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New Grocery Items

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

February 2006

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Chocolate = Love

Every February, across the country, candy, flowers, and gifts are exchanged between loved ones, all in the name of Valentine's Day. Make the most of Valentine's Day this year by presenting your loved ones with gifts of chocolate. Chocolate is the one gift that offers flavor and versatility.

Take into consideration the sensuality of Vosges' chocolates. The exotic flavors of Vosges' chocolates will stimulate your taste buds and spirit. Next take a look at the playfulness of the Mona Lisa line. Mona Lisa offers a variety of cups and decorations made from fine European chocolate that can be used in preparing the ultimate dessert for your sweetheart. Finally consider warming your loved ones heart and soul with a warm cup of European drinking chocolate from Schokinag.

These three vendors are just a sample of the chocolate we have to offer and chances are we have the chocolate to fit your need. From couverture to baking to eating consider one of the following chocolates for your Valentine's Day dessert preparation or gift giving:

Couverture / Pastry

| | |
|---|---|
| Barry Callebaut | Mona Lisa |
| Belcolade - <i>see page 8</i> <i>for more information.</i> | Valrhona |
| Cacao Barry | Sicao |
| Chocolat Weiss | Santander - <i>see page 7</i> <i>for more information.</i> |
| Dobla | |

Retail Baking

| | |
|-------------|-------------|
| Dagoba | E. Guittard |
| Ghirardelli | Valrhona |

Bars and Confections

| | |
|--------------|---|
| Butlers | Lindt |
| Chocolina | Noble Chocolates |
| Dagoba | Perugina |
| Droste | Rademaker |
| Fazermint | Santander |
| Ferrero | Schokinag |
| Flyer | Vosges - <i>see page 12</i> <i>for more information.</i> |
| Fudge Fatale | Lake Champlain |
| Ghirardelli | |
| Guylian | |

Happy Valentines Day



UNDER THE DOME by Marcia Suchy

NEW CHEESES FOR 2006

Italy's Podda Classico is a mature blend of pasteurized cow and ewe's milk, cooked curd. Its deep brown, grooved natural rind surrounds a pale straw-colored interior. The compact, parmesan-like texture has small irregular holes throughout the 7 lb. wheel. The 10 months aging brings a robust, slightly pungent profile to this Italian table cheese. Podda has ideal grating consistency and melts smooth for endless recipe application. (48% f.i.d.m.) For nearly 50 years Ferruccio Podda S.p.A, Sardinia's premier cheese producer, has combined his skills with the ancient Sardinian dairy traditions. The cool Mistral winds, the unspoiled pastures in an unchanged countryside and the lack of heavy industry in Sardinia, guarantees that Podda products are genuine, natural and meet the highest nutritional standards.

240872 Podda Classico 4x3.5 kg.



Cahill's Vintage Irish Whiskey Cheese

Many cheeses were developed on the Irish Monastic settlements prior to the 17th century. Ancient Ireland virtually lost the art of cheese making, and it wasn't until the 19th century that it was revived on a small scale in some local houses including County Limerick where Cahill's drew their initial inspiration. Old Ireland cheeses were revived, and along with modern technology of the past half-century the Cahill Gourmet blended cheeses and ancient skills came together.



The Cahill Irish Whiskey Cheese is a blended cheese, using no artificial methods or additives. It is a simple vintage cheddar with blended Irish Single Malt Whiskey. Vegetarian rennet is used. The smooth yellow wax exterior coats the subtle two-tone mottled interior of cheddar and whiskey (much less definitive than in the Porter cheese).

120238 Cahill's Whiskey 1 x 5 lb

UNDER THE DOME by Marcia Suchy



Cocina Selecta Oaxaca from Wisconsin

Originating in Mexico, Oaxaca (pronounced wah-Hah-kah) is a cheese known for its many uses. In Mexico, Oaxaca is shredded, melted into local dishes, eaten as is a snack and served at the table with meals. Similar to Asadero, it is a milky version of a young pasta filata cheese. The cheese is made into long ropes, and the ropes are wrapped into ball shapes just as a fat ball of yarn would be (though of course because this is cheese, a little more irregular in shape).



The pliable texture allows the ropes to be pulled away from the ball, and each rope can be pulled apart into strings. The ball can be easily held for shredding and adds nice flavor and texture for multiple burrito type recipes. Oaxaca can be sliced for burgers or grilled sandwiches or can be used on nachos, omelets, pizzas and pasta dishes. The irregular balls are cryovaced and topped with a black label, to be weighed at time of sale. 18-20 random weight balls.

401083 Cocina Selecta Oaxaca 1 x 20 lb

Parmigiano Reggiano Butter from

Parma Italy Using the extraordinary rules imposed in the Parmigiano Reggiano D.O.C. production, the



makers of the Reggiano Butter follow strict guidelines to create this premier product. The butter is made with creams collected from Parma and Reggio Emilia family owned farms. The butter is smooth, slightly yellow, and rich with flavor. It is not salty but rather it is fragrant and delicate with tinges of cream. The brick shape is wrapped in a parchment that is etched with an Italian countryside scene.

509916 Reggiano Butter 24 x 8 oz

Parmigiano Reggiano Vacche Rosse

Vacche Rosse Reggiano tastes like the Reggiano of yester-year. The milk is characterized with higher butterfat, proteins and beta casein making it



easier to digest and allowing the cheese a longer aging period. This select cut, aged 30 to 36 months is made with the raw milk of the Reggiana cow, a striking animal with a red coat. You will find that despite longer aging, the texture is creamier than typical Reggianos. The unique grassy nuttiness is revered, and is often reserved for special dishes or enjoyed in nuggets as a table or snacking cheese when drizzled with balsamico. This is a select 1-kilo cut.

240865 Reggiano Vacche Rosse 10 x 1 kg.

UNDER THE DOME by Marcia Suchy



Irish Coolea is a Country Cork Classic

Coolea (KOO-lee) is made by the Willems family in the Irish countryside of County Cork. Helen Willem began making Coolea using a small herd of cows and a Dutch-origin recipe. Only summer, raw cow's milk is used in production. This gives the cheese a complex flavor. A mix of sweet and tart, grassy and herby, nutty and robust, all tend to linger on the palate. The firm (but not dry) texture is a result of a maturation process lasting 9 to 12 months. We have chosen the more aged version, though younger Coolea is now being sold on the market.

120594 Coolea 1x16 lb

Casa Bolo Melange is back.

An American Original made by Sid Cook, La Valle Wisconsin, formed into a 3-lb. ball, and aged 6 to 9 months. Its flavor is mellow, pleasing, with a cheddary, nutty complexity similar to an Aged Gouda. It took first place at the 2004 American Cheese Society Competition. Casa Bolo is made with the mixed milk of cow, goat and sheep and looks like an Edam ball, coated with yellow wax. The interior is a firm, dense, straw color paste. 6 balls approx. 4 lb per case.



400002 Casa Bolo Melange 6 x 4 lb

The Return of Portuguese Cheese

The New Year of 2006 will see not only the return of our Portugal cheeses, it will bring with it New Cheese and New complements to Portuguese Fare.

The topper of my list is an awesome Quince Jelly called Quinta Do Coro

322083 Quinta Do Coro 8 oz

It is so spreadable and smooth and rich with the quince fruit but not stiff like quince paste. It will be an excellent marriage with our newest cheese from Portugal:

Sao Jorge D.O.P.

Sao Jorge (SAHN jorhj) DOP is an 11-pound ½ wheel made with raw cow's milk. Matured for four months it has big flavor reminiscent of cheddar with a spicy and acidic edge. Sao Jorge hails from the Azores Islands and is origin protected. The texture is semi-firm to firm with irregular small holes throughout the pale yellow paste. Packed 2 x 11 lb. half wheels.

322072 Sao Jorge DOP 2 x 11 lb

Also watch for two new olives from Portugal for the deli.

Negrinha Do Freixo are black olives with natural herbs that are origin protected from the region of Tras Os Montes in the northeast. It is never used for oil, only for table use.

372250 Negrinha Do Freixo 1 x 6.6 lb

Galega Olives are naturally fermented, similar in style to the French Nicoise. A favorite for regional cuisine, toppas and vegetable crudités.

372249 Galega Olives 1 x 11 lb

Specialty Grocery Brands

Heres to the Perfect Blend

Cocina Selecta has created a blend of two of the healthiest oils available. Imported from Spain this blend is a 90 / 10 combination of Canola and Extra Virgin Olive Oils.

What makes these oils so healthy? Both oils have high levels of monounsaturated fatty acids, which helps to reduce the LDL cholesterol (generally known as the bad cholesterol) in the blood. Canola oil has the lowest saturated fat level among common vegetable oils. In addition, olive oil is known to help lower the risk of coronary and cardiovascular diseases.

The savory taste of olive oil combined with the lightness of canola oil makes this blend the best choice for applications such as sauces, mayonnaise, marinades, dressings, light frying, baking and stir-fry.

139394 90 / 10 Canola & 3/5 liter Extra Virgin Olive Oil Blend

- Made with 100% Extra Virgin Olive Oil and 100% Pure Canola Oil
- Low in saturated fat
- Non-hydrogenated
- Source of monounsaturated fat
- The great taste of olive oil with all the benefits of canola oil



Other recent additions to the Cocina Selecta line include:

370316 Capers Nonpareilles 6/16 oz

These capers are from the Mediterranean Region-Northern Morocco / Turkey. Capers are the smallest of the commercially used capers. They are brownish green. The caper is the flower bud of a low growing vine found in Mediterranean countries. It is cured in brine and packed in vinegar. Capers are now being used in a wide variety of dishes, from the traditional Greek, Spanish and Italian cuisines to more American dishes such as meatloaf or tuna fish salads.

370305 Caperberries 6/16 oz

These caperberries are from the Mediterranean Region-Northern Morocco / Turkey. Caperberries are a relative of capers, they are much larger and have a more delicate taste. Caperberries are the spicy flowers of the caper bush (from the cabbage family). They are hand picked in the large bud stage and then pickled. Caperberries are great for all sorts of seafood dishes and preparations, absolutely fabulous with smoked salmon, and an interesting and flavorful garnish to salads. They brighten soups, stews, pastas and more. Caperberries offer a less intense flavor of the traditional caper.

Wild & Unique Foods by Tim Doyle

Tastes of Italy



In the early 1800's Innocenzo Fiorucci opened a store in Norcia, Italy to pursue a dream to provide the finest quality foods to his community. Using long cherished family recipes and with the help of old-world artisans, Innocenzo produced what has become the best loved and number one selling deli meat in Italy.

Today his grandson remains faithful to Innocenzo's passion for old world artistry. Fiorucci Foods has become a very popular choice of specialty food stores. Even though they use the lasted tools to maintain strict quality control, you will still find Italian Masters roaming the facilities smelling, tasting, and inspecting each product to insure they are perfect.

Their premium lean shoulder cuts are still hand trimmed, seasoned with fine imported spices, Italian red wine and then naturally aged to create products with appreciation of the regional nuances and preferences.

The devotion to family tradition can be savored in every bite. We also carry shelf stable products that are perfect for basket gifts. These products have special paper between each slice and are in resealable packages.

From spicy to mild, we have the Fiorucci salami to suit your customer's tastes. These products are a wonderful addition to any antipasto dish, great for snacking, and can be easily added to a salad, pizza or pasta dish. You will taste old world Italy in every bite.



MP2000 Hard Salami 12/6oz
MP2001 Genoa Salami Shelf Stable 12/6oz



MP2008 Pancetta Pre Sliced 12/4oz
MP2010 Pancetta, Diced 5/1/2#



MP2002 Prosciutto Shelf Stable 12/4oz



MP2004 Jamon Serrano Shelf Stable 12/4oz



MP2007 Pepperoni Stick Shelf Stable 15/7oz



New Items:

600505 Sopressata Salami 15/8oz
600516 Milano Salami 15/8oz
600527 Abruzzesse Salami 15/8oz
600561 Low Fat Sliced Genoa Salami 15/6oz
600572 Low Fat Sliced Hard Salami 12/6oz

Pastry Corner by Michael Cohen

Chocolate Santander

From the heart of the Andes, where Colombia's renowned coffee grows, comes some of the world's best cocoa. Grown in the privileged region of Santander, this fine cocoa is processed through the advanced technology and strict control standards of Compañia Nacional de Chocolates; a company founded in 1920, and the leader in the national market. For over half a century, it has promoted cocoa agriculture in a matter that respects the environment, and encourages protection of the soil, forests, hillsides and watersheds. Compliance with the strictest international standards has earned the company the NTC-ISO 14001-2004, ISO 9001-2000 certifications.

Currently over 35,000 peasant families make a living from cocoa agriculture. Compañia Nacional de Chocolate guarantees purchase of all their output meeting quality standards. Today the company purchases over half the national crop, and is the main exporter of finished product. Thanks to the economic importance of cocoa agriculture, the Colombian government stimulates the sector's development through favorable initiatives and policies.

Chocolate Santander has established a strong social commitment to the growers and the children of Colombia by: steady attention to good working conditions; contribution to the welfare of the workers and their families; promotion of sustainable and environment-friendly agricultural practices; strengthening of grower cooperatives and associations; and improvements to grower competitiveness and returns, with an emphasis on environmentally sustainable handling of plantations. The Company also supports the Colombian Presidency's "Godfather plan" aimed at improving education conditions of thousands of Colombian children.

Despite its short time on the international market, Chocolate Santander is already recognized and demanded by buyers of fine chocolate. It is distinguishable for its floral and fruity tones and its nut-like touch. It's great body, exquisite aroma, fine taste and velvety texture is what makes this chocolate stand above the rest.

Santander single origin honors the premium nature of cocoa grown on the Yariguies mountains of the Andes mountain range in northeastern Colombia. Over 400 farms in this region plant and process the beans that give Santander its special features. The cocoa selected for this product is subjected to strict quality control, from the careful selection of the farms, meticulous planting trees and fruit with painstaking care, to harvesting, fermentation, drying and storage. Farm by farm, tree by tree, the company chooses only those that fit its strict quality parameters, and this allows it to certify its special attributes of aroma and taste. A team of experts from the company provides the farmers with assistance for improvement of crops.



Chocolate Couverture

Available in:

| | | |
|----------------|--------------------------------------|---------------|
| 02404-7 | 70% Cacao Single Origin Discs | 1/5 kg |
| 02405-8 | 65% Cacao Single Origin Discs | 1/5 kg |
| 02406-9 | 53% Cacao Single Origin Discs | 1/5 kg |
| 02407-0 | 36% Cacao Single Origin Discs | 1/5 kg |
| 02408-1 | White Chocolate Discs | 1/5 kg |

The Bakers Bench by Jack Jacobson

With the weather starting to wane on us as winter progresses there is a call for businesses to bring a different mood to the market; a buying mood! It is only to our benefit to do this and now is the time to get those registers ringing. With President's day and all the excitement of Valentines day we need to make the most of the few days of February.

Just in time for Valentines day European Imports Ltd. is proud to announce the addition of the Belcolade line of real Belgium chocolate made in Belgium. This addition completes the full circle of products offered by Puratos of Belgium. Also included in the circle are the Puratos bakery supplies (manufacturer of bakery mixes, fillings, icing and glazes) and Patisfrance (manufacturer of fine pastry products).

European Imports Ltd. has been a leader in the distribution of the Patisfrance line for the past 14 years. For that reason when Puratos bought the Patisfrance company it was a reasonable choice to have European Imports Ltd. continue to be their main distributor in the mid states of America.

We have collected a full stock of the majority of the Puratos bakery supply line and have been building business with a steady growth since June 2005.

New Belcolade Chocolate items direct from Belgium are due to arrive any day and we are awaiting anxiously for these products:

Ebony Chocolate Liquor 99.5% pure chocolate.

425650 Belcolade Drops, Ebony 2/5 kg

Dark extra bitter 72% chocolate, a great decorating chocolate. Very rich.

425627 Belcolade Drops 2/5 kg

Also in the dark bitter chocolate is a 62% rich flavored dark chocolate that works well in making decorations, thin shell molding, ganache and mousse. Available in a 2/5 kg bag or a 5/5 kg block.

500794 Belcolade Drops 2/5kg

425616 Belcolade Block 5/5 kg



This delicious 55% dark semisweet chocolate can be used in many baking applications, including mousses, ganaches and tempering.

Available in a 2/5 kg bag or a 5/5 kg block.

425672 Belcolade Drops 2/5 kg

425661 Belcolade Block 5/5 kg

For those who wish a truly mooooving milk chocolate the Belcolade 34% is right there with the best of the best. Available in a 2/5 kg bag or a 5/5 kg block.

425649 Belcolade Drops 2/5 kg

425638 Belcolade Block 5/5 kg

Not to be left out is the rich and creamy white chocolate containing over 25% milk and 35% fat and easy to use in a variety of places.

Available in a 2/5 kg bag or a 5/5 kg block.

501938 Belcolade Drops 2/5 kg

425561 Belcolade Block 5/5 kg

Also available, a ready to use pure real ganache in a 20# pail and Belcolade praline paste also in a small pail (made from roasted Turkish hazelnuts).

43608-0 Belcolade icing, 1/20#

choc ganache

425583 Belcolade Paste, Praline 1/5 kg

This Valentines Day let's help those who are in need of "sweets for their sweet" and all just go chocolate crazy during these dull days of February.

*** Special Introductory Offer:**

Buy 4 get 1 case free.

2/1/06 thru 4/30/06 *

New For the Grocery Shelves

Firefly –Energy Drinks

Introducing Firefly all natural energy drinks from England. Firefly is a line of energy drinks that was launched in 2003 by two friends, Harry Briggs and Marcus Waley-Cohen, yearning for an energy drink that was effective, yet completely healthy and natural. They worked with experienced herbalist to devise the right combinations for each of these tonics. The combination of all natural juices with just the right blend of delicious herbs make these drinks work for your body and soul. Each beverage is gently pasteurized and sealed in a glass bottle. The packaging is simple. Each flavor has a different colored sleeve with a Polaroid photo. Now available from European Imports Ltd. in these three exciting choices:

693227 Chill Out

Chill Out is the De –stress Drink. Made with black currant and apple juices which are lightly spiced with cardamom and cinnamon extracts. Chill-Out gets its de-stressing power from its strong concentration of calming herbs such as lemon balm, ginger and bitter orange flower.

12/11.2 oz



693216 Wake Up

Wake Up is the Natural Energy Drink. The subtle green tea notes accent the refreshing peach and red & white grape juices perfectly. The “Wake Up” properties of this drink are supplied by its strong concentration of energizing herbs such as ginseng, ginko biloba, and green tea extract.

12/11.2 oz



693205 Detox

Detox is the Morning After Drink. This cleansing beverage is made from zesty lemon and lime juices blended with a kick of ginger and the strong concentrations of detoxifying herbs such as schizabdra, ginger and milk thistle will give your body and taste buds an overhaul. Firefly energy drinks give your body the perfect, natural lift.

12/11.2 oz



Hot-Kid Baby Mum Mums

Introducing Baby Mum Mums from Hot-Kid. Baby Mum Mums are healthy, wholesome baby cookies imported from China. They are made from a high grade Japonica rice and baked according to an ancient Eastern baking procedure. They make a great teething cookie for babies aged 4 months and older because they are virtually crumb-less. They are individually packaged for freshness and convenience, these cookies are ideal for the active lifestyle of the modern family.



448249 Baby Mum Mums

12/2 ct

New For the Grocery Shelves

Barrel Aged Vinegar from France



Martin Pouret was founded in 1797. For over 2 centuries, it has been producing French vinegar by the traditional Orleans slow process. Martin Pouret is the last

vinegar maker in Orleans and it seems the last in France to make vinegar entirely in wooden barrels.

The Orleans process as it has long been called inside and outside France is just the old way of letting wine ferment slowly into vinegar inside partly filled barrels. Slow, old fashioned methods do not fit easily into modern economy but Jean Francois Martin, 6th generation, is convinced that the company has survived solely because of the merits of the product.

The process of turning wine into vinegar begins with the choice of excellent wines based on the type of grape, delicacy and subtlety of their bouquet, which are to be found in the gentle flavor of the vinegar. The vinegars produced by Martin Pouret are made from wines of the Loire Valley, Bordeaux and Burgundy vineyards.

The next step in the elaborate process is a slow and natural transformation of the wine to vinegar. This transformation, lasting three weeks, takes place in 240 liter oak barrels, known as "vaisseaux", at a constant temperature of 28°C and in complete darkness.

The third step is the aging. In the same way as all good wines, vinegar improves with age. It is left to mature for one year in wooden barrels in their cellars.

Just as with wine, aged vinegar loses its color with time. The wooden flavour and soft acidity of wine vinegar are the guarantee that the vinegar is well aged in oak barrels. Martin Pouret's flavoured vinegars owe their aromas to the natural ingredients contained in the bottle (a sprig of fresh tarragon, sliced shallot, fresh basil, cloves of garlic, a bouquet of Herbs de Provence, citrus fruit juice, etc...).

| | | |
|---------------|---|-----------------|
| 111338 | Wine Vinegar with Citrus Fruit Juice | 6/8.8 oz |
| 111394 | Wild Red Poppy Wine Vinegar | 6/8.8 oz |
| 111405 | Muscadet Wine Vinegar | 6/8.8 oz |
| 111416 | Cider Vinegar with Honey | 6/8.8 oz |
| 111427 | Chardonnay Wine Vinegar | 6/8.8 oz |
| 111450 | Cabernet Wine Vinegar | 6/8.8 oz |
| 111461 | 5 Year Aged White Wine Vinegar | 6/8.8 oz |

Line Extensions / Changes to Current Lines



New to John Wm Macy's line of CheeseSticks and CheeseCrisps are Sesame Gruyere CheeseCrisps.

These new CheeseCrisps are made with the finest all-natural ingredients. John Wm Macy's layers thin sheets of sourdough with shredded gruyere, sesame seeds and specially selected spices; cuts them into cracker shaped squares and them twice bakes them to achieve their crispy perfection. This delicious healthy snack is great right out of the box and is exceptional when warmed in the oven. Try them with soups, salads, dips, spreads or even salsa.

| | | |
|---------------|------------------------------------|------------------|
| 492750 | Sesame Gruyere CheeseCrisps | 12/4.5 oz |
|---------------|------------------------------------|------------------|

New For the Grocery Shelves



Tillen Farms

Introducing sun dried tomatoes from Tillen Farms. Tillen Farms distances itself from other sun dried tomato manufacturers by using mid-sized roma tomatoes, which are the most flavorful and tender, to create their sun dried tomatoes. Other factors that differentiate their tomatoes from others on the market are: they are vine ripened and oven dried; they are preservative free; they are chemical free and they are packed in a combination of premium olive oil and canola oil so that they remain crystal clear (and don't coagulate) under refrigeration.



36721-5 Sunnyside Tomatoes 12/8 oz



New Hero Sugar Free

Preserves are made with only the finest fruits and are completely sugar free. Offered in five popular flavors Hero Sugar Free Preserves contain 80% fewer calories than regular preserves, because they are sweetened with Splenda®. All Hero Sugar Free products are certified kosher.

- 235294 Sugar Free Apricot Preserves 12/7 oz**
- 235383 Sugar Free Black Cherry Preserves 12/7 oz**
- 235405 Sugar Free Orange Preserves 12/7 oz**
- 235450 Sugar Free Raspberry Preserves 12/7 oz**
- 235472 Sugar Free Strawberry Preserves 12/7 oz**



431150 Assorted Biscuits for Cheese 12/8.8 oz

A classic accompaniment to any fine cheese.

New from Plugra is their Clarified Butter.



Plugra has done all the work for you by removing the water and milk solids to provide a shelf stable clarified butter that is 99.8% pure butter oil. This clarified butter provides rich intense butter flavor while saving you time. Available in retail and foodservice sizes:

BT9881 Clarified Butter 4/5 lb
500216 Clarified Butter 12/12 oz

Because this clarified butter can be store at room temperature it can be merchandised through out the store. Try placing it adjacent to the lobster in the seafood case or in the baking and dairy aisles.



464127 Guacamole Mix 12/8 oz

Frontera has combined roasted tomatillos, roasted garlic, green chilis and cilantro to create this Guacamole mix. Use this mix to create creamy mouthwatering guacamole in no time.

463972 Chipotle Black Bean Chili Mix 6/34 oz

Made with 100% natural ingredients, makes more than 6 cups of chili. Ready in minutes, you can add meat, vegetables, or just heat and serve.



128294 Tartar Sauce 12/3.5 oz

New to the Delouis line of fresh ready to use sauces and condiments:

A smooth creamy sauce filled with the distinctive flavors of onions, parsley, vinegar and tarragon.

128305 Mayonnaise with Basil 12/12 oz

Both sauces are all natural and fresh. They must be kept refrigerated, have a three month shelf life and must be used within one month of opening.

NEW FOR THE GROCERY SHELVES



Case Pack Change

479172 Vanilla Crème de Pirouline 6/28 oz

Toasted rolled wafer filled with a rich French Vanilla Cream.

479183 Hazelnut Crème de Pirouline 6/28 oz

Toasted rolled wafer filled with a rich Hazelnut Cream.



Case Pack Change

221816 Orange / Malt Whiskey Marmalade 6/12 oz

A combination of fine cut golden marmalade made from whole oranges imported from Seville in Spain, and 10 year Scottish Malt Whiskey. Replaces 22080-6

221827 Orange Marmalade 6/12 oz

Marmalade made from whole oranges imported from Seville in Spain, pure cane sugar and pectin to help set the marmalade. Replaces 22041-8

221838 Lemon Curd 6/12 oz

Made from fresh egg yolks, dairy butter and lemons from Sicily. Replaces 22058-3



Case Pack Change

142527 Pesto 2/9 lb

Basil sauce with extra virgin olive oil, pine nuts, Parmigiano

Reggiano and Pecorino cheeses. Replace 14251-3



474016 After Eight Dinner Mints 12/7.05 oz

Replaces 47400-9

489283 Star Crackers 12/4.5 oz



Star shaped Lahvosh crackers. These low-fat,

cholesterol free crackers complement a variety of toppings. They are perfect for cheeses, dips, spreads and mousses.

Vosges chocolates are now available from European Imports Ltd. everyday! Vosges is an



innovative line of chocolates made by Chicago-based chocolatier Katrina Markoff. Vosges combines unique flavors from around the world to create their delectable indulgences. These exotic chocolates are made from the finest ingredients from around the world.

Owner/Chocolatier, Katrina Markoff, personally chooses every spice, flower and chocolate that is flown into her Chicago kitchen.

02366-9 Red Fire 60% Cocoa Bar 24/ 3.3 oz

Mexican ancho and chipotle chili peppers, Ceylon cinnamon and dark chocolate.

02367-0 Naga Bar 40% Cocoa Bar 24/ 3.3 oz

Sweet Indian curry powder, coconut flakes, and milk chocolate

02368-1 Black Pearl 60% Cocoa Bar 24/ 3.3 oz

Japanese ginger, wasabi, black sesame seeds and dark chocolate.

20500-X Aztec Elixir Couture Cocoa 6/16 oz

Infused with ancho and chipotle chillies, Mexican vanilla beans, cinnamon and Pure white chocolate, Austrian lemon myrtle, fragrant lavender & Madagascar vanilla bean.

20501-X Parisienne Couture Cocoa 6/16 oz

Dark chocolate, orange peel, Tahitian and Madagascar vanilla beans with a hint of Ceylon cinnamon.