



**Schreiber Foods
International, Inc.**

Bits & Bites

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Similar to the unusual weather, every part of the USA and world has experienced, so too have the various food markets been equally volatile! We all prefer more steady availability, and pricing trends, but the new normal is unpredictable. Our philosophy is to buy as you need; we maintain large inventories so you can always be assured of quick replenishment!

Specialty Grains and Pastas: A terrific compliment to any entrée, and they are quite cost efficient!

North African Cous Cous is a delicate Semolina derived from Durham wheat imported from Morocco. This Cous Cous is milled into a fine texture, pale yellow in color. When cooked, this is a light and fluffy grain that is ideal with light sauces and vegetables, or fine by itself. A 4 oz. serving costs an end user about \$.28/4 oz. serving!

Israeli Cous Cous is a pasta that is shaped like a BB. This is cooked similarly to rice after browning with oil, onions, and other spices. Many chefs cook the browned Cous Cous in either chicken or beef stock. Israeli Cous Cous can be served with no accoutrement, or with a light sauce or gravy. Israeli Cous Cous comes in a handy zip lock 5 lb. poly bag, and costs an end user about \$.45/4 oz. serving.

Ambrosia Italian Balsamic Vinegar. In the past 20 years, Balsamic has become a household word, and is almost as commonplace as ketchup, but... Due to the popularity of Balsamic Vinegar, there has been a serious denigration of the quality. A chef uses Balsamic Vinegar to add a unique flavor profile. If the chef truly wants to add a robust Balsamic flavor, then he should use our **Ambrosia brand**. **Ambrosia** Balsamic Vinegar is higher in density of grape must, the solids from Trebbiano and Lambrusco grapes grown in Modena, Italy. This is what gives good Balsamic its rich, sweet, and smooth flavor. Although our Balsamic Vinegar may cost a little more than some, it has a significantly better flavor and color. We carry this in both 17 oz. table top bottles, and 5 liter (169 oz.) plastic jugs. Please ask us for a sample to try with your chefs!

Anchovies are one of the popular toppings for Pizza! We source our Ambrosia Anchovies from Northern Chile, one of the largest fishing areas of the world. Engraulis, the species name for Anchovies are small fish that are cured in barrels in salt for several months after being eviscerated. When cured, semi-preserved, the fish is deboned, skin removed, and any excess water remaining in the fish is removed through a centrifugal extraction. The fillets are then hand packed into tins, and oil is added, either Soy Oil, or Olive Oil. There are approximately 108 fillets in a 13 oz. tin, and 212 in a 28 oz. tin, and cost the end user about \$.035 each. Anchovy Fillets can also be used to make a Caesar Salad. For small usage, 2 oz. tins are also available.

Olives, typically imported from Spain are now also being sourced from Egypt and Argentina. The quality from the packers we are buying from, under our company spec, is quite good. The characteristics of a good quality Black (ripe) olive should be a dark brown/black skin, with light brown meat inside. There should not be an excessive amount of broken pieces. The price on all olives, this crop year, just now beginning, will be fairly stable.

Want timely market information? Sign on to our Blog at: www.ambrosia-foods.com/blog

If you need samples for anything we import, please call JoAnn @ 1-800-631-7070, or email her: jlonginetti@ambrosia-foods.com