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European Imports Ltd. **Acquires the Arizona** **Distribution of** **Chefs Warehouse**

On August 12, 2006, European Imports Ltd. (EIL) acquired the Arizona distribution business of Chefs Warehouse. Chefs Warehouse and their companies have been providing Phoenix area restaurants, hotels and caterers with high quality food service products for the past six years.

This acquisition will enable European Imports Ltd to expand the selection of products available to new and existing customers in Arizona. In the past, strategic acquisitions like this have been essential for EIL's growth. The result of this growth has been an expansive range of products to meet the ever-changing needs of the specialty food retailer and upscale foodservice professional.

The increase in personnel and available inventory resulting from the acquisition will allow EIL AZ to service our new and existing customers more efficiently and effectively.

Understanding the unique needs of food service professionals has enabled EIL to meet the demands of our customers, and we look forward to the new challenges this acquisition brings us.

As always we welcome your comments and encourage you to e-mail us at info@eiltd.com.



Under The Dome

by Marcia Suchy

FETA FROM NEW ZEALAND REFLECTS THE LAND'S RICHNESS



Blue River Feta is our newest sheep cheese from New Zealand. The fresh, brined, pure white Feta is made from the rBGH-free milk of free ranging sheep. As these sheep graze in the lush green pastures of rye, clover and wild grasses, high CLA counts (fatty acids similar to Omega 3) and rich, creamy flavor naturally occur in the milk. The result is a rich and fuller-flavored milk, refreshingly tangy, competing with regional sheep fetas produced in the South of France and country sides of Greece.

Blue River Sheep Feta, coagulated using vegetable rennet, is ripened 30 days and has a long shelf when preserved properly. Suggested refrigerator temperature (never higher than 45 degrees) and a water + kosher salt solution for display will help extend the life into multiple months.

Brine solution: 1 quart of water to one-third cup of coarse Kosher salt. Feta, like Queso Blanco or Panela softens but will not melt with heat, making it the perfect choice for pizza, pasta and other fillings. Pair with crisp fruity wines.

310106 Blue River Feta 7/4.2 lb

ONETIK BLEU DE BASQUE A COVETED SHEEP MILK BLUE

Just as you would expect a rustic cheese of the South Basque to look, Bleu de Basque certainly fits the image. The artisanal wheel dons a rough natural rind that is dotted with orange, blue and black molds, the picture of perfection to its admirers. To add to its glamour, unpasteurized sheep milk and decadent caverns of blue veins come together in a powerful tribute to the cheese maker's skills.



Big flavor and smooth texture blend successfully on the palate. Bleu de Basque is aged over 60 days and has an expected life of two months.

010106 Bleu de Basque 1/6.6 lb

TRUGOLE MIRRORS TRADITIONS OF THE BOROUGHS IN ASIAGO

Trugole is a small borough in the high planes of the Asiago region. It was here that a lovely Asiago style cheese was first produced that has led to the Trugole cheese of today. The pastures at a high altitude produce extraordinarily rich foliage resulting in rich and fruity milk from the cattle that graze here. Producers of Trugole have gone to great measures to follow the traditions that originated in the borough of Trugole in Asiago.

When first placed on the palate, you will notice the similarities to a young Asiago. The fresh, resilient paste, pale yellow in color, is sweet with a delightful fruity finish. The texture is semi-firm, indicative of the 6 month aging. Due by mid August available in 7.5 lb. quarter wheels.

240517 Trugole 4/7.5 lb



Specialty Grocery Brands by Karen Friberg

Making Every Day “Specialty”

It is September, and retail stores all over the U.S. are exploding with that annual “Back to School Sale”. With the commencement of the new school year comes the inevitable frenzy of consumerism, as people hit the market to fill their cupboards in preparation for the busy days to come.

It may not be the first thought that enters a harried mother’s mind as she fills her shopping cart with juice boxes and cereal, but there are many ways in which specialty foods can be incorporated into the everyday cuisine of the average American family. Moreover, high-quality, all natural “gourmet” foods are not necessarily more expensive than the mass-produced, chemical-loaded stuff that many people consider their only option for fast, family-friendly snacks and meals. Yet the difference these high-quality ingredients make is undeniable and immeasurable.

European Imports Exclusive Brands include only all-natural products, many of



which are produced using artisanal methods. **Life in Provence Preserves**, 15% off this month, are made in copper kettles, using fresh fruit and pure cane sugar. With exotic flavor combinations like **Apricot and Almond** (23431-3) and **Strawberry Rhubarb** (23433-6) these jams are the perfect thing to make a simple breakfast of toast into a flavor explosion, or take the traditional “P.B. and J.” to a whole new dimension. And don’t forget **Life in Provence Chocolate Orange sauce** (23425-8).

It’s great dip for fruit like apples, strawberries and bananas, not to mention a superb ice cream topping. Please see our September promo book to see item codes for all 11 varieties of Life in Provence jams.



Cucina Viva Gnocchi are also on Promotion this month, extremely good news for customers who want a wholesome meal that is a snap to prepare. These authentic Italian potato dumplings can be stored in the pantry, but are not dried, so they cook up in about 3-4 minutes in boiling water. Tossed in a pan with hot Olive Oil, Butter or Pasta Sauce and a handful of frozen peas, and served with grated cheese, they are a no-fail crowd pleaser. Stock up on these; they are sure to be a hit. And don’t forget to try our **Whole Wheat Gnocchi** (803106), and tiny **Gnochetti** (803049).

Keep in mind that a great way to promote specialty products at the retail level is to merchandise them with more basic grocery items, thereby making them more accessible to shoppers who would not normally cruise the “gourmet” or “international” aisles. Set up an in-store display with a variety of family-favorite finger foods, and throw in healthy snacks like **Cucina Viva Crostini**, including NEW Black Pepper flavor (490239), and **Mini Toasts** (44201-4) or **Cornichons** (37048-4) from **Life in Provence**.

Remember, demo and marketing support are always available for European Imports Exclusive Brands. Ask your Representative for details.

Wild & Unique Foods by Tim Doyle

Mouthwatering Smoke Duck



Raisin River has added a flat smoked duck breast to its line of smoked natural poultry products. The producer in upstate New York raises Moulard ducks in an indoor stadium style enclosure. This controlled environment ensures their ducks are never co-mingled with other flocks.

A Moulard duck is the result of cross breeding a Pekin Duck and a Muscovy duck. All the ducks are fed a natural blend of corn with NO growth hormones, antibiotics, medications or preservatives ever used. The entire product is processed in a new, state of the art USDA plant.

The duck breasts are individually sized before smoking to ensure the same flavor for all the breasts. They are then hand-trimmed and marinated in a special old world blend of spices, flavors and cure. The breasts are fully cooked and slowly smoked over glowing embers of hickory and applewood . This process creates a sweet smoky flavor unmatched in the market today. Customer sampling has revealed that even those who don't prefer duck, enjoy the flavor of this smoked breast.

The entire product is vacuum sealed to ensure freshness and to increase shelf life. This product is very versatile. Try it in salads, pastas, sandwiches, Panini, party trays and even pizzas.

55010 Smoked Duck Breast

6/12-14oz

Smoked Magret with Cherry Marmalade

Serves 4 as a first course

Magret is the breast of a duck raised to produce foie gras. When this rich meat is smoked, it gains an earthy complexity. I use this for a multitude of recipes, including this one that I like to serve as a first course. If you like, substitute a handful of fresh raspberries for the marmalade.

2 1/2 tablespoons of extra virgin olive oil
1 teaspoon of fresh lime juice
Pinch of coarse salt
Freshly ground black pepper
3 ounces of mixed salad greens
4 ounces of smoked magret duck breast
thinly sliced and trimmed of any fat
Cherry Marmalade

Wisk together the oil and lime juice and season with salt and pepper. Put the salad greens in a bowl and toss with the dressing. Divide the greens among 4 salad plates. Lay a few slices of duck breast on each plate next to the greens. Put a dollop of cherry marmalade next to the duck slices and serve immediately.



For the Pastry Chef by Karl Helfrich

Vanilla Beans 101

Vanilla is the most popular flavor in the world, and the vanilla bean is the most natural form of vanilla. The vanilla bean is actually the edible fruit of a specific species of orchid, *vanilla planifolia*, which originated in the rain forests of Mexico. It was brought back to Europe by Cortez in the 16th century and the pastry world hasn't been quite the same since!

Today, the majority of high quality vanilla is grown on Madagascar and surrounding islands in the Indian Ocean off the coast of Africa – the “Bourbon Islands” named after the Bourbon kings of France. You may have heard of “**Bourbon Vanilla**” or “**Madagascar Vanilla**” – both terms refer to the same type of bean grown in the same region... confusing, isn't it?

The second largest growing region is the South Pacific, most notably Indonesia and Tahiti. **Tahitian vanilla**, or *vanilla tahitensis*, is a different species of vanilla, with a very distinct flavor profile that is much different than the variety grown in Madagascar and Mexico. Indonesian beans are recognized at this time as not having the same quality of beans grown in the other premier regions.

Finally, there is the cradle of vanilla production, Mexico, whose vanilla is recognized as being superb, but has also seen production decline over the last century and is now quite rare.

Growing and processing vanilla is an incredibly labor intensive process involving hand pollination of each pod (they only bloom one day a year!), hand harvesting, fermenting, drying, sorting... Each step has an important role in developing the rich flavor we associate with vanilla.



European Imports, Ltd. offers the finest beans from the three distinct growing regions of the world.

First, we are proud to present **Mexican Vanilla Beans (8 oz. zip lock bag, item # 140373)**. They have been exceedingly hard to find over the last few years, and we are very happy to be able to offer them to the discriminating chef. Mexican beans are the same variety of vanilla as their brothers in Madagascar, but just as the same grapes grown in different regions of the world yield distinctly different wines, so are Mexican beans unique and distinct from their counterparts grown off the coast of Africa.

Mexican beans have a spicy, resinous quality that make them stand out - they compliment other spices to add an interesting layer of flavor to desserts and they also have a place on the savory side of the kitchen. They have been known as a “secret weapon” in chili cook offs!

Next, there are **Madagascar Vanilla Beans (8 oz zip lock bag, item # 14012-8)**. The flavor of these beans is instantly recognizable as the “true vanilla” – sweet aroma, “rummy” flavor, high vanillin content (the chemical compound responsible for the “vanilla” flavor), long finish. It is superb in ice creams, custards, crème anglaise, poaching liquids, etc.

Finally, we offer **Tahitian Vanilla Beans (8 oz zip lock bag, item # 14011-7)**. Tahitian beans are fat, moist and very fragrant. They have a distinct floral and sweet flavor that is great with tropical fruits, almond based desserts, sweet breads, etc.

Vanilla beans require very little care, just reseal the bag after using – don't refrigerate them! The crystals you see on the outside of the beans are a good thing – they are the natural vanillin crystals...a sign of quality.

New For the Grocery Shelves

Easy Asian Cooking



Presenting authentic pan Asian SpicePastes from Asian Home Gourmet. The SpicePastes are made from fresh herbs and spices. The contain no MSG, no preservatives and no artificial colors, and are GMO and gluten free. You can use them to create any one of a range of authentic Asian dishes.



Curry

110428 Indonesian Vegetable Curry 12/1.75 oz
(Sayur Lodeh) Sayur Lodeh means a variety of vegetables in coconut gravy. It is traditionally served with rice and is an appealing dish for vegetarians.

110506 Indian Tikka Masala Curry 12/1.75 oz
This mild curry is cooked with aromatic Masala spices that are enriched with tomato and coriander and served hot with naan bread.

110528 Indian Korma Curry 12/1.75 oz
Korma Curry originated from northern India has a Moghul influence. This mild curry with a thin sauce can be enriched with cream, yoghurt and almonds to give a delicious and rich taste.

110539 Indian Vindaloo Curry 12/1.75 oz
A famous hot curry from Goa, South-west India. It is well spiced with red chilies, garlic and vinegar

110651 Indian Meat Curry 12/1.75 oz
(Rogan Josh) In northern India, aromatic masala is a favorite spice mix enjoyed for the appetizing flavor it imparts to meat like lamb.

110573 Singapore Chicken Curry 12/1.75 oz
Nonya Chicken Curry is a blend of Chinese and Malay style cooking with a distinctive flavor and bite. A liberal amount of coconut milk should be added to give the required richness.

110584 Thai Green Curry 12/1.75 oz
(Kaang Kiew Wan) Scented with aromatic basil and lemongrass, and enriched with coconut cream, this easy-to-prepare dish epitomizes the clear yet delicate flavors of Thailand.

110595 Thai Red Curry 12/1.75 oz
(Kaang Daeng) Red Curry is the most popular of Thai curries. A delicate mixture of herbs, spices & enriched with coconut cream, this dish is a favorite with Thai food lovers.

110639 Indonesian Rendang Curry 12/1.75 oz
(Gulai) This hot, dry curry of tenderly simmered meat offers the typical Indonesian taste of rich coconut cream, balanced with robust, tangy spices.

110662 Indian Chicken Curry 12/1.75 oz
(Madras Curry) A carefully blended mixture of herbs and spices enhanced with the distinctive flavor of chili and fenugreek gives this dish a unique taste.



Rice

110339 Thai Pineapple Rice 12/1.75 oz
(Khao Pad Supparot) Sweet and juicy pineapple is used to enhance the delicate flavor of the rice. It is usually garnished with raisins, nuts and shredded meat and attractively presented in a pineapple.

110384 Thai Spicy Basil Rice 12/1.75 oz
(Khao Pad Kraphao) The full-bodied and aromatic flavor of fresh basil leaves gives a special taste to this stir-fried rice.

110395 Thai Stir-Fried Rice 12/1.75 oz
(Khao Phat) Imagine a Thai version of fried rice using aromatic herbs, lemongrass, kaffir lime, coriander and fish sauce. Everybody will ask for more.

110551 Cantonese Stir-Fried Rice 12/1.75 oz
(Yang Chow Chao Farn) An everyday meal easily prepared using leftover roasts, meat or vegetables. This versatile dish employs the art of stir frying to enhance natural flavor and fragrance.

New For the Grocery Shelves



Soup

110562 Szechuan Hot & Sour Soup 12/1.75 oz
(Suan La Tang) A most tasty soup of hot & sour combination. This nutritious winter soup, from China's Szechuan province, is guaranteed to produce a warm, satisfying glow.

110406 Thai Tom Yum Soup 12/1.75 oz
You haven't tasted Thai food until you've tried the world famous Tom Yum soup. Actually a fiery seafood stew, the broth is fragrant with lemon grass, lime and other delicate spices.



Meat

110540 Szechuan Spicy Spareribs 12/1.75 oz
(Pai Gu Wang) This tangy northern Chinese marinades of cinnamon, coriander and other spices will turn bland spareribs into memorable taste sensation.

110317 Thai Aromatic Grill 12/1.75 oz
(Kai Yang) This dish will bring back the flavor of Thailand, where the popular, turmeric-spiced chicken can be found everywhere at roadside stalls.

110451 Indonesian Satay 12/1.75 oz
This famous Indonesian charcoal-grilled kebab appears on menus from San Francisco to Amsterdam. The secret of tender, succulent satay is, of course, in the rich, spicy-sweet marinade.



Mixes

110628 Peanut Sauce Mix 12/1.75 oz
Peanut Sauce is the perfect accompaniment to Indonesian Satay.



Noodles

110617 Pad Thai Noodles 12/1.75 oz
Pad Thai is Thailand's most famous noodle dish. It has a subtle balance of flavors with pickled turnip, crushed peanuts, fresh chives and a dash of lime.

110295 Coconut Curry Noodles 12/1.75 oz
(Singapore Laksa) A local classic, this one-dish meal combines Chinese, Malay and Indian spices to produce full-bodied coconut curry noodles.

110640 Indonesian Mee Goreng 12/1.75 oz
(Sambal Stir Fry Noodles) Sambal is an important part of an Indonesian meal. It provides the spicy, exotic flavoring to this noodle dish or "Mee Goreng" as it is known in Indonesia.



Stir Fry

110417 Indonesian Sambal Stir Fry 12/1.75 oz
This spicy, robust spice paste is used in authentic Indonesian cuisine to give the exotic flavoring to stir fried seafood and vegetables.

110673 Szechuan Classic Stir Fry 12/1.75 oz
A touch of chili and sesame oil tempers the robust flavors of broad bean paste to give a stir fry that has become a classic in Szechuan restaurants around the world.

110684 Szechuan Chili Ginger Garlic Stir Fry 12/1.75 oz

The three traditional flavors of chili, ginger and garlic combine to give this easy stir fry dish its Szechuan influence.

110606 Thai Spicy Basil Stir Fry 12/1.75 oz
(Pad Kraphao) The fresh basil leaves and red chilies inn the spice paste gives fresh vegetables and seafood an aromatic Thai flavor.

New For the Grocery Shelves

equinox

Organic
Maple
Flakes



Mother Nature's most delicate sugar

Maple Flakes are a completely natural product of high quality. They are made from pure maple syrup dehydrated at low temperature by a unique and exclusive process. These tasty maple flakes can be used as a decorative sweetener or added as a natural sugar. Maple Flakes dissolve easily making them ideal for use in food preparation. They contain no additives or artificial flavor. "Cranberry" is obtained by the addition of 100% natural cranberry juice concentrate.

151728	Maple Flakes	12/2.5 oz
	Organic Grinder	
151740	Organic Maple Flakes	12/4 oz
151739	Cranberry Organic Maple Flakes	12/4 oz

It's Crunch Time for Peppadews

Strohmeier & Arpe have found a new application for Peppadews, a sweet piquante pepper from South Africa, in the form of a Sweet & Spicy Potato Chip. The Peppadew is actually a fruit protected by international growing rights and can be grown only under license from Peppadew International, based in Johannesburg. The peppers give the potato chips a sweet taste with just a touch of heat. Sweet heat!

Now available in two sizes:

458628	Sweet & Spicy Potato Chips	16/5 oz
458617	Sweet & Spicy Potato Chips	40/1 oz

Margaret's Artisan Flatbread
The best in taste
and texture

Looking for an eye appealing gourmet treat for your bread basket or grocery shelves? Well you just found it! Margaret's Artisan Flatbreads fit the bill. These scrumptious flatbreads are crafted using European tradition and prepared with the finest all natural ingredients including 100% olive oil, using their original old-world style recipes.

Margaret's Artisan Flatbreads are now available from European Imports Ltd. in five savory flavors and one dessert flavor. The unique flavors of these flatbreads will easily suit a wide variety of tastes. They are delicious all by themselves and they make an ambrosial compliment to soups, salads, dips, spreads and pates.

431262	Vanilla with Cranberry Dessert Flatbread	12/5.3 oz
431273	Jalapeno & Romano Flatbread	12/5.3 oz
431317	Sundried Tomato & Olive Flatbread	12/5.3 oz
431406	Cracked Peppercorn & Spice Flatbread	12/5.3 oz
431451	Roasted Garlic & Chives Flatbread	12/5.3 oz
431617	Rosemary & Sea Salt Flatbread	12/5.3 oz



Line Extensions/Changes to Current Lines



- 430984 Crème de la Crème 10/4.55 oz
Black Currant Wafers
- 430984 Crème de la Crème 10/4.55 oz
Mousse au Chocolate Wafers
- 430984 Crème de la Crème 10/4.55 oz
Vienna Almond Wafers
- 430962 Assorted Crème de la 60/4.55 oz
Crème Wafers



Waterthins Gourmet Sticks combine versatility and great taste to create the perfect breadstick. The fine crispy texture, natural ingredients and classic original flavor make them ideal for dipping or entertaining.

- 493217 Classic Gourmet 12/3.88 oz
Breadsticks
- 493206 Sesame & Poppy 12/3.88 oz
Gourmet Breadsticks



Vanilla Specialists

- 599206 Coffee Extract 6/2 oz

This new product captures the essence of fresh brewed coffee in an easy-to-use extract. Just a few drops can add dramatic new flavor.



- 121595 Garlic Grapeseed Oil 6/12.7 oz
- 121584 Basil Grapeseed Oil 6/12.7 oz

These upscale flavored grapeseed oils, from California, are packaged in beautiful glass bottles from France. The high smoke point of grapeseed oil makes these flavored oils ideal for cooking and sautéing.

- 121573 Cabernet Vinaigrette 6/12.7 oz
- 121562 White Wine Vinaigrette 6/12.7 oz
- 121551 Neapolitan Dipping Oil 6/12.7 oz



New Foodservice packaging from the Valley Produce Company.

- 433895 Fig and Almond Paste 4/1.44 lb
- 433884 Pear and Hazelnut 4/1.44 lb
Paste
- 433873 Apricot and Pistachio 4/1.44 lb
Paste

The new convenient size of these pyramids make them an easy and cost effective addition to gourmet cheese platters. Just slice it and go! All the pyramids match up well with blue, brie and cheddar cheeses.



Line Extensions/Changes to Current Lines



This coffee is brewed from select Brazilian and Indonesian coffee beans. It has a smooth flavor with a velvety touch of milk. Serve it hot or cold.



931051 Café Sepia- House Blend Coffee 30/6.2 oz



This coffee is brewed from select Brazilian and Tanzanian coffee beans and then combined with a spike of chocolate and a creamy shot of milk. Serve it hot or cold.

931062 Café Sepia-Mocha 30/6.2 oz



COLAVITA[®] USA
la culinaria squisita.

America's best-selling Italian Extra Virgin Olive Oil. Cold-pressed from the best fruit of the olive tree, it is the natural juice squeezed from Italian olives one day after the harvest. Unmatched for freshness and flavor, **COLAVITA** guarantees its product to be 100% Italian olive oil and properly labeled. A true Italian.



138773 Extra Virgin Olive Oil in Fluted Bottle 6/1 L



Al Dente's pastas are made with highest quality Durum and Semolina flour, fresh eggs and premium herbs and spices. The pasta dough is rolled over and over again, producing pasta with superb flavor and sublime, velvety-fresh texture. New to the Al Dente line of handmade gourmet pasta:

884128 Roasted Garlic Linguine 6/12 oz

This Roasted Garlic Linguine is sheeted, made in small batches, and air dried for 24 hours. The pasta has a home made texture and cooks in just 3 minutes!



Made from authentic German recipes this red cabbage is cooked and seasoned with fine herbs and spices. Imported from Germany this home-made style cabbage is good to eat all by itself and even better when accompanying any main course.

366351 Seasoned Red Cabbage 6/28.7 oz



Line Extensions/Changes to Current Lines



Just in time for the fourth quarter. Add some spice to your aisles with the CharCrust's new 2 Flavor Shipper. Each shipper contains 24 - four ounce packages of Roasted Garlic Peppercorn Rub and 24 - four ounce packages of Original Hickory Grill Rub. These amazing gourmet dry rubs are perfect for steaks, pork chops and chicken.

164639 2 Flavor Shipper 48/4 oz



Wasa Crispbread now available in **multi-grain**. Use as a bread substitute with rich topping such as butter, soft cheese and meats, smoked fish or shrimp.

490384 Multi Grain Crispbread 12/9.7 oz



Introducing **Mariner Artisanal Aged Cheddar Cheese Crackers**. These crackers have a very light, buttery melt in your mouth flavor. They are ideal on a cheese and cracker platter and wonderful as a base for canapes. These crackers are kosher and contain no trans fat.

439106 Aged Cheddar Cheese 12/4.5 oz Cracker



Frontera's Barbeque and Grilling Sauces

blend the robust flavors of Mexico and the American Southwest. These all natural sauces, created by Chef Rick Bayless, are great on the grill, as a marinade or as an ingredient in a variety of recipes.

463851 Chipotle Honey 60/4.55 oz

Mustard Grilling Sauce

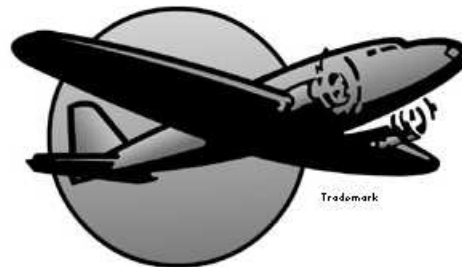
463884 Texas Black Pepper 6/12 oz

BBQ Sauce



This new bar is all natural, non-GMO; 77% cocoa solids. Made with fair trade, organic cacao from Costa Rica - single bean; raw cane sugar, cocoa butter and bourbon vanilla.

468351 Very Dark Chocolate 12/3 oz



Trademark

Line Extensions/Changes to Current Lines



459606 Twisted Honey Wheat Dipping Pretzels 18/5 oz

A twisted dipping pretzel with honey and wheat baked right in! This sturdy dipping pretzel can be paired with anything from mustard to the thickest peanut butter for a quick and easy snack.



459628 Waffle Pretzels 18/5 oz

These extra crispy, waffle shaped pretzels are a light and versatile snack that go with everything.

Both pretzels come conveniently packed in 5 oz bags that are perfect for gift baskets and mini bars.



Osem couscous, imported from Israel, is made from steamed semolina, from the most nutritious part of the wheat. Osem couscous is made from natural ingredients and is very nutritious.

832695 Couscous 24/8.8 oz



Sanfaustino mineral water is now available in four new flavors.

Sanfaustino, imported from Italy, is “perfectly in the middle” between still and bubbly. It is a lightly effervescent mineral water packed with natural calcium.

Sanfaustino mineral water comes from a unique source a natural spring located in the mountains of Umbria – the very heart of Italy. This spring generates a natural mineral water that is a uniquely good source of calcium. It has more calcium than the leading mineral waters minus the fat, sodium, cholesterol, or lactose found in other natural calcium sources. In addition to calcium, Sanfaustino also provides natural bicarbonate for easy digestion.

Sanfaustino mineral water is so versatile it can accompany a fine meal, a healthy workout, or even a picnic in the park.

692628 Lemon Mineral Water 6/1 L

692639 Lime Mineral Water 6/1 L

692640 Mandarin Orange Mineral Water 6/1 L

692650 Raspberry Lime Mineral Water 6/1 L



129962 White Balsamic Vinegar 6/8.45 oz

129973 Chianti Wine Vinegar 6/8.45 oz