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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. (EIL) Acquires Jonz Foods, Inc.

We are please to announce the acquisition of the distribution business of Jonz Foods, Inc. on October 1, 2008. Jonz Foods, Inc., located in Gurnee, Illinois, exclusively services retail outlets with strong presence in the retail foodservice area. This merger blends two companies with a combined 50 years of experience in the specialty food distribution business. It will give both companies' customer bases access to a whole new array of products, service and support. Effective November 1, 2008, approximately 70 new brands will be available from EIL's Chicago warehouse. The product listing includes many snack and confection lines offering a variety of products suitable for retailers, foodservice and mini bars. See page seven of this newsletter for a list of brands now available from EIL.

Jonz Foods, Inc is a privately owned company founded in 1977 by John P. Nizzi. John Nizzi has accepted a position with European Imports Ltd. in a managerial capacity.



Under the Dome by Marcia Suchy

EWE-REEKA!

Sheep milk cheeses abound!

I LOVE SHEEP (EWE) MILK CHEESE!
They're so diverse and so available from just about anywhere in the world.

What I love the most is being able to find a sheep cheese in almost every family type; fresh, soft ripened, semi-soft, hard and grate-able. It's quite easy to have a flight of sheep milk cheeses with a complete array of taste and texture profiles, not even taking into consideration the vast aesthetics that come along with them.

Unlike cow's milk cheese, sheep's milk cheese is higher in fat with more components; more minerals, more oils, more protein and more calcium. With that come more concentrated flavors and the rich, tangy tones that sheep cheese are known for. However, one set-back is that a single ewe only gives 1 to 1½ liters of milk per day vs. approximately 13 gallons per day from a cow. So, it takes more sheep to make up the volumes of milk needed to produce these glorious cheeses.

Here at European Imports Ltd. we carry 50+ skus of sheep cheese, and I would like to elaborate on a FEW of my favorites (there are only a few that will fit on the remainder of this one-page article). There is however a page available for e-mail if you would like a copy of the entire sheep's milk list. E-mail Marcia at msuchy@eiltld.com.

PETIT ARDI GASNA (France)

#FR4035 6/1.75 lb



A reserve Basque cheese with compound flavor. Aged over 6 mos. Made by Agour with raw ewe's milk. Washed in Espelette pepper, a

Barthelemy sanctioned cheese with his signature on the label. So much history, too little space. Exquisite!

ZAMORANO (Spain) #SP1730 2/6.6 lb



Zamorano appears similar to Manchego though darker. Made with the milk of Churra ewe the flavor is slightly piquant with a buttery finish. I

love its dense texture and its refined finish.

EWEPHORIA (Holland) #200250 1/9 lb



Rich and butterscotchy nutty and not too sweet. This aged sheep cheese from Holland is unique. A slight crunch adds to the munching pleasure.

ACADEMIA BARILLA (Italy)

PECORINO GRAN CRU #240510 2/9 lb



Bold flavor is refined and finishes well -rounded and meaty with nice crystallization and firm texture. Though grate-able this is a cheese to serve in

nuggets on a platter with other fine cheeses as dessert course or before a meal.

ROS (Spain) #321173 4/2.2 lb



True Ewephoric bliss! The semi-firm, cheddar-like consistency of Ros is topped with a smooth, herby, full but not pronounced flavor. This is one of those "I can't

stop eating it" cheeses with a lingering finish. So artisanal and a beautiful mold patina.

I missed so many, I love Old Chatham & Briganti (young and grassy), and Fleur du Maquis. So many cheeses, too little time.

Wild & Unique Foods by Tim Doyle



The Creminelli Family has been producing artisan meat products since as far back as the 1600s. Creminelli's Italian company, Salumificio di Vigliano, opened in 1906 and is located in the Alpine foothills of the Piemonte region. In 2006, artisan salami maker Cristiano Creminelli started Creminelli Fine Meats in the U.S. with the purpose of offering Americans a genuine Italian experience.

Production of Creminelli Fine Meats is supervised by Cristiano Creminelli, who began his salami curing apprenticeship with his father, Umberto, at age 12. The high quality of the product comes from expert curing of high quality meat. The meat is coarsely ground so it is leaner than most other salame, and spices are added by hand. Spices bring out various characteristics of the meat, but should not overwhelm the natural flavor of the cured meat. The salame are stuffed in natural casings, hand tied and cured at cool temperatures in special rooms.

The all-natural pork used in Creminelli Fine Meats comes from small family farms that raise their own feed and generate some of their own electricity, located in the same region that Creminelli makes salame. The hogs are raised in a healthy, comfortable, open-air environment under the guidelines of the Swine Welfare Assurance Program. No antibiotics, hormones or chemicals are used on the hogs or in the feed; and no animal byproducts are used in the feed. The Duroc breed of hog has greater marbling and a great taste thanks to wheat and barley feed (as opposed to corn). The spices used in the salame are sourced from the highest quality suppliers in Italy, and are always USDA organic.

This product is truly a treat to eat. Every one has its own unique flavor and style. There will definitely be one or two styles you will totally enjoy eating as a snack. They are small enough to pack and enjoy anywhere you would take a treat. My favorite was the Tartufo. The truffle flavor is genuine and stays with you. Enjoy them all.

600920 Cacciatore 10/8 oz Random Weight

Salami Cacciatore translates into "hunter's salami". It got its name because it is formed into small pieces, making it a simple, portable snack easily placed in a hunter's shoulder bag. Hunters would typically cut each salami into three or four thick, bite-sized pieces and eat them while on the run. This salami uses juniper berries which bring out a hint of fruity taste in the meat.

600608 Casalingo 10/8 oz Random Weight

Salami Casalingo translates into "household salami" and is derived from the Italian tradition of each household producing its own salami. This version has been

produced by the Creminelli family for several generations. A small amount of salt, pepper and



spice is all that is needed to enhance the remarkable quality of the pork. It does not have a strong, overbearing taste – and its sweetness and simplicity is the secret of its success.

601019 Piccante 10/8 oz Random Weight

Salami Piccante translates into "spicy salami" and is known to Americans as pepperoni. Also known as Salami Calabrese, this long, thin salami is made with paprika and hot peppers, and originated in the Calabria region of Italy. There is a world of difference between a genuine Salami Piccante and the pepperoni on fast food pizza.

600997 Sopressata 10/8 oz Random Weight

Salami Sopressata, also called Sopressa Veneta, got its name from the practice of pressing the salami between planks of wood, resulting in a straight, flattened shape. The northern Italian version from Vicenza, in the Veneto region, did away with the pressed shape and has become an international favorite. Sopressata is known for having a more robust taste, thanks to the generous amount of garlic, combined with coarsely ground pork and salt.

600975 Tartufo 10/8 oz Random Weight

Salami Tartufo translates into "truffle salami". Between June and October, specially trained dogs sniff out black summer truffles from their hiding spots in the forests of northern Italy, where they are then gathered by hand. The delicate aroma of these truffles works magic with the all-natural pork to create the Salami Tartufo.

For the Pastry Chef by Karl Helfrich



Tribeca Oven Challah “Slider” Bun Item # 820797 (192 pc/cs)

Tribeca Oven has expanded its challah burger bun line with the new “slider” sized bun. It is the same moist and flavorful challah dough that is used in its gourmet burger bun (item # 820672) but in a size that is perfect for mini “slider” style burgers (approximately 2½” in diameter). Restaurants, pubs, caterers and hotels have all discovered how profitable the trendy mini burgers are. Now you have a frozen, fully baked solution for a moist, appropriately sized bun to showcase your creations! With Tribeca challah slider buns, there is no waste from over-ordering...just pull what you need from the freezer and the rest stay perfectly ready for the next meal period; you’ll never have to serve “day-old” buns that have dried out. “Sliders” are a hot item, and now you can serve them in a style that will set you apart from the competition!



Giusto's Vita-Grain “00” Pizza Flour Item # 850497 (5lb bag)

The Italian pizzaiolo have always known that to obtain the perfect thin crust for a pizza, you have to start with a super-fine winter wheat flour with just the right amount of protein. We are proud to announce that we now carry the Giusto’s “00” (or super-fine) pizza flour. Since 1940 Giusto’s Vita-Grain millers have been producing the finest flours and grains for the foodservice and home baking industries. Their name is synonymous with high quality, consistency and flavor. Try using their “00” flour in your pizza crust recipe and see the difference it makes.

**Also available:
850486 Seminola “Flour” 6/5 lb**



Boiron pomegranate puree Item # 575453 (6/1 liter)

Boiron has released its latest flavor: pomegranate. Beautifully pink, this 100% fruit puree (no added sugar) is perfect for coulis, pate de fruit, cocktails and sweet and savory cooking.



New Grocery

Gourmet Foods Imported From Greece

Enjoy these Greek treasures now available from European Imports Ltd.:

Biolea

138753 Lemon Oil

12/8.3 oz

Biolea Lemon Oil is a highly aromatic and innovative blend of Biolea Organic Extra Virgin Olive Oil with fresh lemons from the Astrikas Estate. During pressing, fresh lemons are thrown into the olive press with the olives. The result is a magnificent lemon flavored stone ground oil that is wonderful on salads, fresh vegetables and as a marinade for fish.



This is a magical and versatile ingredient for cooking. Add it to soups and sauces as a final touch to enrich their flavor. Serve on bruschetta with goat cheese drizzled with olive oil. Mix with olive oil and serve over pasta, or try it in marinades or homemade salad dressings to give them color and enhance their flavor.

Evangelia's

Traditional Greek Olive Oil Cookies

Esther Psarakis, founder of Evangelia's, married into a Greek family where she learned to cook and bake all the traditional Greek recipes. Esther's mother-in-law Evangelia shared her favorite recipes with Esther that had been passed down from generation to generation. These olive oil and wine cookies were among the first recipes she shared.

138775 Nerantzi Oil

12/8.3 oz



Responding to the success of their lemon oil, Biolea added Nerantzi Oil, a blend of Biolea Extra Virgin Olive Oil with nerantzi, bitter oranges common in Greece. The Nerantzi create an exotic hybrid oil with the unmistakable aroma of orange blossoms and a flavorful

tingle of orange rind. Use this delicious oil with salt to enhance the flavor of steamed vegetables or greens, or over fish.

Evangelia's traditional Greek cookies are heart healthy cookies containing zero trans fats, no cholesterol, no eggs, no butter and no preservatives. They are made with Evangelia's extra virgin olive oil imported from the island of Crete, Greece. They have a lovely fragrance and delicate flavor. Try them dipped in honey and served with coffee or herbal teas. Not too sweet, Evangelia's Cookies are a great complement to any cheese and come in three flavors:

Anydro

138797 Santorini Organic Tomato Caviar

6/7.9 oz

In the nineteenth century, Santorini was justly famous for the high quality of its tomato pastes. Using arid agriculture, the island's farmers grew a unique variety of small tomatoes with a strong, complex and rich flavor. Inspired by this tradition of superior quality tomato paste making, Peter Oikonomou has created a flavorful tomato spread produced by careful slow cooking of the tomatoes for more than five hours. The result is a complex taste that envelops the palette like a fine wine.



138808 Greek Olive Oil and White Wine Cookies **12/5 oz**

138831 Greek Olive Oil and Orange Juice Cookies **12/5 oz**

138842 Greek Olive Oil with Grape Must Syrup Cookies **12/5 oz**

New Grocery

All Natural Sparkling Fruit Juice



Fruit 66 is an all-natural carbonated juice that contains only 80 calories, 100% of the recommended dietary allowance (RDA) of vitamin C, 10% of the RDA of iron, and 10% of the RDA of calcium. Fruit 66 has no: added sugars, high fructose corn syrup, artificial flavors, colors, caffeine or preservatives. One eight ounce can is equal to one serving of fruit.

Fruit 66 is everything you want in a beverage. It is a healthy alternative to conventional carbonated soft drinks as well as a refreshing change for traditional juice drinkers. All four Fruit 66 flavors are made from 100% fruit juice and 2 ounces of sparkling water. All Fruit 66 products are fully pasteurized to ensure product safety, and are produced according to the company's strict quality control standards.

What could make you feel better about drinking such a healthy beverage? A portion of the proceeds from each can goes to the School Nutrition Foundation to improve children's health and nutrition. All four Fruit 66 flavors are now in stock.



| | | |
|---------------|-------------------------|----------------|
| 620264 | Apple Berry | 24/8 oz |
| 620275 | Fruit Punch | 24/8 oz |
| 620253 | Orange Tangerine | 24/8 oz |
| 620242 | Kiwi Strawberry | 24/8 oz |

Introducing Abba Caviar

When you wish to add a luxurious feeling to everyday life

Caviar, perceived as a rare treat to be enjoyed only on special occasions, is an essential part of life in Scandinavia. Even children are greeted with an after-school snack of creamed caviar on bread.

Abba, the leading fish and seafood company in Scandinavia, introduces caviar from the fresh and cold sea. Harvested from the lumpfish found in the pristine waters of the north-east Atlantic, Abba Caviar offers two varieties of caviar.

| | | |
|---------------|------------------------------|------------------|
| 561797 | Red Lumpfish Caviar | 12/2.8 oz |
| 561775 | Black Lumpfish Caviar | 12/2.8 oz |



Abba Caviar is ideal for appetizers, dainty sandwiches, as a garnish or ingredient (where more precious caviars would be inappropriate).

In accordance with the highest quality standards (ISO 14001A) for seafood, Abba's processes insure safe, environmentally friendly products from boat to store and an offer an excellent quality/value ratio.

Abba Caviars make it easy to add a touch of elegance to everyday life.

Another delicacy from the sea is Abba Herring -- the #1 herring in Sweden and the #1 imported herring. Fished during the coldest months of the year when the herring are fattest, Abba's special cutting technique produces even (not jagged) edges for a clean appearance. The quality of the fish yields a pleasant "al dente" (not soggy) texture.

Year round, herring makes a healthy snack or light meal but it's an essential part of any holiday buffet table.

| | | |
|---------------|----------------------------|------------------|
| 557785 | Dill Herring | 10/8.5 oz |
| 557796 | Traditional Herring | 10/8.5 oz |



Both Abba Caviar and Abba Herring are Kosher Parve.

New Grocery

New Brands from the Jonz Foods Acquisition

Available November 1, 2008 – Check with your sales rep for more information

| <u>Brand Name</u> | <u>Product Type</u> | <u>Brand Name</u> | <u>Product Type</u> |
|-------------------|--|-------------------|--|
| Alpina Savoie | Polenta | Knorr | Ultimate Bases |
| Annies Homegrown | Salad Dressings, Mustard, Organics | Le Moulin | Walnut Oil |
| Annies | Pasta Mixes, Organics, Canned Pasta & Grahams | Leroux Creek | Organic Apple & Fruit Sauce |
| Arico | Gluten Free Cookies | Licorice | Bulk Laces & Twists |
| Arriba | Salsa & Bean Dips | Long Life Organic | Teabags |
| Athenos | Feta & Pita Chips | Lucky Twist | Candy & Pretzels |
| Baricella | Arborio | Lundberg | Rice Products |
| Bear Naked | Granola & Cereal | Morton & Basset | Dried Herbs & Spices |
| Bella | Sun Dried Tomato Products | Mama Francesca | Pizzelle |
| Bellino | Italian Products | Milazzio | Pasta Sauce |
| Bello Rustico | Crostini | Mt Hagen | Organic Coffee |
| Bisca | Organic Water Crackers | Muir Glen | Salsa, Tomato Products, Soups & Organics |
| Bubbies | Pickles & Sauerkraut | Napoleon | Sour Candies Bulk |
| Burnett | String Cheese | Naturally Fresh | Salad Dressings & Dips |
| Bush | Lima Beans Bulk | Natural Nectar | Crackbread |
| Caperelle | Capers | Nordic Swedish | Candy |
| Catswell | Cat Treats | North Country | Rice |
| Croutons | Bulk | Nugo Bars | Energy Bars |
| Curley's | BBQ Sauce | New York Style | Bagel Chips, Pita Chips & Pretzel Flatz |
| Dalassandra | Herbs & Dried Vegetables | Olde Cape Cod | Sauces, Mustard, Dressings & Soup |
| De-Lites | Cherries & Cranberries | Pastorelli | Tomato Products |
| Dei Fratelli | Tomato Products | Pomi | Tomato Products |
| DiGiorno | Cheese Cups | Pretzels | Bulk w/Chocolate |
| Dogswell | Dog Treats | Restaurant Lulu | Balsamic, Honey, Marinades & Sauces |
| Domaine | Vinegar | Roberts | Pirate's Booty Snacks |
| Don Bruno | Sherry Vinegar | Roland | Vegetables, Sauces, Seafood, etc. |
| Dr Weil | Tea Bottles | San Benedetto | Water & Iced Tea |
| Durkee | Onion Rings Bulk | Santa Barbara | Olives |
| Eggs Hardboiled | Bulk Tub | Sartori | Asiago, Parmesan & Romano |
| El Jinete | Tortilla Chips | Sconza | Choc Covered Candies, Dried Fruit & Nuts |
| European Supreme | Chocolate Bars | Sensible Foods | Dried Fruit, Corn & Nuts |
| Farmer's Market | Jerky | Sesmark | Sesame Thin Crackers & Chips |
| Felix & Oscar's | Chocolate Nuts & Candies | Shirataki | Tofu Noodles |
| Ferrera | Italian Products | Stacy's | Pita Chips |
| Figamajigs | Fig Candies | Sunflower Foods | Snack Mixes |
| Fort Knox | Chocolate Coins | Sunkist | Jelly Candies |
| Foulds | Bulk Pasta | Suzie's Organic | Puffed Rice & Spelt Cakes, Flatbread & Organic Crackers |
| French's Mustard | Bulk Musatrd | Swedish Fish | Candy |
| Fresh Wave | Air Fresheners & Pet Spray | Sweg's | Salsa |
| Frontier | Dried Soup Mixes & Pasta Salad | Tate's | Cookies |
| Gia Russa | Pasta, Pasta Sauces & Bruschetta | Tongol | Tuna - Foodservice |
| Great Skott | Retail Nuts, Snack Mixes & Dried Fruit - Cello Bags | Tropicale | Rough Cut Sugar Cubes |
| Gummi | Gummies Candies Bulk | Tyrrell's | Potato Chips |
| Gustaf's | Licorice | W A Organic | Organic Popcorn |
| Haribo | Gummi Candies | W F Snack Mix | Oriental Mix |
| Heinz | Ketchup | Walden Farms | Salad Dressings, Condiments, Dips (sweet & savory), BBQ Sauces & Syrup |
| HoneyTree | Honey | Wilmot Farms | Sliced Cheese |
| Italian Chef | Bulk Spaghetti Sauce | Woodfield Farms | Nut & Trail Mixes, Organics |
| Jelly Belly | Jelly Beans & Gummi Candies | Yoshidas | Gourmet Sauce |
| Juice Plus Fibre | Juice + Fiber | | |
| Kelloggs | Single Serve Cereal | | |
| Kikkoman | Asian Sauces | | |
| Knights | Popcorn | | |

Maitre Prunille

Soft Dried Fruits From France



A success story...

Maitre Prunille, a French company located in the South West of France, produces dried fruits and Agen prunes. Their 4 production sites and 750 employees allow this company to manufacture 50,000 tons of elaborated fruits. Established in 1963, Maitre Prunille has grown and is now the European leader for dried fruits, nuts and Agen prunes and also the 3rd largest producer of prunes in the world.

The fruit experience

Maitre Prunille has selected the best varieties of fruits for you and developed specifications for controlling the orchards, the harvest and the drying process. The result of these demands: heightened sensory quality and complete security from field to fork for the very best fruit.

A new product range: the soft dried fruits

Maitre Prunille has developed new products and helps ensure that consumers have access to a healthy, balanced diet through a range of high-quality products. For example, Maitre Prunille is the inventor and the undisputed leader in the production of "soft dried fruits". This was a revolution in production which has surpassed even the company's expectations. Maitre Prunille offers a complete range of rehydrated dried fruit with an unrivaled flavor and texture and, of course, all year round availability.

Maitre Prunille's soft dried fruits have all the qualities of the dried fruits from which they come. They are easy to eat on any occasion and at all times of year. Here you will find a multitude of flavors and the basis for a high-energy, healthy and balanced diet. But even more, there is the innovative texture: soft, tender and melting, the result of all Maitre Prunille's expertise. This is the range that today's gourmets vote for!

This new soft range allows you to choose your preferred fruit between their 5 products. Each soft dried fruit has its own nutritional quality. So, for a healthy and balanced diet and for your pleasure, a varied consumption is recommended!

Maitre Prunille's delicious soft dried fruits have intense natural sweet flavors, are fat free, are great paired with cheese and they are now available from European Imports Ltd.

363731 Orchard Mix 12/6 oz

Good source of fiber and iron.



363742 Pitted Prunes 12/6 oz

Rich in Thiamin and a good source of fiber.



363708 Apricots 12/6 oz

High in vitamin C, iron and calcium.

363719 Figs 12/6 oz

Rich in carbohydrates, high in potassium and a good source of fiber.

363720 Dates 12/6 oz

Fat free and rich in non complex sugars, and vitamin B and a good source of fiber.

