

SEPTEMBER 2020 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

ALL INDUSTRY EVENTS HAVE
BEEN POSTPONED

NEXT MONTH'S HOLIDAYS & EVENTS

time to start planning!

OCT 12 COLUMBUS DAY
OCT 31 HALLOWEEN

all month long...

NATIONAL PUMPKIN, APPLE &
CARAMEL 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 **FLAVOR OF FALL**

Although some October holidays might look a little different this year, we're excited to celebrate one holiday that can't be affected: National Apple Month! Let's explore some of the products to stock up on now in order to celebrate this flavor of fall.

In 1603 Jamestown, settlers grew apples for one sole purpose: cider. So, it only makes sense we start there. Martinelli's is a family-owned and operated company that has been producing premium 100% juices from apples for over 150 years. Whether you're in the mood for apple juice, apple cider, or something sparkling, Martinelli's has something for you!

If you're looking for a different take on an apple beverage, turn to new Bongiorno VinegarDrinks, made from Balsamic Vinegar of Modena and Apple Cider Vinegar, along with typical fruit juices and natural flavors. The consumption of vinegar is associated with digestive and intestinal well-being. Try the Honey (7136324), Berries & Pomegranate (7136329) and Orange (7136325) varieties.

Apples can be a part of any snack or meal, but breakfast just might be best! If you love oatmeal, we have a few options to choose from: McCann's Apple Cinnamon Envelopes (9676768) or Cups (7013793) offer a natural apple flavor and hint of cinnamon, while Umpqua Oats' Apple Cranberry Oatmeal (7094842) features custom milled thick rolled oats blended with apples, cranberries and raisins. Looking for something more indulgent? Try any of the apple flavored pastries from Delifrance, French Gourmet, Lecoq or Perla, available in a variety of shapes and sizes. And don't forget the breakfast meat! Raisin River's Chicken Apple Breakfast Sausage (8465102) will bulk up any breakfast spread.

If you're looking for the perfect cheese to add to a Fall cheese board, turn to Beehive Cheese Apple Walnut Smoked Cheese (7107947). It's lightly smoked with English walnut shells and red apples, creating a mild, smoky flavor with sweet, subtle nutty notes and a creamy texture. Want something a little more Fall-forward? Try LaClare Apple Cinnamon Goat Cheese (7134816), a delicate, tangy goat log with cinnamon and apples to give it a special sweetness, featured on Page 2.

Another item perfect for a Fall cheese board? Try the new Apple Fig Mustard (7131981) from Wildly Delicious, featured on Page 5.

And of course you'll need to finish off your day with something sweet! The Davigel Normandy Apple Tart (7061580) starts with a shortbread crust and is filled with Normandy cream and apple segments, then covered with syrup.

UNDER THE DOME

Jeff Babcock, Cheese Specialist

LACLARE FRESH GOAT CHEESE



Fresh Goat Cheese (chèvre) from LaClare Family Creamery is just that—fresh. Right in their backyard, they have the highest concentration of dairy goat farming in the nation, and their goat cheese is made with their own local Wisconsin milk supply. Handled with care, LaClare's award-

winning goat milk travels just 15 miles from farm to creamery. This means fresher milk, reduced travel and minimal quality disruption. This allows LaClare to make the highest-quality goat cheese in their brand new creamery.

Whether it's breeding the best possible stock, their humane and sustainable herd management practices, their proper milk handling or their mastery of the art and science of cheese-making, LaClare products simply taste better.

Discover the newest additions to the LaClare line with their four ounce flavored goat cheese logs. With unique and fun flavors, the La Clare experience takes us into a new realm. All logs come with twelve in a case and boast the following attributes:



ORIGINAL GOAT CHEESE

Made from fresh Goat Milk, this cheese has milky, delicate, mild flavor complemented by hints of tangy sweetness.

Chevre can be substituted for cream cheese for a lighter, more flavorful, culinary experience.



7134926

Original Goat Cheese Logs

Stocked in IL, TX, VA and CA

APPLE CINNAMON GOAT CHEESE

Sweet apple and cinnamon perfectly complement the tanginess of the Original Goat Cheese. It can be served warm with graham crackers for a light and fun dessert.



7134816

Apple Cinnamon Goat Cheese Logs

Stocked in IL, TX, VA and CA

MAPLE BOURBON GOAT CHEESE

The Original Goat Cheese is blended with sweet maple and is complemented by an aromatic bourbon flavor. For cocktail hour serve this cheese with some roasted mixed nuts—the salt and sweet flavors play well with one another.



7134917

Maple Bourbon Goat Cheese Logs

Stocked in IL, TX, VA and CA

CHIPOTLE HONEY GOAT CHEESE

The Original Goat Cheese is mixed with honey and chipotle peppers to create a delightful blend of sweet and smoky with a spicy burst. Use as a filling in a quesadilla or on top of tacos, as the balanced flavors greatly complement other foods.



7134827

Chipotle Honey Goat Cheese Logs

Stocked in IL, TX, VA and CA

FIG & HONEY GOAT CHEESE

Sweet figs and honey are combined with LaClare's Original Goat Cheese for a balance of sweet and rich flavors. These are classic flavors to pair with a goat cheese—try it with crisp wafer crackers or buttery cookies.



7134879

Fig & Honey Goat Cheese Logs

Stocked in IL, TX, VA and CA

ZESTY RANCH GOAT CHEESE

A savory ranch seasoning blend perfectly complements the tanginess of the Original Goat Cheese. Stuff into celery sticks for your Bloody Mary or just place on a crudité platter and see how quickly it disappears.



7134925

Zesty Ranch Goat Cheese Logs

Stocked in IL, TX, VA and CA

WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

AUTHENTIC BLACK FOREST HAM



When thinking of the Black Forest, you might imagine pure air, mountains densely wooded with tall fir trees, picturesque villages, a rich cultural heritage, the famous cuckoo clock and hearty culinary specialties – and you’d be quite right. One of the most famous German delicacies is deeply rooted in this beautiful scenery: Black Forest Ham.

Adler Schwarzwald has been producing Black Forest hams in Germany since 1920. They take pride in being the family-run business that pioneered in development and manufacturing delicious Original Black Forest ham back in the 1950’s—a unique product that has since become the best-selling smoked ham in the European Union and is still enjoying growing popularity. Adler Schwarzwald is only the third German company in their industry to have met the high standards and requirements to be allowed to export their products to the United States.

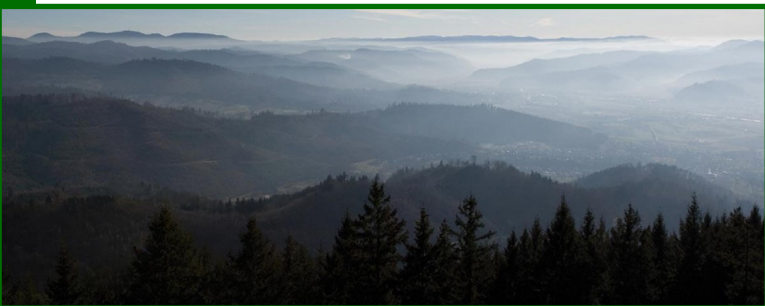
Black Forest ham can only be produced in the Black Forest region of Germany. Since 1997, this ham has been certified and protected by the European Union with a Protected Geographical Indication (PGI), which means that the EU protects its traditional production process. The Adler Schwarzwald plant is located in Bonndorf, Germany in Hochschwarzwald—which is the upper part of the Black Forest—at an altitude of over 800 meters. The plant is climatically situated in a prime position which ensures the best conditions and superior air quality.

Black Forest Ham is a boneless pork that is dry cured, smoked, then salted and seasoned with natural spices, like pepper, coriander, garlic and juniper berries. Adler Schwarzwald genuine Black Forest ham, the original “Schwarzwälder Schinken,” lives up to the high expectations associated with products made in Germany. It is dry cured and naturally smoked with fir tree wood. Its pronounced taste is smoky and highly aromatic, and is best enjoyed in thin slices—to enhance the authentic flavor of the natural smoke and spices—alongside some bread or fruit, or as an ingredient in cooked dishes.



The stunningly tasty Adler Black Forest ham takes a lot of dedication and more than three months to be processed and refined in these various stages of production:

- trimming well-chosen raw pork ham
- salting it by hand
- seasoning it with various spices
- curing it in pure, fresh mountain air
- smoking it with the help of fir tree wood
- maturing for some additional weeks



We hope you enjoy this authentic Black Forest Ham!

7044592

Black Forest Schinken

1/9.9 lb.

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



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

NURTURE THE FOREST WITH REAL MAPLE SYRUP



Coombs Family Farms has been nurturing the forest for seven generations—over 150 years—in Alstead, New Hampshire. They are committed to producing high quality maple while protecting their forests. Environmental stewardship has been a guiding principal for their family, though in the early days, they just thought of it as being good farmers. Today, they use new technologies like vacuum tubing and health spouts to reduce the impact on their forest.

Over the years they've grown and now boast 105,000 taps on 3,600 acres producing the highest quality of U.S. pure organic syrup. As they've grown, they have worked to bring their hard-working neighbor farmers along, too. They source maple from over 3,000 small family farms. Each and every one of the farmers who supply their organic maple syrup follow strict guidelines and are certified organic by the Quality Assurance International (QAI). They share the Coombs Family Farms' commitment to quality, environmental stewardship and sustainable forestry management.

In the late 1990's Coombs Family Farms combined with Bascom Maple Farms, bringing together two seven generation maple families. Together, they have grown to be America's largest supplier of pure and U.S. organic maple products.

By choosing Coombs Family Farms products, you're helping to sow the seeds for a healthier, more sustainable society. And that's no drop in the bucket.



6274526

Coombs Grade A Maple Syrup

4/128 oz.

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

This amber-colored syrup has a full-bodied and rich flavor. Great as a topping and in coffee or tea.



Brown Family Farm is the "little sister" and specialty division of Coombs Family Farms. Brown Family Farm is

a Vermont-based purveyor of sweet maple delights. The "secret" ingredient in every product is the same: authentic, fresh Vermont maple syrup and nothing else.

Working exclusively with independent Vermont farmers, Brown Family Farm uses only pure Vermont maple syrup prepared in small batches. By purchasing Vermont maple syrup, you are helping to preserve forestland as well as a rural way of life.

Brown Family Farm 100% pure Vermont maple syrup is exclusively sourced and produced from small Vermont maple syrup farms. Specifically designed to appeal to the traditional maple syrup connoisseur who seeks the very best Vermont maple syrup, Brown Family Farm gives consumers what they want: Vermont authenticity. Brown Family Farm maple syrup is the real deal, the real pancake syrup!



9901135

Grade A Amber Color Rich Taste Vermont Maple Syrup

4/128 oz.

Stocked in IL, TX, VA and CA

Slightly milder maple flavor. Perfect for pancakes, desserts and cereals.



7072594

Grade A Dark Color Robust Taste Vermont Maple Syrup

96/1.7 oz.

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

Rich maple flavor. Great for pancakes or for glazing meat and fish.



To celebrate National Apple Month, try using one of these Grade A Maple Syrups to make Maple Baked Apples!

SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist



Wildly Delicious, a Canadian-based company that has been “playing with their food” for 25 years, is recognized worldwide for exceptional products and outstanding packaging. They pride themselves in food innovation, having pioneered numerous first-to-market lines. They like to view themselves as a design house for food as they believe product development should extend beyond a formulation to encompass a complete concept, identify a lifestyle and a functionality, and convey a distinct personality in its package.



They built their company on one very simple idea: sharing a meal with friends, a colleague or your family builds memories. Food is the connective fabric that binds us all. Think back to special events in your life. Whether it was a celebration, a holiday meal or even a lunch you shared with a long-lost friend, often you remember something about the meal you had. It could be something as simple as your aunt’s mashed potatoes, your mom’s brisket, your dad’s steaks or that banquet hall’s rubber chicken.

Wildly Delicious’ goal is to create food products that will contribute to the fond memories you make. Whether you are cooking with your family or sitting down with friends over a cheese board and a glass of wine, they want to be a part of your *Wildly Delicious* life.

APPLE FIG MUSTARD

A unique flavor profile with creamy hints of apple, raisins, figs and mustard seeds, this mustard is an ideal condiment for cheese and charcuterie and a great accompaniment to roasted pork or grilled chicken.




7131981  
Apple Fig Mustard
12/8.11 oz.
Stocked in IL, TX, VA and CA

BEET & RED ONION MARMALADE

A new twist on Grandma’s pickled beets, this savory marmalade is becoming the condiment of choice on grilled burgers and sausages.





7131272 
Beet & Red Onion Marmalade
12/6.26 oz.
Stocked in IL, TX, VA and CA

WILDLY DELICIOUS

FIG & ONION SPREAD

Figs are simmered with caramelized onion and balsamic vinegar to create a sweet and savory spread, perfect as a cracker or baguette topper. Also adds a unique twist to your favorite burger.



7131982  
Fig & Onion Spread
12/6.26 oz.
Stocked in IL, TX, VA and CA

CARAMELIZED ONION & MAPLE CONFIT

This classic French-Canadian condiment is made by gently folding deep, brown maple syrup from a Quebec sugar bush into golden caramelized onions. Truly versatile, it has unlimited applications with just about any meat, on a charcuterie board, or in a sandwich!



7131276  
Caramelized Onion & Maple Confit
12/7.05 oz.
Stocked in IL, TX, VA and CA



RASPBERRY & RED CHERRY FRUIT CURDS

Intensely fruity, velvety rich with a hint of tartness, these curds are a romantic nod to the past. Dollop on scones, croissants, brioche, waffles and crepes. Spoon as a filling into tart shells, parfaits and trifles.



7131983  
Raspberry Fruit Curd
12/6.26 oz.



Stocked in IL, TX, VA and CA
7131984  
Red Cherry Fruit Curd
12/6.26 oz.
Stocked in IL, TX, VA and CA

PERI PERI GRILLING SAUCE

Bring the taste of Portugal to your table with this traditional sauce made from African Bird's Eye chilies and lemon. For authentic Portuguese grilled chicken, marinate half chicken pieces in sauce for one hour prior to grilling. Use additional sauce for basting and serving.



1253242  
Peri Peri Grilling Sauce
12/11.84 oz.
Stocked in IL, TX, VA and CA

FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

PREMIUM QUALITY FOR OVER 130 YEARS



Hero is an international, family owned company with a rich heritage and more than 130 years' experience of conserving fruit and vegetable

based products and making them convenient to consumers. Their purpose and mission is built upon this heritage and their commitment to making the best possible products with natural ingredients. Since Hero's foundation in Switzerland in 1886 their ethos continues: making high quality, natural products easily accessible to consumers. They strive to bring this heritage to today's consumers to share their love for naturally good food.

Hero produces and distributes premium fruit jams, preserves, spreads, nectars, glazes, fruit paste compounds, and more in individual and bulk packaging for North America. They cater to businesses in the food service industry who want only the finest taste and premium quality.

Newest to the Hero lineup is their Chestnut Puree. Hero Premium Chestnut Puree is made from natural, whole chestnuts that have been delicately peeled, ground, cooked, and lightly sweetened with natural sugar. Prepared without preservatives or artificial sweeteners, their chestnut puree has a smooth, almost creamy texture, and a balanced sweet and nutty flavor. It's perfect for traditional chestnut vermicelli or other desserts. It can be eaten by the spoonful straight from the container, or added to an endless assortment of traditional or original creations.

Not only does this Chestnut Puree offer a great taste, it is ready-to-use, can be stored without refrigeration when unopened and includes no preservative or artificial sweeteners.



7069241

Chestnut Puree

6/31.7 oz.

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



RECIPE RECOMMENDATION

MACARONS WITH CHESTNUT CREAM

Recipe yields 20 portions

INGREDIENTS

For the Macaron:

- ◆ 150g ground almonds
- ◆ 150g icing sugar
- ◆ 120g egg whites (4 egg whites, separated)
- ◆ 150g sugar
- ◆ 50g water

For the Chestnut Cream Filling:

- ◆ 60g softened butter
- ◆ 20g icing sugar
- ◆ 150g **Hero Chestnut Puree**
- ◆ 15 g Kaluha or Bailey's

For Garnishing:

- ◆ 24 Sour Cherries



PREPARATION

For the Macarons:

1. In a food processor, blend together ground almonds and icing sugar, sieve and mix well with 2 egg whites.
2. Place the other 2 egg whites in an electric mixing bowl.
3. Cook sugar and water to 116°C.
4. Whisk egg whites until white and foamy. Pour the hot syrup on gradually and whisk on high speed until the mixing bowl is warm. Fold the warm meringue into the almond mixture with a spatula and finish with a rubber scraper until you obtain a ribbon texture.
5. Pipe onto a silicon mat or baking paper lined baking sheet and bake for 7 minutes at 150°C. Turn the tray and bake for another 6-7 minutes.

For the Chestnut Cream:

1. In an electric mixing bowl, combine butter and icing sugar and mix with paddle attachment at medium speed until creamy.
2. Add in Hero Chestnut Puree and Kaluha (or Baileys) and mix for 30 seconds or until well combined. Transfer to a piping bag fitted with a plain nozzle.

To Assemble:

1. Pipe Hero Chestnut cream onto the macaron leaving a hole in the middle.
2. Fill the hole with a cherry or other fresh fruit and cover with another macaron.

Source: Hero Foodservice

INDUSTRY TRENDS

Retail & Foodservice

IMMUNITY CLAIMS PROLIFERATE IN NEW PRODUCT LAUNCHES



Products carrying an immunity claim, already on the rise before the coronavirus (COVID-19) pandemic, have continued picking up steam.

“From 2015 to 2019 ... you're looking at almost a doubling of new product innovation globally for food and beverage launches with an immune health claim,” said Tom Vierhile, Vice President of Strategic Insights, North America, at Innova Market Insights. “You're also seeing more products directly reference immunity or the immune system right on the front of product packaging.”

Two-thirds of millennials and a third of baby boomers said they were increasing their consumption of functional food and beverage products in 2019, Mr. Vierhile said. Those numbers have shifted in recent months, with around half of consumers worldwide consuming more immunity-boosting products after the onset of the pandemic.

Immunity has been a focus in dairy innovation, Mr. Vierhile said.

“Dairy products are definitely benefiting from the fact that many contain probiotics, especially items like yogurt,” he said.



Hot drinks, especially tea, have emerged as another key area of new product innovation.

“The reason tea is trending is that many tea products, especially herbal tea products, contain

ingredients that may be high in nutrients like vitamin C, maybe orange peel and other ingredients like ginger,” Mr. Vierhile said.

Immunity also is trending in plant-based products. The number of new launches carrying both a plant-based and an immunity claim nearly tripled between 2015 and 2019, according to Innova Market Insights.

“You're seeing companies being more forthcoming about the fact that their products are plant based,” Mr. Vierhile said. “You're seeing references to plant-based content and plant-based ingredients right on the front of the packaging.”

WHAT'S NEXT FOR IMMUNITY

Future directions for immune health may include CBD and foodservice, Mr. Vierhile said.

“We're seeing a lot of new opportunities for innovation when it comes to immune health products, and CBD is one area that's beginning to break out a little bit,” he said.

Innovation has focused on combining CBD with other compounds and minerals to promote a variety of health benefits.

“Foodservice is definitely not the first place you look for new immunity product innovation, but that may be changing,” Mr. Vierhile said.

The Kerry Group, Tralee, Ireland, is exploring adding functional ingredients to the foodservice sector with GanedenBC30, a natural probiotic ingredient that provides beneficial bacteria known to support the digestive and immune systems.

“That particular ingredient is especially resistant to extremes of heat, cold and pressure, which enables it to be used in a broad range of products, including pizza, coffee and all kinds of food and beverage products,” Mr. Vierhile said. “The idea is that it can be used as an ingredient for everyday products that consumers may be purchasing at fast-food outlets or white tablecloth restaurants.”

Source: Food Business News

APPLEWOOD SMOKED FAVORITES

As you already know, October is National Apple Month, so we're celebrating all that is apple—including Applewood Smoked favorites! Typically Applewood conjures up thoughts of smoked meats, but we have some unique Applewood Smoked Cheese and Grocery staples to explore!

RAISIN RIVER

Raisin River products are handmade by expert butchers and slow-smoked by smoke masters. The products honor the high quality ingredients used from local farms. Raisin River products are recognized for their premium taste.

1689740	Thick Sliced Bacon	4/5 lb.	
	<i>Stocked in IL and VA; Non-stock on TX and CA</i>		
3137605	Center Cut Bacon Slices	2/5 lb.	
	<i>Stocked in IL, TX, VA and CA</i>		
1689783	Bacon Slab	2/3-4 lb.	
	<i>Stocked in IL, TX, VA and CA</i>		
1439197	Black Forest Ham	2/9-10 lb.	
	<i>Stocked in IL, TX, VA and CA</i>		

BIG FORK HICKORY & APPLEWOOD SMOKED BACON SAUSAGE

This sausage offers a versatile flavor profile of smoked hickory and Applewood. Coarse ground all natural pork is combined with bits of bacon for a truly artisan sausage.

7012102	Retail Packs	8/12 oz.	
	<i>Stocked in IL, TX, VA and CA</i>		

NUESKE'S APPLEWOOD SMOKED MEATS

In 1933, R.C. Nueske couldn't find smoked meats as good as those his family made. So, he decided to market his smoked bacon, ham, sausage and poultry to friends, neighbors and general stores around northern Wisconsin. Over the last 8 decades, Nueske's has made many production improvements, but one thing hasn't changed: their smoked meat recipes. With the perfect blend of time and temperature, their meats are slowly smoked over glowing embers of sweet Applewood.



Whether you're looking for whole slabs, slices, or ends of bacon, Nueske's has you covered. Try their Pepper Coated Bacon (9562638) or Triple Thick Sliced Bacon (3531884) for something truly special. For Egg-Benedict lovers, try Nueske's Canadian Bacon (1813098), made from specially selected hogs and hand trimmed by skilled butchers.

Another specialty of Nueske's is their Applewood Smoked Hams. From Whole Boneless Hams (6061315) to Honey Glazed Spiral Sliced Half Hams (1274463) and Ham Steaks (1841075), Nueske's once again has you covered.

Nueske's applied their smoking techniques to a variety of sausages, including Summer Sausages (1439500 and 1446832), Bacon Cheddar Bratwursts (7013658 and 7013679), and Landjaeger (1439492). And don't forget about the poultry! Nueske's offers a Smoked Boneless Chicken Breast (1841083), Duck Breast (1923974) and Turkey Breast (5307830).


CARR VALLEY APPLEWOOD SMOKED CHEDDAR

This medium bodied cheddar is smoked over natural Applewood giving it a distinct smoky character. The outside of the cheese is rubbed with a layer of paprika and goes great with whiskey and beer.

6531574	Wheel	1/12 lb.	
	<i>Stocked in IL, TX, VA and CA</i>		
1030000	Cuts (Wedges)	20/8 oz. RW	
	<i>Stocked in IL, TX and VA; Non-stock in CA</i>		


ILCHESTER APPLEWOOD SMOKED CHEDDAR

This fairly dense, semi-hard cheese has hints of rich sweetness and is lightly dusted with paprika.

2473168	Wheel	2/6.5 lb.	
	<i>Stocked in IL, VA and CA; Non-stock in TX</i>		

SALEMVILLE SMOKEHAUS BLUE CHEESE

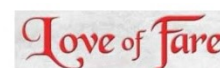
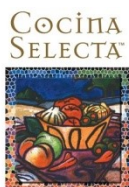
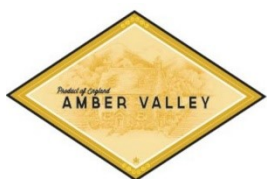
This Applewood smoked blue cheese is produced by an Amish cheese cooperative using sustainable agricultural practices. Creamy and rich with a deep smoky flavor.

0517298	Wheel	1/6 lb.	
	<i>Stocked in IL, TX and VA; Non-stock in CA</i>		

CROWN MAPLE APPLEWOOD SMOKED ORGANIC MAPLE SYRUP

Slowly smoked at low temperatures with 100% natural Applewood, this syrup has a medium-body that presents enticing aromas of sweet smoke and warm spice.

7098222	Petite Bottles	24/1.7 oz.	
	<i>Stocked in IL, TX, VA and CA</i>		



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