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

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European Imports Ltd.
2475 N. Elston Ave.
Chicago, IL 60647
1-800-323-3464

orders@eiltd.com
www.eiltd.com

2007 Recap

Here we are again at the start of a new year. As we embark into 2008, let us first reflect on the past year. Last year we introduced quite a few innovative products that should have a prominent place in your store. Here are just a few of the standouts:

Life in Provence

509951 Sweet Butter

509940 Butter with Sea Salt

Creamy, spreadable cultured butter with crunchy sea salt.

370763 EVOO in Tins

100% first cold-pressed extra virgin olive packed in attractive state of the art tins.



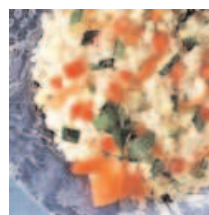
Gaeta

Olive oils and vinegars imported from Italy many of which are organic or kosher.

Tonnino

Succulent wild caught yellowfin tuna prepared and hand-packed in Costa Rica. Tonnino is also a strong supporter of the community where their facility is located.

Cucina Viva



All natural risottos in four delicious easy to prepare flavors:

833263 Porcini Mushroom Risotto

833252 Asparagus Risotto

833285 Artichoke Risotto

833274 Pepper Risotto

LA Oils

Organic olive oil packed in state of the art tins with drip free retractable spouts.

138652 Suave Organic EVOO

138663 Intenso Organic EVOO

Glacia

Pure Norwegian arctic spring water in eco-friendly packaging.

492496 IceBox - Water in a Box

492541 IceBottle - Water in Biodegradable Bottle



Please visit our website to review all of our 2007 newsletters.

Under the Dome by Jeff Babcock

A Classic Return To Provence

Provence is perhaps the quintessential region of France, with mountains in the north and the Mediterranean Sea to the south, the land is flowing with “terroir” and an abundance of great foods. This is the essence of Life in Provence and how we try to deliver to you the best of the French culinary world. We do this with a sense of pride, bringing you both quality and value at the same time.



Our search has brought us once again to goat cheese, not the aged classic we have found great success in with our Bucherolle, but to the simplistic, clean and ever-so deliciously French fresh Chevre. Our new Life in Provence fresh goat cheese comes from a dairy in the south of France near the border of the Rhone region Provence. It is here in the rolling hills of the lowland Alpes that the goats roam beautiful pastures and meadows feeding on the abundant flora. We believe this luxurious diet, combined with the climate and natural Mediterranean essence, contributes to a light and refined taste in the cheese.



Made from gently pasteurized goat’s milk and slowly drained and formed into classic logs, it retains the fresh and slightly tangy flavor inherent in the high quality and all natural milk. This traditional goat cheese flavor has found its way onto the palate of America, as only twenty years ago goat cheese was practically unheard of, yet today it exists in almost every store and on every menu. Baked in tomato sauce or simply mixed with fresh herb and a drizzle of olive oil, America has come to love goat cheese.



We believe Life in Provence fresh goat cheese will make a name for itself, both for its value and flavor, but also the image of Provence that it conveys. It truly brings us back to our roots the land that is the heart of Life in Provence.

Now in stock in two convenient sizes:

010429	Goat Cheese	2/2.2 lb
10430	Goat Cheese	6/10.5 oz

Wild & Unique Foods by Tim Doyle

French Charcuterie

Henri Lapuyade, America's first and most renowned charcutier, introduced authentic French Pate and sausage to the United States in 1960. He began with a few recipes from his native France with the belief that Americans would learn to love his French style of pate and sausages. He opened a small shop in San Francisco and it was an instant success. His plant is much larger now but is still located in San Francisco and runs under his watchful eyes to make sure no corners are cut.



Charcuterie literally translated is pork butchery. Originally, charcuterie products contained only pork as their meat base. Today pork is combined with many things including red meat, fowl or game. There are even items today that have no pork, but use vegetables or fish. Henri's French style sausages are made using the finest meats and herbs to create a mouth watering flavor. The garlic sausage is a must if you like garlic and are not going to be around any one who does not like garlic.



Europeans Imports Ltd. carries over 40 different types of Marcel and Henri's authentic French style sausages and fresh pates. They are available in a wide variety of meats including pork, chicken, duck, and venison. Many of their pates

include delicacies such as truffles, green peppercorns, juniper berries, imported cepe mushrooms, fresh whipping cream, hazelnuts and pistachios are added to the large variety. Spices from France and from around the world are added to flavor every pate along with quality spirits like Grand Marnier, champagne, cognac, Armagnac, portwine, Maderia and Frangelico.

Marcel and Henri's products have won too many awards to name them. Your award would be to taste them and enjoy the vast array of flavors. No deli counter would be complete without them.



Their pates are available in bulk loaves, 7ounce terrines and 8 ounce slices. No matter what the mood or occasion, these finely textured pates are delicious. Serve them at room temperature on mini toasts or a crusty baguette with your favorite wine or champagne. I would also add cheese and Life in Provence cornichons.

Marcel and Henri's sausages come frozen in packages from three quarters of a pound to two pounds. The sausage flavors speak for themselves and will be a great hit.

Whether it is their sausages or pates, you will come back for seconds.
BON APPÉTIT!!!



For the Pastry Chef by Karl Helfrich

Sandwich Solutions

Specialty sandwiches are all the rage these days, and setting yourself apart from the competition can mean the difference between a successful sandwich program and one that “wilts”.



Tribeca Oven is probably best known for their hand-formed, crusty artisanal breads and rolls. They also have a selection of unique par-baked sandwich rolls that have a softer crust, but are still full-flavored with great texture.



Stirato Sandwich Square (Item # 820706)

Durum flour gives it a nutty flavor, and extra virgin olive oil makes a nice moist crumb; these 4” square rolls are perfect for sandwiches or panini.



Rustic Club Hero (Item # 820574)

Classic “hero” shape. Thin crust, open structure and delicate flavor. The fillings stay put as you bite into your sandwich!



Challah Burger Bun (Item # 820672)

The ultimate gourmet burger bun. These fully baked buns are suitable for larger burgers...soft texture and buttery crumb compliment a perfectly grilled burger.



For those that want to “roll their own” burger buns we offer the new

Lecoc Medium Brioche (Item # 821196)

Each dough is 1.85 oz, the perfect size for a “cocktail” burger, or cut them in half to make delicious “mini” burger buns for a trendy hors d’oeuvre!

Line Extensions

A new addition to the family of **Annas Thins** is now available:

430041 Annas Vanilla Chocolate Chip Thins
2/5.25 oz

Mighty Leaf's artisan-crafted whole leaf tea pouches are now available in two new flavors:

940552
White Orchard - White Tea
6/15 ct

Mouthwatering fruits of melon and peach harmoniously blend with the delicate notes of pure China white tea..



940574
Rainforest Mate- Herbal Tea
6/15 ct

Spice and fruit unite in this unique herbal mélange composed of energizing maté, licorice, spices, rosehips and pineapple chunks that refresh and revitalize when brewed. Serve hot or cold.



Modenaceti
129996 Balsamic Glaze 6/6.76 oz

Imported from Italy. Great for appetizers, main dishes and desserts. Use as a finishing glaze or dessert topping. Made from 50% cooked and concentrated grape must and 49% Modenaceti balsamic vinegar. No sugar added. 100% natural. No artificial flavorings or colorings. Intensely aromatic, complex, and sweet. Packed in a squeezable bottle with a flip top cap.



Maya Kaimal

141896	Coconut Chutney	8/8 oz
141874	Fresh Fig Chutney	8/8 oz
141863	Fresh Cilantro Chutney	8/8 oz
141852	Fresh Mango Chutney	8/8 oz

Maya Kaimal makes their chutneys the fresh Indian way with wholesome ingredients, fresh Indian herbs, hand roasted spices and natural acidifiers like lemons, limes and tamarind. Maya Kaimal has done the work so you can enjoy these spicy condiments with any Indian meal.

All your favorite **Tribe Hummus** flavors are now available in an Organic version.

825585	Organic Sweet Roasted Red Pepper Hummus	12/8 oz
825596	Organic Classic Hummus	12/8 oz
825607	Organic Cracked Chili Pepper Hummus	12/8 oz
825618	Organic Roasted Garlic Hummus	12/8 oz

Tribe All Natural Hummus is now available in bulk packages:



825552	Roasted Garlic Hummus	2/4 lb
825563	Classic Hummus	2/4 lb

Lindt
481596 Excellence Chili Bar 12/3.5 oz
This unique new bar combines 47% dark chocolate with red chili.

New Grocery

Caffarel's Italian Chocolates

Our ongoing search to find the worlds best chocolate now takes us to Italy. More specifically the province of Turin at the foot of the Alps. It is here that the facilities of **Caffarel** have been built.

As the story goes, the original Caffarel factory started out its life as a tannery. In 1826 the new owner, Pier Paul Caffarel, turned it into a workshop, And from that moment on, only chocolate would be produced in the factory.






Caffarel attributes much of their success to their ability to combine hand-made craftsmanship with the latest technology. All the processes required for transforming the basic ingredients into finished products are performed at the facility using production methods that are modern and advanced, yet which still involve the old-fashioned skill of master confectioners.



Caffarel uses only the world's finest ingredients. Only the finest cocoa beans (the most important ingredient) from Central America, South American and Africa are allowed to enter their warehouse. All the ingredients used by Caffarel are subject to stringent laboratory tests to make sure that each and every component they use fully meets the company's high quality standards.

Being successful in one's work is not easy. But continuing to be successful for more than a century and a half...well, that's what Caffarel is all about. The secret of one of Italy's leading companies is its ability to reinvent itself while maintaining its exceptionally high standards of quality.

Caffarel's high quality chocolates now available from European Imports Ltd.:

- | | | | |
|---------------|-----------------------------------------------------------------------------|-------------------|---------------------------------------------------------------------------------------|
| 024329 | Extra Bitter Bar | 8/3.52 oz |  |
| 024330 | Milk Chocolate Bar | 8/3.52 oz | |
| 024341 | Gianduja Bar | 8/3.52 oz | |
| 024352 | Milk Chocolate Mini Bar | 10/1.24 oz | |
| 024363 | Gianduja Mini Bar | 10/1.24 oz | |
| 024374 | Bitter Chocolate Mini Bar | 10/1.24 oz | |
| 024385 | Nocciolotto in Display Box | 24/1.41 oz |  |
| | Gianduja chocolate with whole hazelnuts. | | |
| 024396 | Olympo Orange Bar in Display Box | 24/.882 oz | |
| | Dark chocolate with orange filling. | | |
| 024407 | Olympo Milk Chocolate Carmel Bar in Display Box | 24/.882 oz | |
| 024418 | Le Cremose in Display Box | 96/.811 oz | |
| | Assorted maxi cremini: Walnut, Hazelnut, Pistachio and Almond. | | |
| 024429 | Dolce Amaro in Display Box | 96/.811 oz | |
| | Milk and bitter chocolates with milk & cocoa inner layer. | | |
| 024441 | Domino in Display Box | 24/ 1ct | |
| | Milk chocolate filled with praline and Gianduja cream and cocoa nibs. | | |
| 024452 | Cones in Display Box | 36/1 ct | |
| | Gianduja chocolate, puffed rice and dark chocolate chips filled wafer cone. | |  |

Also available by pre-order:

- | | | |
|---------------|---------------------------|--------------------|
| 245574 | Empty Expo Display | 1/1 ct |
| 245563 | Display Fill | 1/1 Display |

New Grocery

Caviar from Petrossian Inc.

Anyone that knows caviar will recognize the Petrossian name. The Petrossian brothers started building a caviar legacy upon their arrival in Paris in the early twenties. Their legacy continues today by providing us with some of the world's finest caviar.

The Petrossian family has established unique relationships with the top fisheries giving them access to the very best caviar.

Both of these new caviars are farm raised White Sturgeon Caviars. They are packed in glass jars with metal lids. Now available from European Imports Ltd.:

FS5097
Sterling Royal Caviar
1/1 oz

This caviar offers an intensely rich, nutty, briny flavor. The eggs are larger and range in color from light to dark.



FS5095
Sterling Classic Caviar
1/1 oz

This caviar has robust nutty flavor. The eggs are a bit smaller than the royal eggs. They range in color from black to gray.

Caviar, by most peoples' standards, is a delicacy and is eaten as a garnish or a spread. Serving the best caviar requires the best accoutrements available which European Imports Ltd. has. Make us your one stop caviar and everything that you may want to incorporate into your caviar experience shop.

Serving pieces:
CX2000
Caviar Mother of Pearl Spoon
1/1 ea



CX2001
Caviar Mother of Pearl Plate
1/1 ea



Accoutrements:
901505 Blinis
12/36 ct

Blini are tender little, golden, buckwheat pancakes with an airy consistency, about the size of a silver dollar. Traditionally, Blini are served with a dollop of crème fraiche and a small amount of caviar.

401004
Bellwether Farms
Crème Fraiche
8/7.5 oz



US3215 Vermont Butter and Cheese Crème Fraiche 2/4.75 lb

US3220 Vermont Butter and Cheese Crème Fraiche 12/8 oz

US7955 Alouette Creme Fraiche 12/7 oz

We also have a wide variety of caviars from other providers. Check with your sales rep for more information on the type and brand of caviars available.

Specialty Grocery

Nature's Original Sweetener

Honey, nature's original sweetener, is available in a variety of unique flavors. The flavor and color of honey is characteristic of its floral source due to minerals and other minor components. Generally, lighter honeys have a milder flavor and darker honeys have a stronger more robust flavor.

Airborne Honey Ltd., imported to America exclusively by European Imports Ltd., offers an impressive selection of varietal honey. Airborne Honey Ltd. is the largest honey exporter in New Zealand. They produce premium quality honeys meeting their uncompromising standards for total consistency of varietal color and flavor. Each honey has its own unique flavor profile unlike any available outside of New Zealand. European Imports Ltd. now has two new products from Airborne Honey Ltd.

223941 Honey for Kids, Squeeze Bottle 12/17.64 oz

The flavor of this 100% pure, natural New Zealand honey is light and mild. It is suitable for all palates. It is packed in a squeezable plastic recyclable PET



polyjar. The jar has a unique no mess cap with a cut off valve that stops over-pouring. You can even store it upside down. It is labeled with a colorful bright label designed to attract kids.

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223952 Manuka Blend Honey 12/17.64 oz

This honey is for people that like a stronger flavored honey. Its medium flavor is earthy with a slightly bitter taste. Its content is 40% Manuka honey and 60% New Zealand Wildflower honey. This honey gives you the Manuka honey flavor at a better price point.



All of the Airborne honeys have undergone a cosmetic label change. You will soon see beautiful new labels with images of the flowers that give the honey its flavor. Also available:

- 22391-3 Creamed Rata Honey
- 22392-6 Vipers Bugloss Honey
- 22393-1 Creamed Kamahi Honey
- 22396-2 Creamed Manuka Honey
- 22397-9 Honeydew Honey
- 22399-1 Thyme Honey
- 22389-4 Creamed Clover Honey



Airborne carefully selects its honey using scientifically proven methods. This guarantees the highest pollen content in each batch of honey and ensures only the purest, best quality, best tasting honey reaches your table – every time. Try Airborne honey and you'll know why they say "No Compromise EVER" and mean it!