



EUROPEAN
— IMPORTS —
a Sysco company

Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.

Hot Flavors & Cool Menus

From kimchi's spicy-sour kick to cheeses infused with bold flavors like dill or hatch chile, this season's menus are turning up the flavor. It's all about surprising pairings that bring freshness, zing, and craveable depth to summer dishes.



THE AUGUST ISSUE

Bold, Authentic Flavors

As we begin to wind down on summer, there's nothing quite like trying a bold, innovative ingredient or shaking up a classic summer recipe with a cool, new flavor. From spicy, bold tastes to classic items with an innovative twist, European Imports offers an abundance of options to choose from. With so many options, let's take a look at some of the newest standout additions.

Let's start with some new, bold additions that inspire.

Mama O's Kimchi is a business that began when founder Kheedim Oh couldn't find kimchi that matched his mother's. After learning her recipe, he began making batches in D.C. and hauling them back to NYC by bus and skateboard. Today, Mama O's remains a family-run business dedicated to crafting top-quality kimchi using premium ingredients and a passion for continual improvement. European Imports now carries their **128oz Kimchi**, **Kimchi Paste**, and **Kimchili Hot Sauce**. Use these items to top a burger, create a kimchi slaw, incorporate into a fried rice dish and so much more.



Another new addition to European Imports is from **MAE Fine Foods**. Founded on the values of passion, commitment, and quality, MAE Fine Foods has grown into a thriving family-run company. Three new items from MAE Fine Foods are the **Chocolate Bonbon Collection**, **Moka Chocolate Mousse Dome**, and the **Bananas Foster Mousse Dome**. These delectable desserts are ready to be devoured and are a great labor-saving option!

Newer to the European Imports offering is the **Castello Smoked Havarti Cheese**. Originating in Denmark, Havarti is a unique, sliceable semi-hard cheese known for its smooth texture and springy bite. Its mild, balanced flavor that features sweet and tangy makes it versatile for all palates. Whether tossed in salads, layered in sandwiches, or on its own, Havarti offers a subtly sharp taste that enhances any dish. European Imports offers from Castello, which includes: **Aged Havarti Cheese**, **Creamy Havarti Cheese**, **Jalapeno Havarti Cheese**, **Onion & Herb Havarti Cheese**, and **Dill Havarti Cheese**.

Reinvigorate your summer dishes with **Cardini's** newest Italian Cheese Dressings. Cardini continues to honor its culinary roots while offering modern convenience through a growing line of premium dressings. The two bold new flavors, **Italian Cheese with Balsamic Vinegar** and **Italian Cheese with Sweet White Vinegar**, bring rich, cheesy, and robust flavor to the table. Perfect for both classic recipes and creative twists, these dressings are your go-to for effortless summertime flavor upgrades.



See **Page 12** for additional summertime flavors and products.

Spotlight

Cheese

Jeff Babcock



Cave-Aged Excellence from Iowa

Maytag Blue Cheese has been a symbol of craftsmanship and quality since 1941. Handcrafted in small batches on a family farm in Newton, Iowa, each wheel is made using local Iowa milk and time-honored techniques passed down through generations. The cheese is cave-aged for a minimum of 120 days, allowing it to develop its signature blue and green veining, creamy texture, and piquant, zesty flavor. Bold and pleasantly pungent with a smooth, lemony finish, Maytag Blue offers a crumble-ready consistency that elevates salads, burgers, steaks, and more. This commitment to tradition and flavor excellence recently earned Maytag Blue Cheese a 2024 Gold *sofi*™ Award from the Specialty Food Association — a testament to the enduring legacy and artisanal quality of this American original.

A versatile and flavorful addition to any dish, Maytag Blue can be displayed on a charcuterie board as a centerpiece, allowing your guests to cut their own slices and enjoy the rich and creamy flavor. Slice into bite-sized pieces and serve with crackers, fruit, or savory spreads, creating a beautiful arrangement that highlights the cheese's marbled texture and bold taste.

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- A. 8608879 Maytag Blue Cheese Wheel 1/4.5lbs
- B. 5253024 Maytag Blue Cheese Wedge 16/4oz
- C. 8819021 Maytag Blue Cheese Crumbles 1/5lbs
- D. 7394571 Maytag Crumbled Blue Cheese Cups 12/4oz

Blue cheese gets its signature flavor and veins from *Penicillium roqueforti*, a mold introduced during the aging process. While it looks intense, the bold appearance hides a surprisingly creamy texture and a range of flavors.

Spotlight

Charcuterie
Ryan LaMere



The Art of Salumi: Busseto's Legacy

Tucked in the heart of Northern Italy, the village of Busseto is surrounded by culinary giants—Bologna, Parma, Genoa, and Milano. These cities are steeped in old-world tradition, yet constantly inspired by modern influences, setting the global standard for culinary innovation.

Busseto carries that same spirit in its artisanal salami, crafted under the expert guidance of Master Salumiere Lorenzo Pagani. Lorenzo began honing his craft at just 14 years old in Como, Italy, in 1955. After moving to the U.S. in 1991 to learn English, he joined Busseto Foods and has led their salumi program ever since.

Lorenzo's approach remains rooted in simplicity and quality. Using only premium cuts of pork and a proprietary blend of spices, Busseto continues to follow centuries-old recipes. Their products are made in a modern, efficient facility located in California's San Joaquin Valley, where the dry climate mirrors that of Italy. This climate is ideal for the delicate art of salumi drying.

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That's the principle I required when I came from Italy: You have to have the right meat, and you have to have the right process. They're like twins, inseparable."

— Lorenzo Pagani, Master Salumiere



A. 7245155 Small Charcuterie Kit 8/16.16oz

B. 7345977 Assorted Dry-Cured Italian Meats 10/12oz



C



D



E



F

C. 7044630 Black Pepper Salami 12/3oz

D. 7044608 Herbs de Provence Salami 12/3oz

E. 7044584 Spicy Chorizo Salami 12/3oz

F. 1439930 Dry Salami Nuggets 12/8oz

Spotlight

Tessa Brueckner *Italian*



7383132 Calabrian Chili Crisp in Oil 6/3.5oz

Rooted in Family, Built on Tradition

The story of the Alessi brand begins in 1947, when Tony and Rosalie Alessi founded their company in a backyard garage in Tampa, Florida. Tony Alessi immigrated to the United States with his family at the start of the 20th century. He began his career as a salesman for a national company but chose to walk in a different direction. He and Rosalie wanted to create something of their own, something their sons, Tony Jr. and Alfred, could one day be a part of. That decision led to the founding of Vigo Importing Company. What began with a focus on importing meats, cheeses, and olive oils soon grew into something greater: the launch of the Alessi line of products.

Today, **Alessi** offers more than 100 authentic, high-quality Italian products that are sold across the globe. **Alessi Calabrian Chili Crisp** is a bold, garlic-forward condiment made with Calabrian peppers, olive oil, toasted onions, and spices, crafted with the same care found in kitchens across Italy. Its well-balanced flavor adds depth to everything from pasta and meats to eggs and pizza. Try it in compound butter, drizzled over popcorn, or as a savory topper for Greek yogurt bowls.

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Authenticity is all in the details. Alessi believes in the power of high-quality ingredients and rich flavors that aren't complicated by fillers, unnecessary additives, and synthetic dyes. Just fresh, clean ingredients. They stay true to tradition in all of their products to maintain their pure, authentic flavor. That's the Alessi Way!



A. 7798499 Pesto 12/3.5oz

B. 1229616 Sun Dried Tomatoes in EVOO 6/7oz

C. 3951266 Raspberry White Balsamic 6/8.5oz

D. 7544851 Pear Infused White Balsamic 6/8.5oz

E. 4626919 Traditional Balsamic Reduction 6/8.5oz

Tony and Rosalie used only traditional methods of preparing their foods, such as bronze dies to cut pasta, and natural Italian ingredients to create their sauces. They passed these methods, and their respect for traditions, down to their sons, Tony Jr. and Alfred, who passed them down to their children.

Alessi's Fruit-Infused Balsamic Vinegars bring a bright, flavorful twist to a pantry staple. These vinegars start with authentic balsamic and are enhanced with natural fruit essences like raspberry or pear. The result is a balanced vinegar that's both sweet and tangy—perfect for drizzling over salads, glazing meats, or finishing roasted vegetables. Their versatility and bold flavor make them an easy way to elevate everyday cooking.

Spotlight

fruit filling

Andrea Coté

ANDROS
PROFESSIONAL

Global Fruit Expertise, Made Local

Andros Professional is the dedicated ingredient brand of the Andros Group, a family-owned company with deep roots in the southwest of France. Backed by decades of fruit expertise, the brand offers premium fruit-based solutions tailored for foodservice professionals. Every product is thoughtfully crafted using high-quality fruits and simple ingredients—never any artificial flavors or colors. From vibrant Fruit Fillings to the innovative Fruits & Chunks line for beverages, Andros Professional is known for delivering exceptional taste and texture. Now proudly made in the USA, these solutions are produced at Andros' state-of-the-art facility in Virginia. This local manufacturing capability allows the brand to serve the North American market with greater speed, freshness, and flexibility, bringing global fruit expertise closer to home.

A. 7375485 Blueberry Filling Baking Jam 1/22lbs

B. 7375449 Apricot Filling Baking Jam 1/22lbs

C. 7375447 Apple Cinnamon Filling Baking Jam 1/22lbs



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D



E



F



G



H



I



J



K



L

- D. 7375486 Mixed Berry Fruits & Chunks Mix 6/2.2lbs
 E. 7298840 Pineapple Yuzu Fruits & Chunks Mix 6/2.2lbs
 F. 7297877 Pink Guava Fruits & Chunks Mix 6/2.2lbs
 G. 7297867 Mango Fruits & Chunks Mix 6/2.2lbs
 H. 7375526 Raspberry Fruits & Chunks Mix 6/2.2lbs

- I. 7297868 Strawberry Fruits & Chunks Mix 6/2.2lbs
 J. 7375193 Strawberry Filling Baking Jam 1/22lbs
 K. 7375492 Raspberry Filling Baking Jam 1/22lbs
 L. 7375481 Cherry Filling Baking Jam 1/22lbs

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Retail & Foodservice Industry Trends

The Latest in Food Trends: Premiumization, Global Flavors, Functional Foods

In the Specialty Food Association's latest Trend Report, created with The Food Institute and MenuData, data reveals how consumers are seeking artisanal quality, bold global flavors, and products that balance indulgence with wellness.

Defining Premiumization:

Premiumization is a strategy that uses marketing, psychology, and brand positioning to increase a product's perceived value, aiming to justify higher prices and build loyalty.

However, it is not just about expensive ingredients or packaging. The true premium value of a product often comes from the experience or social significance the product provides. In relation to foodservice, premiumization often entails emphasizing preparation methods or specializing the customer experience of the quality ingredients.

Key Insights from SFA and Others:

Gourmet + Convenience: Building on the "Upscaling at Home" movement from Summer 2024, the trend of gourmet convenience is gaining momentum this year. Consumers are increasingly looking for chef-inspired meals in easy-to-prepare formats.

Vivacious Vinegars: Vivacious Vinegars are making a bold comeback as consumers seek complex, tart flavors to balance recent years' sweeter trends. A wave of innovative vinegar varieties beyond the usual white, balsamic, or apple cider vinegars is emerging in the form of fruity condiments, reductions, shrubs, and even drinkable vinegars used in morning or recovery routines. This rise reflects a broader appetite for elevated, flavor-forward foods that make everyday meals more exciting.

Global Flavors and Consumer Behavior: Consumers are becoming more adventurous when it comes to both cooking and eating out. Younger generations—particularly Millennials and Gen Z—are driving this shift, with a growing appetite for bolder, more globally inspired flavors. These consumers are not only open to trying new dishes but are actively seeking out authentic cuisines and regional specialties, often influenced by travel, social media, and food-focused content. This curiosity extends beyond restaurants to their own kitchens, where they are experimenting with diverse ingredients, spices, and cooking techniques from around the world. For food brands and retailers, this presents an opportunity to highlight unique products, emphasize cultural authenticity, and provide inspiration through recipes and stories that connect to global food traditions.

Source: **Specialty Food Association**

A Look at More New, Cool Flavors

O's Bubble is a new addition that aims to make bubble tea more convenient and creative for everyone. As boba has grown into a global phenomenon, O's Bubble is on a mission to share this iconic Taiwanese treat with the world through easy-to-enjoy formats that bring the joy of bubble tea beyond traditional shops. Two of the brand-new items include the **Mango Popping Boba** and the **Strawberry Popping Boba**.

Ponthier is a leader in quality fruit purées that deliver natural, intensely flavored products with rigorous traceability and sustainable sourcing. The company's heritage, innovation, and global reach have made it a go-to brand for culinary professionals seeking reliable, premium fruit ingredients. **Ponthier's** refrigerated puree line has a few new flavors, perfect for summer. These include **Lemon**, **Calamansi**, and **Red Rhubarb**.

For your other summer beverage needs, below are a couple of items to enhance any classic, refreshing drink, or to be used for a bold concoction.

Q Mixers is a premium beverage brand dedicated to crafting high-quality mixers that elevate the drinking experience. Made with real ingredients and bold carbonation, Q Mixers are designed to pair perfectly with any of your mocktail needs or shine on their own. The core four are the **Club Soda**, **Ginger Ale**, **Ginger Beer**, and **Tonic Water**.

Newest to the 1883 offerings is their line of sauces – not only can these be used for desserts, but also with a variety of beverages. The sauce makes the perfect garnish or ingredient for hot and cold beverages, smoothies and milkshakes, dessert toppings and so much more. There are a variety of flavors including: **Caramel**, **Dark chocolate**, and **Strawberry**.

To elevate any drink, Garniche offers premium, shelf-stable beverage garnishes. Designed to elevate modern mixology, they offer beautiful, labor-saving solutions to elevate any summer drink. The newest addition at European Imports is the **Dehydrated Jalapeno**.

[Click here to watch our latest Behind the Brand video!](#)



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The Flavor Forecast

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



1138249
Barry Callebaut
Dark Chocolate Chips
1/30lbs



7365165
Barry Callebaut
Milk Chocolate Callets
33.6%
1/5.5lbs



7375517
Conservas Ortiz
Anchovies In Olive Oil Tin
10/1.68oz



7375528
Conservas Ortiz
Sardines In Olive Oil Glass Jar
12/6.7oz



7375533
Conservas Ortiz
Anchovies In Olive Oil Glass Jar
15/3.35oz



7375557
Conservas Ortiz
Sardines In Olive Oil Tin
20/4.94oz



7375560
Conservas Ortiz
White Tuna In Olive Oil Tin
12/3.95oz



7375935
Maple Leaf Cheese
Habanero Jack Square Chunk
12/8oz



7375948
Maple Leaf Cheese
Cranberry White Cheddar Chunks
12/8oz



7375949
Maple Leaf Cheese
Horseradish White Cheddar Chunks
12/8oz



7375951
Maple Leaf Cheese
Smoked Gouda Wedges
12/8oz



7377699
Voyage-Marche Gourmet
Gourmet Spanish Guindilla Peppers
12/7oz

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7378774
Galaxy Trading Co.
Brioche French Toast Sliced
3/2.24lbs



7380131
La Lola
Mussels In Pickled Sauce
12/4oz



7380411
Gran Valle de Montecelo
Manchego Gran Valle, 6 Months
16/5.29oz



7382885
Terrapin Ridge
Everything Aioli
6/13oz



7383188
Isigny Sainte-Mere
Camembert
12/8.82oz



7385055
IRCA
Mirror White Chocolate
Glaze
1/6kg



7385772
IRCA
Sinfonia Caramel
Chocolate
1/11lbs



7387092
Locatelli
Pecorino Romano
Wedge
12/7oz



7387499
Kewpie
Japanese Mayonnaise
20/15.9oz



7387833
Uglier
Hot Honey Sweet
Potato Kettle Chips
12/5.5oz



7387837
Uglier
Spicy Bbq Sweet Potato
Kettle Chips
12/5.5oz



7389418
Mama O's
Kimchili Hot Sauce
2/1L

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7389425
Mama O's
Vegan Kimchi Paste
2/1L



7389428
Mama O's
Vegan Kimchi Probiotic
1/128oz



7390710
1883
Caramel Sauce
2/64oz



7390713
1883
Dark Chocolate Sauce
2/64oz



7390714
1883
Dark Chocolate Sauce
Squeeze Bottle
6/16.9oz



7390754
Garniche
Dehydrated Jalapeno
1/8oz



7391970
Quijote
BBQ Chistorra
13/1.53lbs



7391971
Quijote
BBQ Spanish Chorizo
12/1lb



7391973
Quijote
BBQ Style Argentino
Chorizo
12/1lb



7392695
Field Trip
Buffalo Style Chicken &
Apple Stick
1/24ct



77392720
Deer Creek
1 Year Aged Cheddar
12/6oz



7392722
Deer Creek
1 Year Aged Cheddar Loaf
2/5lbs

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7392725
Deer Creek
3 Year Aged Cheddar Loaf
2/5lbs



7392727
Deer Creek
The Wild Boar - Monterey
Jack Cheese With Black
Truffle
1/12lbs



7392732
1883
Dragon Fruit Syrup
2/1L



7392915
Snøfrisk
Goat Cheese Wheel
1/8.8lbs



7394029
1883
Ume Plum Syrup
2/1L



7394043
Marky's
Smoked Trout Roe
5/2oz



7394047
Marky's
Hackleback Caviar
5/1oz



7394063
Marky's
Paddlefish Caviar
5/1oz



7394102
Marky's
Smoked Trout Roe
5/4oz



7396077
Silano
Gaeta Black Pitted
Olives In Brine
1/8.8lbs



7396098
Silano
Mixed Pitted Olives In
Brine
1/8.8lbs



7396099
Silano
Mixed Whole Olives In
Brine
1/11lbs

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