numerous recipes. Pairs well with fruit pastes, chutneys and apples.



**7133775**

Barber's Vintage Cheddar RW

**16/10 oz. RW**

Stocked in IL, TX, VA and CA

#### CAHILL WHISKEY

Cahill's Whiskey Cheddar is a blended cheddar that is marbled with Irish whiskey made by the Cahill family in Ireland. The wheel is enrobed in a yellow wax, the cheese is cut and portioned into wedges and this allows the vibrant flavor of the whiskey to remain intact. Enjoy with crackers or crumbled in onion soup!



**7133676**

Cahill Whiskey RW

**10/8 oz. RW**

Stocked in IL, TX and VA

#### GRAFTON VILLAGE MAPLE SMOKED CHEDDAR

Part of the Wyndam Foundation, the Grafton Village Cheese Co. makes traditional raw milk cheddars in Vermont. Their natural maple smoking gives a little local terroir to their younger cheddar, a wonderful flavor that is quite balanced. Slices well for sandwiches.



**7128370**

Grafton Smoked Cheddar RW

**1/10 lb. RW**

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

#### MILTON 4 ALARM CHEDDAR

The Musser family of Iowa, well known for their Milton Creamery Prairie Breeze, created this fiery cheddar, which they have aptly named 4 Alarm. *Not* sweet and subtle, the 4 Alarm is a traditional cheddar that has been kicked up several notches with the addition of a unique blend of jalapeno, chipotle, chili and even ghost peppers! It has lots of flavor with a sneaky burn at the end. If you like spicy food, there are unlimited ways you can use this cheese.



**7133764**

Milton 4 Alarm RW

**16/10 oz. RW**

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

#### PARMIGIANO REGGIANO & GRANA PADANO

These classic and world-renowned cheeses are essential for kitchens and shops everywhere, and we have now cut them into a smaller sixteenth of a wheel for a reduced pack and easier handling. Made in the heart of Italy, our supplier Latteria Sociale Mantova is well awarded for the high standards of their cheeses.

This Parmigiano Reggiano, the King of Cheeses, is made from raw cow's milk and aged for 22-24 months to bring out tremendous sharp and nutty parmesan

flavors. The hard texture makes it perfect for grating on top of appetizers, salads, pasta and more. No other grating cheese compares!



**7128447**

Parmigiano Reggiano 1/16th

**1/5 lb.**

Stocked in IL, TX, VA and CA

This Grana Padano is a semi-fat, hard cheese made from cow's milk and aged 18 months. Like Reggiano, it is nutty in flavor and granular in texture, but less meaty. Great in main dishes, pastas and sauces.



**7128393**

Grana Padano 1/16th

**1/5 lb.**

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



# WILD AND UNIQUE FOODS

## Tim Doyle, Meat & Game Specialist



### ITALIAN EXPERTISE AT HOME

Greg Laketek spent summers with family in Italy. His earliest memories are

of his grandfather taking him to friends' farms to eat cheese, salumi, bread, and wine. When Laketek took a brief off-ramp into the world of corporate consulting as an adult, it was just a technicality, a sideways route to a deeper culinary calling.

Back in the States, Laketek graduated from University of Kansas, using his business degree to start a consulting company. Warm Italian summer days still glowing in his heart, a restlessness kicked in, and Laketek found his daily office life less and less fulfilling. Laketek enrolled in culinary school, still unsure what his next step would be. It was only when he and a friend began discussing the lack of quality charcuterie in Chicago that the light bulb finally went off.



Once it went off, Laketek was all in—even seeking out the renowned Massimo Spigaroli for a never-been-done internship at his salumeria. Working alongside Spigaroli at Antica Corte Pallavicina, Laketek learned the art of salumi. Four years later, in April of 2013, Laketek was back in Chicago, ready to open the doors of West Loop Salumi—the first USDA-certified salumeria in the city.

After gaining much notoriety for his work, his business suffered a disastrous water leak that destroyed hundreds of thousands of dollars worth of meats and inventory. While unfortunate at the time, it opened the door for a new business partner.

Chef Greg was introduced to entrepreneur and owner of Chicago-based Moesle Meat Company, Joel Janecek. Logistically, a partnership provided them both with an exciting opportunity. Joel with an opportunity to grow his current offerings, and Greg with the chance to get back to doing what he loves with improved sourcing. Together, they formed Salumi Chicago, and haven't looked back.

While producing under a new brand label, Master Salumiere Greg is still producing the same high quality meats that have been winning awards for years.

Salumi Chicago starts with heritage pork, Trapani Sicilian Sea Salt, Telicherry black pepper and Cleto Chiarli Lambrusco (with the exception of Barolo red wine in the Barolo salami). Unlike most traditional salami, Salumi Chicago's is made without additional sugars or nitrates. The results are truly amazing products that boast the following attributes:



**7119826** Barolo Salami **9/5.3 oz.**

*Stocked in IL; Non-stock in TX, VA and CA*

A Piedmontese style of salami comprised of Barolo red wine and a small amount of black peppercorns.

**7119827** Finocchiona **9/5.3 oz.**

*Stocked in IL; Non-stock in TX, VA and CA*

A salami comprised of toasted fennel and fennel pollen with red wine.

**7119844** Spanish Chorizo **9/5.3 oz.**

*Stocked in IL; Non-stock in TX, VA and CA*

A blend of Spanish paprika are toasted and added with a touch of oregano and red wine.

**7119861** Soppressata **9/5.3 oz.**

*Stocked in IL; Non-stock in TX, VA and CA*

**7120244** Soppressata **6/13 oz.**

*Stocked in IL; Non-stock in TX, VA and CA*

A Calabrian style salami comprised of both toasted and fresh Calabrian peppers, red wine and black pepper.



# SPECIALTY GROCERY

## Salima Ghariani, Grocery Specialist

### EXCELLENCE FROM OLIVES



San Giuliano stands in the enchanting city of Alghero on the island of Sardinia, surrounded by stunning olive groves that have extended for centuries along the northwest coast of the island. Alghero was founded around the XII century by the powerful Doria family of Genoa. Alghero was an important military post off the island because of its strategic position that later attracted the attention of the Spaniards. Alghero was conquered in 1354 by the Catalans who ruled the town for four centuries. For this reason, many of Alghero's inhabitants are, to this day, fluent in the old Catalan language.

Olive growing in Sardinia, and in the town of Alghero in particular, dates back between the IX and XIII centuries. It is here where the Manca mill has been producing San Giuliano Oils since 1916. The Manca family vocation for olive oil production is not only the result of great experience, but also - *and most importantly* - obtained from a thorough knowledge of the unmatched technical skills that have made master Italian olive oil producers famous all over the world.

It is well known that the oldest and most traditional olive oil producers have obtained excellent oil from a great range of olive types and varieties. The Domenico Manca company, makers of San Giuliano, has kept the original Italian and Sardinian olive oil processing tradition while improving these techniques. As a result, their olive oil selection has been awarded a significant number of national and international prizes. These recognitions are directly related to a production method defined by San Giuliano as "architecture," in reference to the expertise involved to extract a series of harmoniously-linked "structures" (such as aroma, color, taste) from the olives preserving the natural benefits and qualities that last over time so that the result is as perfect as possible.



#### CLASSICO EXTRA VIRGIN OLIVE OIL

This olive oil has depth of fruit with complex wild flower flavors and light pepper notes.

- New York International Olive Oil Competition: Gold Medal
- Olive Japan International Olive Oil Competition: Gold Medal
- Zurich Olive Oil Awards: Bronze Medal

<b>7132188</b>	Classico EVOO	<b>6/25.3 oz.</b>
	Stocked in IL, TX, VA and CA	
<b>9031170</b>	Classico EVOO	<b>4/3 L</b>
	Stocked in IL, TX, VA and CA	



#### UNFILTERED EXTRA VIRGIN OLIVE OIL

This oil is not filtered causing the original characteristics of the olives to be preserved. Picked at early harvest.

<b>1429917</b>	Unfiltered EVOO	<b>12/25.4 oz.</b>
	Stocked in IL, TX and VA; Non-stock in CA	



#### ORGANIC EXTRA VIRGIN OLIVE OIL

This extra virgin olive oil has a richly fruity aroma with lemons, apples and tomato skins.

- New York International Olive Oil Competition: Gold Medal
- Biol Prize International Competition: Silver Medal
- Olive Japan International Olive Oil Competition: Silver Medal
- Los Angeles International Olive Oil Competition: Silver Medal for Packaging

<b>7798002</b>	Organic EVOO	<b>6/25 oz.</b>
	Stocked in IL, TX and VA; Non-stock in CA	
<b>7798028</b>	Organic EVOO	<b>6/8.5 oz.</b>
	Stocked in IL, TX, VA and CA	



#### PREMIER ESTATE EXTRA VIRGIN OLIVE OIL

This extra virgin olive oil has hints of green grass perfume and a pleasant, spicy after taste.

- New York International Olive Oil Competition: Gold Medal
- Slow Food Italy Guide to the Best EVOOs: Excellent Oil
- Olive Japan International Olive Oil Competition: Gold Medal
- Los Angeles International Olive Oil Competition: Silver Medal
- Zurich Olive Oil Awards: Bronze Medal

<b>7161680</b>	Premier Estate EVOO	<b>6/17 oz.</b>
	Stocked in IL, TX, VA and CA	



#### OTHER SAN GIULIANO SPECIALTIES:

<b>2319713</b>	Balsamic Vinegar	<b>6/8.5 oz.</b>
	Stocked in IL, TX, VA and CA	



The below items have the following attributes:



<b>4751208</b>	Roasted Artichokes	<b>12/11.28 oz.</b>
	Stocked in IL, TX, VA and CA	
<b>6385056</b>	Roasted Tomatoes	<b>12/11.28 oz.</b>
	Stocked in IL, TX, VA and CA	



# SPECIALTY GROCERY, CONTINUED

## Salima Ghariani, Grocery Specialist

### THE MEDITERRANEAN SPIRIT OF PONS



PONS products are the legacy of a family which, after four generations (since 1945), expresses its Mediterranean Spirit

through passion for the land and mastery in making its products. They offer great quality products that have the flavor of trust and tradition.

Grup PONS initially started with the exporting of oil in bulk, largely to Italy. But in 1996, as a company with vision for the future, strength of internationality and the know-how of family tradition, the group decided to package and brand the product at the source. Within a year, Grup PONS began exporting to the United States.

#### EXTRA VIRGIN OLIVE OIL

In the small village of L'Albages, Grup Pons cultivates 1000 acres of Arbequina olive trees under the strict regulations of certified organic farming. An extreme climate with cold winters and extremely dry and hot summers are the differentiating factors of the olives that are ground in their mill. The tiny arbequina olives are hand picked on PONS' terraced lands and ground in their mill on the same day they are harvested in order to preserve their maximum essence and freshness. Respecting traditional processing methods, these oils are cold-extracted through a double centrifuge spinner. The result is an extraordinary green-gold liquid with high density, aroma and fruity flavor.



**1683362** Traditional EVOO **6/17 oz.**

*Stocked in IL and VA; Non-stock in TX and CA*

This unique blend of cornicabra and arbequina olives leads to a fresh aroma and well-balanced, slightly peppery taste. An everyday olive oil that pairs well with salad, fish, meat, pasta and rice.



**1683343** Arbequina EVOO **6/17 oz.**

*Stocked in IL and VA; Non-stock in TX and CA*

This olive oil is made from arbequina olives, giving a fruity apple and banana flavor with a nutty taste. Use this olive oil in dressings or with fish and vegetables.

After much success in olive oil, Casa Pons USA began offering a range of essential Spanish products made by small local producers.

#### PIQUILLO PEPPERS

An artisan product, MAS PORTELL Piquillo Peppers are incomparable in taste, extremely attractive, whole and bright red in color with an aroma reminiscent of the wood-burning ovens in which they are roasted. These Piquillo Pimientos are roasted over a wood fire and carefully peeled by hand. Only their own natural juice is used and under no circumstances is water or chemical solutions used in their preparation. MAS PORTELL Piquillo Pimientos come from a unique variety of red peppers that grow to perfection in Lodosa and its surrounding areas. Their triangular shape and slightly curved point characterize

these pimientos. The "Denomination of Origin" guarantees the quality and authenticity of these flavorful peppers. Enjoy as they come in a salad or side, or stuff these small peppers for added flavor.



**4174153** Piquillo Peppers

**1/67 oz.**

*Stocked in IL, TX, VA and CA*

#### PAPRIKA

From the La Vera region in Extremadura, la CHINATA carefully selects the best pimientos grown to produce sweet, bitter-sweet and hot smoked paprika. The traditional oak wood oven drying process used in La Vera grants this product a quality certification and Denomination of Origin. Oak wood contributes to the necessary amount of heat and smoke to dehydrate and provide the smoked flavor to the peppers. This is a main ingredient of sausage and chorizo and an exceptional spice for sauces, meats, seafoods, and more.



**1555749** Smoked Paprika

**1/1 kg.**

*Stocked in IL, TX and VA; Non-stock in CA*

**1770561** Smoked Sweet Paprika **12/2.5 oz.**

*Stocked in IL, TX and VA; Non-stock in CA*

#### RICE

MAS PORTELL rice carries the Denomination of Origin certification, which endorses its quality and distinctiveness. Unique for the way it is cultivated, this rice is grown in the mountains using a natural pure cold-water irrigation process during its regenerating and maturation. The uniqueness of the MAS PORTELL Rice is also attributed to the use of the traditional seeds and maturing process, which is 30% slower than the process used with other rice. This is a more absorbent and slower-cooking rice, making it the preferred rice for making Paella.



**3579333** Calasparra Rice

**20/1 kg.**

*Stocked in IL, TX and VA; Non-stock in CA*

# FOR THE PASTRY CHEF

## Cat Carp Wall, Pastry Specialist



100 years. Made with dedication passed on from generation to generation, Callebaut chocolate is relied on every day by chefs and chocolatiers to create great tasting delights. With your choice for Callebaut Finest Belgian Chocolate, you make a choice for great taste and to actively support local cocoa farmers in West Africa: of every block or pack you purchase, part is reinvested in farmer training and community projects – in partnership with the Cocoa Horizons Foundation.

### CARAMEL FILLING

In many kitchens today, staff is scarce and there's only 24 hours in a day. So making caramels from scratch is not always an option. With Callebaut's Caramel, that changes: you can count on a genuine, great tasting caramel made with the best ingredients and without any artificial flavors or colorings. It has a deep & bold caramel taste and golden-brown color, typical for home-made caramels. And the best part: it's there, close at hand, without increasing the workload of your staff!

The Callebaut chefs perfected the caramel recipe in such a way that it's easy to work with and allows you to use for anything from filling in bonbons to topping your desserts. It has a short tail for perfect piping in small delicacies such as bonbons or bars. And it's firm enough to be perfectly versatile to also top cakes, pastries and des-

serts, or flavor your creams and crèmeux. Moreover, the new caramel is easy to tune with your own personal touch: mixing in fleur de sel or crunches, or mixing with chocolate to create chocolate fudge.



**7114899**

Caramel Filling

**1/5 kg**

Stocked in IL, TX, VA and CA



Using only the finest ingredients, Callebaut has been crafting its Finest Belgian Chocolate in the heart of Belgium for more than

### MALCHOC DARK CHOCOLATE

This dark chocolate bursts with deliciously intense chocolate taste yet contains no added sugar. Its pleasant sweetness comes from the sugar substitute maltitol, rounded off with natural Bourbon vanilla. And its taste and mouthfeel come very close to the taste of Callebaut's traditional chocolates—same crack, same mouthfeel, same color and beautiful gloss.

This dark chocolate with no added sugar furthermore offers the same freedom of creativity in applications as Callebaut's Finest Belgian Chocolate recipes do: from confectionery, pastry mousses or crèmeux to desserts and drinks. Melting, tempering, cooling and molding work in exactly the same way—its technical properties and behavior are absolutely identical.

Finished products made with this chocolate can be promoted with the label "no added sugar" if the finished recipe doesn't contain any other added sugars.



**3038484**



Malchoc Dark

**5/5 kg**

Stocked in IL, TX, VA and CA

### RECIPE RECOMMENDATION

**DARK SUGAR FREE CHOCOLATE CRÉMEUX**

*Recipe yields 1000g*

#### INGREDIENTS

- ♦ 390 g 36% cream
- ♦ 195 g 3.6% full cream milk
- ♦ 52 g isomalt
- ♦ 25 g maltitol
- ♦ 71 g egg yolks
- ♦ 300g Callebaut Malchoc Dark Chocolate



#### PREPARATION

1. Boil cream, milk and isomalt together. Whip in egg yolks and maltitol.
2. Temper together and heat back up to 82°C while stirring.
3. Pour previous mixture onto the chocolate and emulsify. Pour into molds and freeze.

Source: Callebaut





# INDUSTRY TRENDS

## *Retail & Foodservice*

### REIMAGINING MENU INNOVATION AMID THE PANDEMIC

Heaping plates of nachos and pitchers of draft beer may be among casualties of the coronavirus pandemic as consumers shy away from sharing appetizers and beverages at restaurants for the foreseeable future. Family-style meals and buffet spreads? Forget about it.

Operators are rethinking menu strategies in an environment radically altered by reduced socializing and spending, panelists said during a webinar hosted by the National Restaurant Association. Safety and value will be key for driving on-premise sales throughout the pandemic and resulting economic downturn.

“We are entering the golden age of single-serve,” said Nancy Kruse, president of The Kruse Co., Atlanta. “I think we’re going to have a long, slow decline of buffets and so on, but I suspect that will allow some operators to rev up the creative alternatives.”

Consumers, craving control and comfort, will be drawn to wellness cues, including seasonal, fresh, locally grown and made to order, as well as gussied-up takes on familiar favorites, Ms. Kruse said.

“We are at this moment engorging ourselves on tons and tons of comfort food, pizzas and pastas,” she said. “We want it, but I think we want it amped up a little bit... Make it a little special so it clearly outstrips what your consumers are doing for themselves at home.”

She predicted a return to the “wow factor” in restaurant dishes “because it’s the kind of thing that takes us outside of ourselves and makes us smile.” Eye-popping presentations of food and beverage have been pushed aside as a result of pared-down menus and takeout- or delivery-only operations. In the future, Instagram-ready concoctions will help lure consumers back to restaurants.

“People will be looking to control their spending, but remember that the dine-in occasion is now competing with the at-home occasion,” said Donna Hood Crecca, principal at Technomic, Inc., Chicago. “I think operators will be challenged to deliver that value from a price perspective but also start getting back to that wow factor because part of the value is ‘I can’t get this experience at home.’”

Similarly, restaurants serving expertly prepared global foods and flavors provide a special experience to consumers, particularly during a period of significantly limited international travel. Trending regional cuisines include Filipino, Indonesian and Turkish, said Lizzy Freier, senior research manager at Technomic.

“The way we’ve seen a lot of operators innovate with regard to global offerings has been with add-ons — things like sauces, condiments,” Ms. Freier said. “Add-ons are really great for operators right now because they create that revenue for incremental sales ... and it’s a less expensive option than offering a completely new dish. So when it comes to something like Indian cuisine where consumers are looking for ... that big, beautiful, bold flavor, using sauces and spices and condiments and herbs and things like that is kind of the way to go.”

An Italian revival is underway, Ms. Freier said, citing classic dishes and flavors incorporated in new ways on menus. Examples include cacio e pepe expanding beyond pasta and plant-based Bolognese.

A deeper exploration of Mexican cuisine is inspiring menu development, Ms. Kruse said, pointing to tajin, a chili-lime seasoning appearing in a broad range of foods and beverages. Tortas, which are sandwiches typically featuring a fluffy bun topped with refried beans, peppers, avocado and meat and cheese, are gaining momentum, too.

Creative twists on schnitzel, which Ms. Kruse dubbed “Middle Eastern soul food,” and Asian desserts also are exploding in popularity, she added.

Another trend gaining steam prior to the pandemic, plant-based meat alternatives will continue to surge on menus, while still remaining relatively niche. Some operators are betting on “better meats,” Ms. Kruse said, describing Burger King’s recent test of “reduced methane emissions” beef from cattle fed a low-carbohydrate diet that includes lemongrass.

“It’s a tiny category, but we’re going to see more activity around better meats and more sustainable meats because Americans are meat eaters, and they want us to give them an excuse to consume what they really want to consume anyway,” Ms. Kruse said.

# BACK TO SCHOOL ESSENTIALS



With the start of the school year just around the corner, it's time to stock up on the essentials like

healthy snacks. Love of Fare snacks are perfect for people looking for healthy, high quality products. Each product is packed in cases of twelve 4 ounce cellophane bags that stand upright and will stand out on shelves. Whether back-to-school means packing lunches to take out of the home or grabbing snacks from the pantry throughout the day, these will fit the bill.

## **0758357** Roasted, Salted Almonds

*Stocked in IL, TX, VA and CA*



These perfectly salted almonds are packed with zinc and protein and are a rich source of Vitamin E and monounsaturated fat, one of the two "good" fats responsible for lowering LDL cholesterol.

## **1469251** Natural Pistachios (In Shell)

*Stocked in IL, TX, VA and CA*



Love of Fare pistachios are dry roasted and lightly salted in the shell (natural), perfect for snacking.

## **1689518** Vanilla Yogurt Pretzels

*Stocked in IL, TX, VA and CA*



Love of Fare Vanilla Yogurt Pretzels are so rich and luscious they will melt in your mouth. These are a go-to snack loved by kids and adults alike.

## **1466511** Chocolate Pretzels

*Stocked in IL, TX, VA and CA*



Rich milk chocolate enrobes a crunchy salted pretzel. A great snack, these pretzels are a hit every time.

## **1306424** Diet Delight Mix

*Stocked in IL and VA; Non-stock in TX and CA*



This tasty mix is a combination of raisins, almonds, filberts, cashews, blanched almonds, pumpkin seeds and pecans. This mix has sweet and salty flavors to satisfy your cravings without steering your diet off track.

## **1689480** Sesame Stix

*Stocked in IL, VA and CA; Non-stock in TX*



Love of Fare Sesame Stix are golden, fresh, crunchy sesame covered snack sticks with a hint of salt added. They are a great treat for any party!

## **1689596** Wasabi Peas

*Stocked in IL, TX and VA; Non-stock in CA*



Wasabi Peas are the ultimate snack with a kick. Crunchy, spicy and oh-so-good! One bite and you will know what we mean when we say hot.

## **1689625** Sunflower Kernels

*Stocked in IL, TX and VA; Non-stock in CA*



Love of Fare sunflower seeds are lightly salted and roasted, providing rich flavor and a great taste. They make a great snack and a quick garnish for a variety of recipes.

## **1469230** Roasted and Salted Cashews

*Stocked in IL, TX and VA; Non-stock in CA*



Love of Fare Cashews are freshly roasted to perfection, then slightly salted to enhance a truly delicious taste.

## **1463452** Marathon Mix

*Stocked in IL, TX and VA; Non-stock in CA*



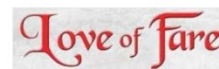
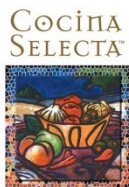
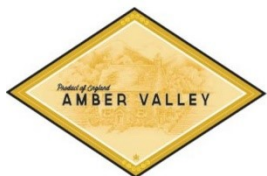
This snack mix is a combination of raisins, peanuts, sunflower seeds, candy coated chocolate gems and cashews.

## **1689668** Gummy Bears

*Stocked in IL, TX and VA; Non-stock in CA*



Gummy Bears are a favorite of both the young and the young at heart. These vibrant classic bear-shaped gummies are a soft, chewy and sweet fruity snack.



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