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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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*Dear Customers,*

*When European Imports Ltd. was established in 1978, we never envisioned that the company would grow to where it is today. 30 years ago, the company was founded as an importer and distributor of French cheese. Today, European Imports Ltd. offers 6500 items expanding beyond cheese to include meat & game, pastry ingredients and specialty grocery items supplying retailers and foodservice accounts across the United States. As the sole employees in 1978, we have seen European Imports Ltd. expand to today's 200 employees and four warehouses; Chicago, Phoenix, Atlanta & Dallas.*

*Reflecting on the past 30 years, we would like to extend our heart felt thank you to our valued customers. We will continue to strive to provide you with quality products, a diversified mix and the personal customer service that has been our trademark over the years. We hope you will join us to celebrate our 30 years in business at the Spring Fancy Food Show in Chicago, April 27th -29th, 2008.*

*Respectfully yours,*

*Beverly and Seymour Binstein*

# Under the Dome by Marcia Suchy

Traders Point Creamery  
FLEUR DE LA TERRE:  
Available through European Imports Ltd.



About the producers of Fleur de la Terre:  
Traders Point Creamery is a family owned artisan dairy located in Zionsville, Indiana. The Traders Point herd of Brown Swiss cows spend all of their time on pastures. Sixty to 90 cows are milked each day throughout the year. They also purchase milk from a sister farm in Southern Indiana. Both farms are certified organic by the USDA.

About the land:  
The land is free of synthetic fertilizers, pesticides, or herbicides and the cows never receive antibiotics or synthetic hormones (r-bgh free). Whole milk Fleur de la Terre cheese is made exclusively from the 100% grass fed herd, vegetable rennet is used for coagulation. "We believe in nourishing the land that nourishes us all. This means preserving the family farm and continuing our grandparents' legacy of sensible, sustainable, low-input agriculture." The knowledge and dedication required to produce 100% grass-fed milk comes from the farm manager, Neil McDonald, a native of New Zealand. McDonald nurtures the land through careful implementation of the rotation farming system that is practiced in his homeland.

The result is exceptionally fertile, well-nourished soil wherein grows a precisely selected blend of grasses, herbs and flowers. This keeps the herd outdoors, happy, healthy, and producing organic, grass-fed milk high in the proteins and naturally occurring healthy fats like Omega 3, CLA (conjugated linoleic acid), and nutrients necessary to make top quality, delicious and healthful cheese.

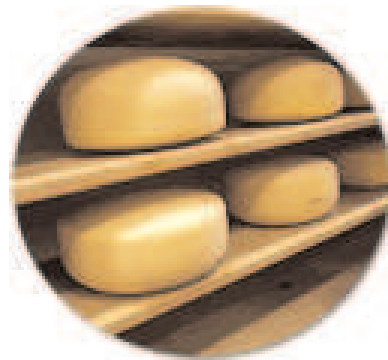
## FLEUR DE LA TERRE

Traders Point Creamery is proud to introduce Fleur de la Terre, an artisan cheese that is the latest in their family of dairy products. They've named it Fleur de la Terre because it's like a "blossom from their land" - a handcrafted, gently aged cheese with a natural rind and creamy yet firm texture. It has a nutty taste that carries hints of the sweet herbs and grasses that grow on the rich bottom land. Mild and buttery, with a pleasingly tangy finish, Fleur de la Terre has an authentic flavor that will transport you to a sweeter, simpler time. It's handcrafted on-site at Traders Point Creamery from the rich organic milk produced by their herd of Brown Swiss cows. Organic and 100% Grass fed.

Fleur de la Terre melts nicely and makes a great mac-and-cheese. It melts well for many dishes and gourmet sandwiches. The Fleur de la Terre taste profile and artisan attributes allows for perfect cheese flight and cheese board compatibility.

## 400120 FLEUR DE LA TERRE 1/10 lb

Raw milk, organic, artisan, farmstead cheese.



# Wild & Unique Foods by Tim Doyle

## LEONCINI MORTADELLA PURO SUINO OPTIMA

The Leoncini family roots are linked to the Reggio Emilia Region, famous for its gastronomic traditions. The family members have been handing down the science and art of pork gastronomy from father to son for generations.

Mortadella, a typical product of the Italian regional delicatessen-sector, is cooked in the oven without adding coloring agents in accordance with the most ancient emilian tradition. The cut is rose-colored with a generous distribution of chipped white back-fat giving this product a lot of flavor. I did a blind tasting a few weeks back with six other Mortadellas, and six out of eight picked the Leoncini as the best. It does NOT taste like baloney.

This is a nice addition to the Italian line of products that we carry. The Leoncini line of items will sell in any retail counter. It is also perfect for all food service applications.

This product has a very agreeable taste with a pleasant flavor.

Leoncini's Mortadella is a mixture of pork meat with back-fat, put in a 180/200 mm synthetic bladder, cooked in an oven, cooled and vacuum packed in half pieces.



### 600507 Pistachio Mortadella 4/9 lb

Composition:

Ingredients: pork, skimmed milk powder, salt, saccharose

Antioxidant: sodium ascorbate

Flavor Enhancer: monosodium glutamate

Preservatives: potassium nitrite and sodium nitrite, spices, flavors

Contents and Nutritional Facts (Average Values):

Protein: 15%

Humidity: 49%

Fats: 31%

Collagen: <2,50%

Calories 345kcal/100g – 1449 kj

# For the Pastry Chef by Karl Helfrich



New from Pidy!



“Duobelle” Neutral  
Two-Compartment Shell  
(Item # 427697, 168 pc/cs)



These “two bite” shells are perfect for hors d’oeuvres and desserts – mix and match flavors, textures and colors!



Dreidoppel Compounds are now back in stock!

We are pleased to announce that the famous Dreidoppel compounds and flavors from Germany are back in stock. Perfect for flavoring buttercreams, cakes, cookies, mousses, and sorbets, the Dreidoppel name is synonymous with high quality concentrated compounds that have “nature-identical” flavors.

Dreidoppel sets the standard for quality control and research in the field, and their products reflect that commitment to the pastry chef.

Item #	Description
483316	Citroperl Lemon Peel
60262-4	Amaretto Compound
60223-9	Apple Compound
60201-2	Banana Compound
60213-3	Blueberry Compound
60252-3	Cappuccino Compound
BK890	Caramel Compound
60204-1	Cr. de Cacao Compound
60200-4	Lemon Compound
60205-3	Lime Compound
60229-3	Mango Compound
60210-3	Orange Compound
BK0342	Peach Compound
60211-2	Pear William Compound
60202-0	Raspberry Compound
60201-4	Strawberry Compound
60240-2	Tiramisu Compound
60213-3	Truffle (Hazelnut) Compound
60234-5	Walnut Compound
46654-7	Bitter Almond Extract
BK1700	Rum “Europa” Extract
60231-9	“Stabifix” Liquid Whip Cream Stabilizer



# New Grocery

Authentic Gourmet Italian Products from:



L'ARTE DELLA GASTRONOMIA ITALIANA

Do you have a passion for authentic Italian foods? Academia Barilla does and it shows. Their products represent the excellence and the tradition of Italian gastronomy. Academia Barilla was born in 2004, with the headquarters in Parma, the heart of Italy's Food Valley. Their mission is to: "Preserve and protect authentic Italian food products from imitation; to develop and support the Italian food arts through culinary training that fosters innovation and creativity; to promote and raise awareness of Italian gastronomic culture around the world through events, initiatives and publishing."

Academia Barilla's products are selected by top Italian chefs and gastronomy specialists. The authenticity of their products are certified by the D.O.P. seal. Their standards and quality assurance criteria are higher and more demanding than those of the D.O.P.

Academia Barilla's products carry on the gastronomic tradition that has lived at the heart of Italian culture for centuries. Each of their products expresses the uniqueness of an Italian region and distills the aromas and flavors of a distinct geographic area. Their collection of products are comprised of the most beloved and essential components of the Mediterranean diet.

Academia Barilla's extra virgin olive oils are made exclusively with carefully picked olives that are never allowed to touch the ground. The olives are harvested at the perfect degree of maturity, yielding small amounts of oil of superior quality and freshness in every bottle.

- 552952 100% Italian Extra Virgin Olive Oil 6/17 oz**
- 552963 100% Italian Extra Virgin Olive Oil 4/3 L**
- 560285 Toscano I.G.P. Extra Virgin Olive Oil 6/17 oz**
- 551170 Monti Iblei DOP Extra Virgin Olive Oil 6/25.4 oz**
- 551150 Riviera Ligure DOP Extra Virgin Olive Oil 6/25.4 oz**

Academia Barilla Sea Salts are harvested exclusively by hand in the small seaside town of Trapani, on the Northwestern coast of Sicily. These sea salts are all natural and fully intact, as they do not undergo any chemical washing or processing, their inherent levels of magnesium and other healthy minerals are maintained.

- 560230 Sicilian Sea Salt with Black Olives 6/3.5 oz**
- 560241 Sicilian Sea Salt with Blood Orange Zest 6/3.5 oz**

Academia Barilla's balsamic vinegars are personally selected in Modena by a panel of top local experts through blind taste tests. They are distinguished by a rich aroma, full bodied flavor and a sophisticated, well-structured taste. These attributes are due to the high quality of grapes, the precious wooden casks in which they age and the timing of the transfers from one type of cask to another.

- 109230 Balsamic Vinegar of Modena 6/17 oz**
- 109275 Balsamic Must 4/8.5 oz**
- 560296 Traditional Balsamic Vinegar of Modena Aged 12 Years 2/3.4 oz**
- 560318 Traditional Balsamic Vinegar of Modena Aged 25 Years 2/3.4 oz**

Academia Barilla's compotes are made using only the finest natural ingredients found in Italy. Each compote has very distinctive and refreshing flavors, created from traditional recipes with unique, modern touches.

- 222600 Gourmet Chianti Wine Jelly 8/4.4 oz**
- 220610 Fresh Pears with Balsamic Vinegar 8/4.4 oz**
- 222620 Spicy Fig Compote 8/4.4 oz**

Academia Barilla's peeled cherry tomatoes are hand picked from Naples, Italy, an area renowned for their succulent tomatoes. They are naturally sun ripened to award an exceptional freshness and expose the brilliant flavor of the land.

- 142525 Peeled Cherry Tomatoes 12/28 oz**

# Line Extensions



During the past decade, spreading word that kombucha has beneficial effects on health and general well being has contributed to the increasing popularity of this ancient beverage in the United States. Those who drink kombucha regularly say it aids digestion, burns fat, detoxifies the body and enhances immune response.

Unlike sweet drinks that have an immediate and superficial appeal, Kombucha Wonder Drink's unusually tart and tangy taste profile gains your tastebuds approval progressively. Like with authentic, long-lasting relationships, appreciation for Kombucha Wonder Drink comes with time and repeated experience with the naturally uplifting and refreshing character of the beverage.

Kombucha Wonder Drink's newest flavors:

**632708**  
**Rooibos Red Peach**  
**4/4/8.5 oz**

A radiant taste of red peach bringing new depth to rooibos (red tea) and kombucha, caffeine-FREE.



**632719**  
**Jasmine Niagara Grape**  
**4/4/8.8 oz**

An aromatic blend where Niagara grape, jasmine tea and kombucha are in perfect balance.

New to Plocky's line of tortilla chips, organic dip strips and salsa, introducing Plocky's Whole Grain Tortilla Chips. Plocky's new whole grain tortilla chips consist of whole kernel corn, cracked whole wheat and whole brown rice which are all combined to produce a crunchy nut-like texture. These whole grain chips are now available in two flavors:

**132064**  
**Aged White Cheddar**  
**12/6.5 oz**



**132075**  
**Sweet Smokey Chipotle**  
**12/6.5 oz**

Introducing the crème de la crème of Tonnino gourmet tuna. Imagine an extremely smooth, soft strip of tuna hand filleted from a small section of the underbelly of the tuna and hand-packed in its natural form. This is Ventresca. This fabulous delicacy is prepared in limited quantities by a small number of tuna specialists and is now available from European Imports Ltd.

**144053**  
**Tuna Ventresca in Olive Oil**  
**12/6.7 oz**

To get the full benefits of its rich flavor and incredibly moist texture, serve it unaccompanied or with freshly cracked pepper, on salads or with a crusty sourdough bread and fresh seasonal vegetables.



# Line Extensions

Aquadeco's all natural Canadian spring water is now available in an 8.4 ounce PET bottle. Award winning water in award winning bottles from Aquadeco.

**691831**

## **Premium Spring Water**

**24/8.4 oz**

Each PET bottle is filled with natural non-carbonated Canadian spring water.



Pizza, pasta and many other Mediterranean foods all have one common ingredient: **tomato**. Pomi offers you the perfect delicious solution for your tomato recipes. **Pomi** tomatoes are 100% natural, garden ripe tomatoes imported from Italy with no preservatives or citric acid. **Pomi** tomato products are made without seeds, skin or core. Quality, convenience, taste and good nutrition all in one box, with no artificial flavoring, and no water added. Pomi products are made from whole ripe tomatoes, not from concentrate, and require no refrigeration until the package is open. Now available from European Imports Ltd.:

**55031**

## **Pomi Strained Tomatoes**

**12/26 oz**

Introducing a new flavor of jam from Darbo. Darbo's jams are imported from Austria. They are all natural and carefully heated not boiled to maintain all the vitamins and the full fruit flavor. They have 50% fruit content and they do not use corn syrup. Add this new flavor to your Darbo jam offerings:

**221364**

## **Black Currant Jam**

**60/1 oz**



Crème de Pirouline® from DeBeukelaer is the original rolled toasted wafer with a delicious cream filling. They are made in the United States and shipped fresh.

**994419**

## **Crème de Pirouline 100 Calorie Chocolate Hazelnut Gable Top Box**

**6/6.5 oz**

Extra creamy hazelnut filling surrounded by the classic Pirouline wafer.

**994397**

## **Crème de Pirouline 100 Calorie Dulce de Leche Gable Top Box**

**6/6.5 oz**

Extra creamy hazelnut filling surrounded by the classic Pirouline wafer with a delicate crunch.

**994408**

## **Crème de Pirouline 100 Calorie Strawberry Gable Top Box**

**6/6.5 oz**

The classic Pirouline wafer filled with a creamy strawberry filling.



Specialty Grocery  
Gourmet Salad Dressings from France  
by Life in Provence



European Imports Ltd. now has Life in Provence's dressings in 5 new exciting flavors with all new packaging. These dressings are authentic French vinaigrettes made with the finest ingredients. The flavors are unique and unlike any others on the market. They are now packed in a plastic bottle with a security cap.

The full-flavored, new improved flavors of Life in Provence dressings will add life to your salads. They are perfect for marinating meat and chicken at your next barbecue, these dressings are delicious served over fresh salads, pasta salads, grilled vegetable salads and grilled meat salads.

A French lifestyle is a relatively easy and healthy way to live – it's all about choosing good quality, fresh ingredients and taking time to enjoy them. Life in Provence dressings should be your first choice for the taste and variety you are looking for in a gourmet salad dressing with none of the work.

**123963**  
**Dijon Mustard Dressing**  
**12/16.9 oz**

The unique taste of Dijon mustard is a perennial favorite. With our genuine Dijon Mustard dressing, you can offer your guests that flavor in a delicious salad dressing. It adds the perfect flavor to Niçoise salads and mixed greens.



**124018**  
**Garlic Vinaigrette**  
**12/16.9 oz**

Not just for garlic lovers, this vinaigrette is sure to please anyone. It is wonderful tossed with mixed greens, vegetable or pasta salad or used as a marinade for chicken, fish or pork.



**123985**  
**Fig Balsamic Dressing**  
**12/16.9 oz**

This dressing is smooth with the lush sweetness of fig balsamic vinegar. The sweet-tart flavor this dressing provides is an excellent condiment with cheese. Just a drop will enhance the taste of crisp salads, plum tomatoes and vegetables.



**124007**  
**Citrus Vinaigrette**  
**12/16.9 oz**

This vinaigrette is prepared with fresh lemons and oranges and a mixture of sunflower oil, extra virgin olive oil, vinegar and mustard. The simple bright flavor of this vinaigrette is perfect for carpaccio, potato salads and steamed vegetables. This vinaigrette is also great drizzled over grilled fish, chicken or roasted vegetables.



**123974**  
**Old Fashioned Mustard Dressing**  
**12/16.9 oz**

This authentic French vinaigrette has a yellow/orange hue with visible whole mustard seeds. It's old fashioned flavor makes it the go to dressing for warm potato salads and green bean salads.



Ad and demo support is available on an on-going basis to allow you to continually introduce new Life in Provence products. Contact your sales rep for more information.