

# SEPTEMBER 2023 NEWSLETTER

## THIS MONTH'S INDUSTRY EVENTS

**SEPTEMBER 7-8**  
PLANT BASED WORLD EXPO  
NEW YORK CITY, NY














**SEPTEMBER 18-20**  
AMERICAS FOOD & BEVERAGE  
SHOW, MIAMI, FL

**NEXT MONTH'S  
HOLIDAYS & EVENTS**  
*Time to start planning!*  
**OCT 9** INDIGENOUS PEOPLES'  
DAY  
**OCT 31** HALLOWEEN  
*all month long...*

NATIONAL RHUBARB, PIZZA, AND  
PICKLED PEPPERS MONTH

### 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

## FUSING FLAVORS AND FANDOM

Game day at restaurants is an electrifying experience that brings together the thrill of sports with the pleasure of indulging in delectable food. From classic comfort foods to innovative twists on stadium favorites, game day food in restaurants promises an unforgettable fusion of flavors and fandom, turning every bite into a winning moment shared among friends and fellow enthusiasts.

Let's kick-off with appetizers...

We know and love **Pretzilla** for their strong-on-the-outside, yet light-and-airy-on-the-inside pretzel buns and bites. Newest to the team are their **6 inch breadsticks**, perfect for serving with **Price's Pimiento Cheese Spread** or a warm cheese sauce made from **Carr Valley's Budweiser Pub Cheese Spread**.



Another Wisconsin favorite: **Ellsworth Cheese Curds**! Whether they're served fried with Ranch or smothered in gravy with French fries, these are a perfect game day food and pair perfectly with a light pilsner, lager or pale ale. When serving them fried, customize the flavor of the curds or create your own unique dipping sauce with options from the **Spiceology** line.

For impressive appetizers that simply need to be baked or fried and served, look no further than the **Van Lang** line. Some of our gameday favorites include their **Philly Cheesesteak Spring Roll**, **Cheeseburger Puff**, **Three Cheese Macaroni Croquette**, and **Nashville Hot Chicken**.

# +373

Did you know...barbeque chicken wings grew 373% on menus in just the past year, making it the fastest-growing menu item in the U.S.?

Source: Datassential Midyear Trends Sneak Peek

The versatility of chicken wings is a driving force behind this large rise — they can be served as an appetizer or an entrée and are easy to customize with sauces or seasonings. Try tossing wings in **Mae Ploy Sweet Chili Sauce** or make your own Korean BBQ wings, one of the trendiest flavors for wings, using **Gochujang**.



According to a **GrubHub** article on the most popular food ordered on Sundays in the fall, Cheeseburgers are 156% more popular. While this likely isn't a surprise, standing out from the competition is a must! Check out the **May Newsletter** for suggestions on how to build a better burger this season.

For retail items perfect for at-home game watches, see Page 8.

**Sysco Employees and Customers:**

To shop all items in this month's newsletter, click on the Sysco Shop icon.



# UNDER THE DOME

Jeff Babcock, Cheese Specialist

## THE ANGELS OF CHEESE

**GUILLOTEAU**  
FROMAGERIE



Rhône Alpes, a green and mountainous region in southeast France, is the home of Fromagerie Guilloteau. In the early 1980s, passionate cheese-lover Jean Claude Guilloteau and his wife retreated to a farmhouse to experiment on a new approach to cheese, combining the dairying tradition of their picturesque region with his desire for disruption. Through an innovative method, he pioneered a luscious and velvety cheese naturally richer in proteins and minerals. It sends taste-buds reeling. Rivals clamor for his secrets; connoisseurs' clamor for the cheese itself. Fromagerie Guilloteau is born!

What makes Fromagerie Guilloteau so special? The dairy uses three different types of milk (cow, goat and sheep) to create double crème, triple crème, flavored and blue cheeses. *There is a cheese for everyone!* They create cheeses that are both crowd-pleasing and memorable. The very thin rind, smooth and consistent textures and delicately characteristic tastes make their cheese stand out from the rest!

### SAINT ANGEL

Saint Angel is made in the beautiful French countryside. Guilloteau's unique approach to cheese-making created perfectly soft and creamy ripened cheeses that melt in your mouth. Their cheese is gluten-free, naturally lactose free (less than 0.03 oz in 3.5 oz), and suitable for vegetarians.



Saint Angel cheese is a luxurious triple crème brie made from pasteurized cow's milk. Its fluffy white rind and velvety texture give it a pillowy appearance that is almost as distinctive as its square shape! The interior

paste is ivory in color with a buttery texture and rich flavor that creates an unrivalled melting mouthfeel.

**1846108 Saint Angel**   

**2/1.72 lb.**

Stocked in IL, TX, VA and CA



Saint Angel Blue is the perfect combination of a triple crème and a blue. Its smooth, mild, and balanced flavor make it the perfect "beginner blue" for those who dislike strong blue flavors. Still boasting the same unique square shape, this blue brie has a

soft, thin rind on the outside and blue veins coursing through the ivory paste on the inside, making it a true showstopper.

**3194982 Saint Angel Blue**   

**2/1.72 lb.**

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





# WILD AND UNIQUE FOODS

## Tim Doyle, Meat & Game Specialist



**Gridley Meats** is a proud producer of all things Halal, from carefully crafted beef sticks to mouth-watering beef bacon. While they continue to innovate and grow, their focus and attention to detail is

what keeps customers coming back again and again.

In 2011, the Abbed brothers took their part-time jobs and made it their full-time careers by purchasing Gridley Meats in Gridley, Illinois. With that passion and knowledge for high quality meat products, Gridley is now distributed and asked for across the globe!

What sets Gridley apart from any other producer is the fact that they use livestock that is humanely treated from beginning to end. Gridley uses livestock that is free from illness while maintaining the integrity and respect of the animal throughout the entire process and all products are proudly manufactured in the USA.

Since consumers outside of the Muslim community are beginning to realize that Halal products are all around healthier than your traditional products, the market is expected to grow from \$5.73 trillion in 2016 to \$12.14 trillion by 2024. In efforts to keep up with the growing category and the demand for Gridley products, Devanco Foods invested in Gridley Meats and moved them into their 100,000 sq. ft. facility in Carol Stream, Illinois. With the commitment to the quality and integrity of these products, the Abbed brothers joined the Devanco Team and currently oversee and manage all Gridley Products. Devanco Foods is a pork-free facility that is USDA Inspected and SQF Level 2 certified. With committed Research and Development, Quality Assurance and Production teams, the quality of Gridley products is only improving, and they've begun to develop other products to expand their line. We're excited to introduce Gridley's Beef Sticks, Beef Bacon and Beef Pepperoni, all of which are Halal and packed with flavor.

## MEATING YOUR NEEDS

### BEEF STICKS:

Gridley beef sticks are carefully crafted with real Angus Beef. They are cured and hickory smoked to perfection with a punch of flavor in every bite! All of them come in a case that has 4 boxes of 16 beef sticks.

7111030

**Original Beef Stick** 4/16 ct

Stocked in IL and VA

*Hickory smoked perfection.*

7111500

**Teriyaki Beef Stick** 4/16 ct

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

*Slowly marinated to give you the perfect balance between sweet and savory.*

7111023

**Jalapeno Beef Stick** 4/16 ct

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

*Infused with real jalapenos, you can see them throughout! The perfect amount of spice.*



### BEEF BACON (RETAIL PACK)

Fully cooked Beef Bacon is made with real Angus Beef. Gridley is Beefin' up an old classic by using a patented process to deliver up a mouth-watering twist on an American classic that you'll be sure to love.

7110602 **Beef Bacon**

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

12/12 oz



### BEEF PEPPERONI:

A new take on a traditional pizza topping! An all-beef pepperoni that has the same great spices and zest but made with Real Angus Beef.

7110615 **Beef Pepperoni**

Stocked in IL, TX, VA and CA

2/5 lb



# SPECIALTY GROCERY

## Ryan LaMere, Grocery Specialist

### NATURALLY PURE

**VOSS** Voss water is a Norwegian-based brand that is known for its sleek, minimalistic bottle design and its claim to be "the purest water in the world." The water is sourced from a pristine aquifer in the Setesdal mountains of southern Norway, a country renowned for its clean air and water, and it is bottled at the source to ensure its freshness.

Even as Voss water is seen as a luxury item, it's also one of the most popular bottled waters in the world, and it is available in over 50 countries. Voss water is often used in high-end restaurants and bars, and it is also a popular choice for celebrities and other people who want to be seen drinking the "best" water.

It is available in both still and sparkling forms, and we are very proud to offer this assortment at European Imports.

#### IT'S WHAT'S ON THE INSIDE

Voss water has a low mineral content and a pH of 6, which makes it taste crisp and refreshing. The low TDS or Total Dissolved Solids means when searching for a beverage that will let your food shine, Voss will refresh your pallet and quench your thirst without any strong flavors to mask your cuisine.



7253640 **Still Water - Glass** 12/800 ml  
7253605 **Still Water - Glass** 24/375 ml



7253614 **Sparkling Water - Glass** 12/800 ml  
7253609 **Sparkling Water - Glass** 24/375 ml

#### PACKAGED FOR ON-THE-GO



7253613 **Still Water - PET** 12/850 ml  
7253608 **Still Water - PET** 24/500 ml

*All Voss products are stocked in all divisions*



#### SUSTAINABILITY

*"We take great care in protecting our water sources because without them, there is no VOSS."*

Born in Norway where sustainability is not just an idea but truly a way of life, VOSS is dedicated to reducing their impact on the environment while always delivering the highest quality water available. Efforts include package optimization, carbon footprint reduction and water source stewardship.



# SPECIALTY GROCERY

## Salima Ghariani, Grocery Specialist

### TURNING THE ORDINARY INTO EXTRAORDINARY



Sable & Rosenfeld was founded in Toronto in 1970 by Myra Sable. How it began, as told by Myra:

*"It was the spring of 1970. I ...had just moved into a young, buzzing community where I met a neighbor who enjoyed cooking as much as I did. Without knowing it, Sable & Rosenfeld was percolating.*



*I began writing restaurant reviews for our local paper and during one of my interviews met my future partner and neighbor, Carol Rosenfeld. We started to import gourmet food products from Europe, the imported products were originally sold in the up-scale family owned Creeds store in Toronto where they opened "The Good Taste Shop." A very lucky beginning.*

*"When the fledgling company's second Christmas shipment missed the boat— literally – we headed into our kitchens to create foods that would fill the shelves of their own freestanding boutiques."*

The company remains family owned and operated to this day. Myra Sable blazed the path for women entrepreneurs and continues to be an inspiration.

**WOMEN OWNED**

The innovation, craft and care that go into creating the best gourmet cocktail garnishes is evident with every bite. Simple, natural ingredients combine to create surprising and delightful combinations.



#### VERMOUTH TIPSY OLIVES

A must for the perfect martini or a charcuterie board. Topsy Olives are bathed and packaged in French vermouth.

Colossal Olives | Firm and crunchy

**1699117 Vodka Olives**

**6/4.94 oz.**

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



#### VERMOUTH TIPSY ONIONS

Bathed and packaged in exclusive Topsy brine and French vermouth. The perfect Gibson martini match.

Large, crunchy and sweet

**1699117 Vodka Olives**

**6/5 oz.**

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



#### VODKA TIPSY JALAPENO OLIVES

Colossal queen olives packed with fresh jalapeño peppers are 'kicked' with vodka to make them a hot hit! The perfect garnish for Bloody Mary's and Martinis. Great tasting bite.

Colossal Olives | Firm and crunchy

**0403192 Vodka Jalapeno Olives 6/5 oz.**

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



#### WHISKEY TIPSY CHERRIES

Cocktail ready long stemmed colossal cherries spiked with Malt Whiskey. Perfect for the classic Manhattan and the trend setting Vogue Martini. Great cocktail, hors d'oeuvres or dessert garnish.

**1435252 Whiskey Topsy Cherries 6/10 oz.**

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



#### VODKA TIPSY FIERY OLIVES

Colossal queen olives hand stuffed with a volcanic Turkish pepper and bathed in vodka. Add sizzle to your classic Martini or Bloody Mary. Garnish your antipasto or charcuterie board.

Colossal Olives | Firm and crunchy

**1699125 Vodka Fiery Olives**

**6/5 oz.**

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



#### TIPSY COCKTAIL STIRRERS

Each hand-packed skewer is made up of a crunchy pickle, green olive, slice of red pepper and a pearl onion bathed in a subtle brine with a hint of garlic and dill. A unique cocktail garnish, condiment for a signature sandwich, or addition to a charcuterie board.

**2668325 Topsy Cocktail Stirrers 6/16 oz.**

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

# FOR THE PASTRY CHEF

## Cat Carp Wall, Pastry Specialist

### SAVOIR-FAIRE



**PatisFrance's** real French patisserie product range, including nut based specialties such as pralines, offer professionals the satisfaction of working with genuine tasteful French ingredients to create flavorful creations.

From technical ingredients including dextrose, trimoline, invert sugars and pectin to multiple pastry cream products, glazes, fondants, genoise, and macaron mix, the pastry professional and the novice alike can achieve the best results with the best ingredients.

#### A SOURCE OF SEDUCTION

A 'source of seduction' for more than 65 years, PatisFrance products are loved by pastry chefs everywhere. With a genuine French heritage and outstanding reputation for supplying quality ingredients, PatisFrance is a leading supplier of a range of products that distinguishes itself through its outstanding taste and surprising textures.



The piece de resistance for PatisFrance is their savoir-faire when it comes to nuts — hazelnuts, marconas, almonds, and pistachios — the best quality nuts make the best praline products. By law Praline is just 2 ingredients: nuts and sugar, with 50% nuts at a minimum. Patis France has many varieties including 100% nut pastes for the best bon bons. A paste only made with 100% hazelnuts and free from sugar, use it to intensify and flavor all your preparations.

**3301728 Pralirex Hazelnut Paste**

**1/3.3 lb**

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

A cold processed custard cream with vanilla seeds, free from artificial flavoring and coloring. It is plant-based if prepared with plant-based liquid. No artificial flavors or colors matter. Your customers will taste the difference and continue to come back for more.



**1452158 Délicecrem**

*Stocked in IL, TX, VA and CA*

**1/11 lb**

Macarons don't need to be purchased elsewhere. Easily make macarons your own with this easy mix. Using free range eggs and an authentic French recipe, your customers will swear you imported these. Add your own flair for unique flavors your customers will come back for.



**1243425 Patis Macaron Mix**

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

**1/11 lb**



# INDUSTRY TRENDS

## Retail & Foodservice

### BUILDING THAT BURST OF FLAVOR

Months into the pandemic, Americans started struggling with cooking fatigue; most wanted options featuring new and interesting flavors they could enjoy at home. Flavorful condiments, cooking sauces and marinades were the remedy that gave new life to many traditional center-of-the-plate options.

Unique flavors and textures provide an appealing twist to staple foods, said Anne-Marie Roerink, a principal in the consultancy 210 Analytics, Houston.

“This is something quick-service restaurants latched onto as a way to appeal to different consumer tastes,” she said. “This has fueled innovation among condiment, cooking sauce and marinade formulators. These products provide home cooks with an easy way to serve a novel version of a classic dish.”

#### TRENDING FLAVORS

Flavor profiles relying on spice and heat, from sriracha to curry to peri-peri, are among the flavors capturing consumers’ attention. Consumers aren’t afraid of heat when they can control its addition to a dish. They increasingly are adding spice and heat, sometimes with a touch of sweet, also known as “swicy,” at all day parts.

“The big trend in the sauces, dressings and marinades space is that they are appearing everywhere, in breakfast, lunch, dinner and snacks,” said Jill Houk, director of culinary, OFI, Chicago. “They are one of the easiest ways to switch up the flavor of a meal and are a super easy way for consumers to ensure that their entire family likes what they’re eating.

“We’re often sitting down as a multi-generational family with a variety of different taste preferences and spice level affinity, so sauces help make sure everyone is getting the specific experience they want.”

Honey also is a trending ingredient in condiments due to the popularity of hot honey being drizzled on pizza. The versatile sweet-heat flavor profile of hot honey provides a quick, low-cost thrill that takes taste buds to a new level, said Doug Resh, director — commercial marketing, T. Hasegawa USA, Cerritos, Calif.

#### SPLURGING ON RESTAURANT QUALITY

The layers of flavors found in condiments, cooking sauces and marinades are challenging for the everyday home cook to prepare from scratch. That’s what makes the products an affordable indulgence.

Food always will be consumers’ priority in tough and good economic times, whether eaten at or away from home, said David Portalatin, food and foodservice industry adviser, Circana, Chicago. Some of the declines in discretionary retail spending this past year were made in order to fund higher spending on food and beverage.

“Price will always be important, but consumers define value differently,” Mr. Portalatin said. “For example, consumers who visit a restaurant aren’t necessarily looking for the cheapest meal. They’re looking for the menu items they crave or foodservice outlets that offer quality and variety and enable them to treat themselves.”

The same holds true with condiments, cooking sauces and marinades. Quality and variety matter.

Italian food remains a favorite for Americans, but there is a growing desire to explore other global flavors. A May 2023 study of 2,000 adults conducted by OnePoll on behalf of Fresh Express, Orlando, Fla., found over a third of Americans claim Mexican is their favorite international flavor profile, followed by Italian and Chinese flavors. Nearly half of respondents said they feel like a professional chef when using international ingredients in their cooking. The survey also found that 69% of Americans would be more likely to prepare international or international-inspired dishes, like enchiladas, if they were easier to make.

Although international flavors continue to generate interest, 35% of Americans show the most love for the flavors of their home country, according to the OnePoll study. When asked which ingredients they would add to make a dish taste better, 39% said bacon and more than a quarter said barbecue sauce.

To continue reading more about adding flavor while keeping a clean label, [click here](#).



# GAMEDAY AT IT'S TASTIEST

Fall sports bring us so many opportunities to get together with friends. These gatherings always center around both the game, as well as great food. Just because the home chef does not necessarily have the training of a chef, or a full restaurant kitchen, does not mean that they do not want to try to create what they might get in a restaurant. Here are some choices for creating fun game day delights for at home or at the tailgate party.

## ON THE GRILL:

*Grilling in the backyard or at the tailgate, the grill is often an essential part of Game Day foods. European Imports has many offerings to surprise and satisfy guests.*

We have chicken sausage options for those who prefer something a little leaner.

**1689720 Raisin River Sweet Italian Chix Sausage 12/12 oz**

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

Others are big bacon fans, why not offer the best of both worlds with a bacon sausage?

**7012111 Big Fork Bacon Cheddar Sausage 8/12 oz**

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

**7012124 Big Fork Bacon Spicy 3 Pepper Sausage 8/12 oz**

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



## SERVED AS APPETIZERS:

*After the grill, it is all about the small bites. Appetizers and snacks. People love a cheese and charcuterie board, but who has the time to figure out what to put on these. Get one of these ready made ones, pull out your own platter, and you an instant star.*

*Everything included:*

**7245155 Busseto Small Charcuterie Kit 8/16.16 oz**

*Stocked in IL, TX, VA and CA*

Just a great variety of meats, add your own cheese, crackers and whatever else rounds it out:

**7105095 Black Kassel Charcuterie Trio 12/6 oz**

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



**7066484 Olli Antipasto Tray 4 Meat 8/12 oz**

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

**7235126 Maestri Antipasto Classico Tray 10/4 oz**

*Stocked in IL, TX, VA and CA*

## AT THE SNACK TABLE:

*Not everyone just wants meats and cheese. Appetizers and hors d'oeuvres can be fun to make and eat.*

*Take a base:*

**0666180 Life in Provence Party Toast 24/2.75 oz**

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

**2290740 Siljans Mini Croustades 6/1.4 oz**

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

Fill or top with almost anything for instant hors d'oeuvres.

**7226764 Life in Provence Eurocreme 12/8 oz**

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

**5502358 President Brie 6/8 oz**

*Stocked in IL, TX, VA and CA*

**7143780 Cucina Viva Red Pepper Drops 6/28 oz**

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

**7145349 Mezze Magic Marinated Veg 12/10.58 oz**

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

**7133913 Cucina Viva Olive Tapenade 11/6.7 oz**

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

**8167990 Cucina Viva Balsamic Glaze 12/8.4 oz**

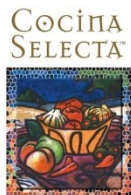
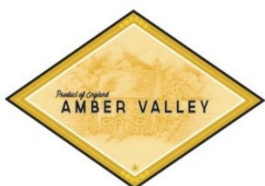
*Stocked in IL, TX, VA and CA*

**7179016 Mezze Magic Artichoke Hearts 12/14 oz**

*Stocked IL, TX, VA and CA*

**7185667 MacKnight Scot Style Smk Salmon 12/4 oz**

*Stocked IL, TX, VA and 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!



**7256243**  
**Fiscalini**  
**Craft Beer Cheddar**  
1/5 lb  
*Stocked in IL, TX, VA and CA*



**7258993**  
**Fiscalini**  
**Truffle Cheddar**  
1/5 lb.  
*Stocked in IL, TX, VA and CA*



**7260387**  
**Leoncini**  
**Cooked 1/2 Ham**  
2/8.5 lb  
*Stocked in IL, TX, VA and CA*



**7257198**  
**Peggy's Peppers**  
**Blueberry Pepper Jelly**  
12/11 oz  
*Stocked in IL, TX, VA and CA*



**7255762**  
**Lecoq Cuisine**  
**RTB Almond Croissant**  
105/2.65 oz  
*Stocked in IL, TX, VA and CA*



**7260999**  
**Van Lang Foods**  
**Andouille Cheese Fritter**  
5/40 ct  
*Stocked in IL, TX, VA and CA*



**7261056**  
**Van Lang Foods**  
**Spanakopita**  
5/40 ct  
*Stocked in IL, TX, VA and CA*



**7260445**  
**Maestri**  
**Antipasto Panino**  
10/4 oz  
*Stocked in IL; Non-stock in TX, VA and CA*



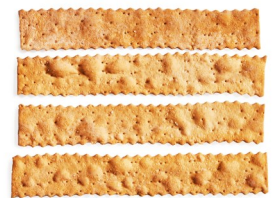
**7259720**  
**Montevides**  
**Red Sangria**  
**Non-Alcoholic**  
6/25.36 oz  
*Stocked in IL and VA; Non-Stock in TX and CA*



**7259721**  
**Montevides**  
**White Sangria**  
**Non-Alcoholic**  
6/25.36 oz  
*Stocked in IL and VA; Non-Stock in TX and CA*



**7262189**  
**Rustic Bakery**  
**Citrus, Ginger, & Thyme**  
**Crisps**  
12/5 oz  
*Stocked IL, TX, VA and CA*



**7262211**  
**Rustic Bakery**  
**Olive Oil & Sel Gris**  
**Flatbreads**  
8/6 oz  
*Stocked IL, TX, VA and CA*

**Contact Us:**  
**Phone: 800.323.3464**  
**Fax: 847-631-6001**



7262990  
**Divina**  
**Caramelized Onion Jam**  
 12/7.6 oz  
 Stocked in IL, TX, VA and CA



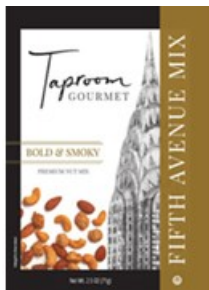
7262994  
**Divina**  
**Orange Fig Spread**  
 12/9 oz  
 Stocked in IL, TX, VA and CA



7261751  
**Divina**  
**Chili Fig Spread**  
 12/9 oz  
 Stocked in IL, TX, VA and CA



7260063  
**Red Boat**  
**31N Fish Sauce**  
 1/64 oz  
 Stocked in IL, TX, VA and CA



**Taproom Gourmet**  
**Fifth Avenue**  
**Premium Snack**  
**Mix**



7257066  
**Retail Packs**  
 16/2.5 oz

7257065  
**Bulk Pack**  
 1/20 lb

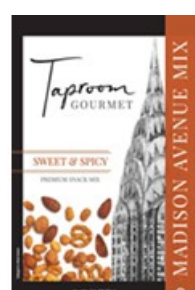


**Taproom Gourmet**  
**Empire Premium**  
**Snack Mix**



7257063  
**Retail Packs**  
 16/2.5 oz

7257062  
**Bulk Pack**  
 1/18 lb



**Taproom Gourmet**  
**Madison Avenue**  
**Premium Snack**  
**Mix**



7257068  
**Retail Packs**  
 16/2.5 oz

7257067  
**Bulk Pack**  
 1/15 lb

*All Taproom Gourmet items available in all divisions from European Imports.*



**STAY ON TREND**

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