



EPICURE

FOODS CORPORATION

August 2016

Elizabeth, NJ - 908 527 8080

www.efccorp.com



Created in 1981 by Jean-Claude Guilloteau, the Fromagerie has developed quickly in France and abroad, due in part to their unique production process. *Ultrafiltration* removes the excess water contained in milk, concentrating the protein.

from dairy farms located near production sites in Belley and Pélussin. After the milk is pasteurized, it is filtered, leaving just the protein, nutrients and flavor. Rennet, ferments, salt and other ingredients are then added. Checks are carried out at each stage of the production process

to produce healthy, tasty cheese.

Ultrafiltration creates a creamy texture, fine rind and unique taste. The process allows for a consistent production quality year round and an exceptional nutritional profile. All of the Fromager d'Affinois cheeses have

more calcium and protein than other soft cheeses because of their unique production process.

While the classic Fromager d'Affinois is the best know, the Florette goat and Brebis sheep are just as good. They retain all of the characteristics of the original, but with a twist!

Fromager d'Affinois is made using fresh milk collected every 48 or 72 hours



FR-515 **Florette** (1x2.2lb)

\$8.49/LB

Fromager d'Affinois Florette is an especially mild and delicate cheese. It reveals the finesse and typical character of goat's milk in a soft cheese.



FR-552 **Brebis (Rocastin)** (1x2.2lb)

\$7.99/LB

Fromager d'Affinois Brebis is a melt in the mouth cheese made from sheep's milk with its own unique taste.

* All pricing listed is Net-Net only. No additional discounts will be given. Promotional pricing applies to SHIPPING DATES ONLY. *



Tomme Brebis Fedou,

FR-635 **Sheep RM** (2x5lb) **\$11.29/LB**

This is a raw sheep's milk cheese. It is aged anywhere between 3 and 6 months. The rind is a pale, gray-brown in color and slightly pitted. The paste is smooth and ivory-colored. This is a characteristically sweet and nutty cheese with some savory notes of herbs. Great cheese for the summer time.



Tomme Aydius Goat RM

FR-636 **Fremier** (2x5lb) **\$11.49/LB**

Tomme Aydius is from the Béarnaise Pyrénées region of France. This is a washed rind goat's milk Tomme. Aged for up to 6 months, this cheese has a pungent, grassy aroma. The paste is marked with eyes and has a soft, melt-in-your-mouth experience. Hints of lemon and fruit make this a complex, herbaceous cheese.

FR-265 **Comte Fort Lucotte Quarter 12 Months** (1x18lb) **\$9.49/LB**

Similar to Gruyere, this hard French cheese is used for melting in sauces or is simply eaten for breakfast with jams and bread.

Comte makes an excellent cheese for tasting on its own. Its firm texture and mellow yet complex flavor will appeal to most people, even those who sometimes hesitate to try gourmet cheese.



PERFECT FOR YOUR SUMMER SALADS!

FR-348 **Feta Portion Valbreso** (12x7oz) **\$33.99/CS**

Valbreso Feta comes from the rugged plateaus surrounding the Mediterranean Sea in southern France. Within this spectacular setting of wild mountain ranges and rivers, Valbreso Feta is crafted following traditional methods and matured in brine, which gives it a characteristic flavor and texture. The feta is produced with 100 percent sheep's milk.

Valbreso Feta offers a unique creaminess, with no bitterness or after taste. It has a rich tangy-yet-delicate flavor with a very subtle saltiness. Cheese lovers appreciate its combination of creamy, melt-in-your mouth texture, yet firm consistency.



FR-215 **Salt Bar** (20x7oz) **\$37.99/CS**

FR-231 **Bar Unsalted** (20x7oz) **\$38.99/CS**

FR-220 **Tub** (16x17.6oz) **\$79.99/CS**

FR-221 **Tub Unsalted** (40x8.8oz) **\$99.99/CS**

President Butter makes the flakiest, most decadent topping to a crumble, pie or summer berry strata.

BRIE & BERRY STRATA



FR-025 Boursin Garlic & Herb



Make your next celebration special with this elegant blend of delicate garlic and herbs that have been artfully added to Boursin's authentic Gournay Cheese base. (12x5.2oz)

\$37.99/CS

FR-030 Boursin with Pepper

Spice up your next gathering with this flavorful cheese—characterized by the lively black pepper that gives it a distinctly spirited taste.

(6x5.2oz)

\$18.99/CS



FR-272 French Emmental Blocks

(2x6.6lb)

\$3.79/LB

French Emmental is much like cheese of the same name which comes out of Switzerland. This cheese has a nutty, sweet flavor.

Meaux Original Mustard

FR-084 Crocks Plastic Top (12x8.8oz)

\$69.99/CS



The secret of Meaux Mustard was passed down to J.B. Pommery by the Chanoines, the original mustard makers in Meaux. Today, this is the only product made with the original recipe.



Often imitated but never equalled, this preparation owes for all culinary art!



FR-257 Chevrot (6x7oz)

\$32.99/CS

Le Chevrot is a pasteurized goat cheese from the Loire Valley in France. This small, drum-shaped goat cheese is a carefully regulated name protected cheese. The rind is cream colored and looks strikingly similar to a brain coral. Le Chevrot has an edible rind and a dense white interior. It has a light goat flavor.

FR-049 **Brie 3K Ermitage** (1x7lb) **\$3.99/LB**

The Ermitage soft ripened cheese made from nutrient-rich milk is widely recognized and revered for its creamy texture and subtly complex flavor. This “mountain brie” is a natural for any cheese plate, on sandwiches, or simply enjoyed with fresh fruit and bread.

The mild flavor and creamy texture make this a great introductory cheese for someone just beginning to sample fine cheeses.



FR-082 **Brie Fondue Ermitage** (6x7oz) **\$24.99/CS**

Brie Fondue Ermitage is the perfect cheese fondue. No matter how you use it the mild flavor and creamy texture will be the perfect dish for entertaining.

Use a french baguette, chips, or sliced fresh vegetables to allow the fondue to shine. As a base, you can add a light white, dry wine to compliment the mild flavor of the cheese.



BRIE 1K COURONNE

FR-037 **Plain** (2x2.2lb) **\$22.99/CS**

FR-038 **Herb** (2x2.2lb) **\$23.99/CS**

FR-039 **Pepper** (2x2.2lb) **\$23.99/CS**

This brie is made with 60% cream, which gives it a rich and smooth flavor. It's paste is mild and sweet. This cheese had been perfectly ripened.



Fromager d'Affinois Garlic

FR-372 **and Herb** (2x4.4lb) **\$58.99/CS**

Fromager d'Affinois is a generous, melt-in-your-mouth cheese. Its creamy texture releases a fresh and fine taste with a delicate flavor. Discover the creaminess of Fromager d'Affinois combined with the freshness of garlic and fine herbs.



Gouda Goat Cablanca

ND-210 **Dejong** (1x10lb) **\$7.49/LB**

Cablanca goat cheese is made from 100 percent, pure pasteurized goat's milk. It has a mild and creamy taste. Cablanca is perfect on any cheese platter and adds a subtle sweetness to gourmet sandwiches.



Gouda Mediterranean

ND-216 **Herbs** (1x10lb) **\$5.99/LB**

A savory blend of earthy olives, sweet basil, sundried tomato and spicy garlic. Perfect for snacking or adding some Mediterranean flair to pasta dishes and salads. Pairs well with a crisp Pilsner.



Cheddar White Extra Sharp

IR-150 **12 Month** (1x40lb) **\$3.99/LB**

The Sharp Cheddar is a well-balanced cheese with a tangy, rounded bite. It is aged for over six months and features a smooth, creamy texture and mouth-watering depth, making it the perfect entry-level cheddar!



ND-125 **Leyden** (1x20lb) **\$5.69/LB**

This cheese is named after the dutch town Leiden. It is a firm-to-hard Dutch cheese with a smattering of cumin seeds that render an aromatic flavor. Made with cow's milk, it is a perfect snack or appetizer. Pairs well with sherry.





DK-000 Blue Rosenberg Extra Creamy (1x4.4lb) \$5.29/LB

DK-006 Blue Wheel Rosenberg (1x7lb) \$4.89/LB

DK-010 Blue Castello (1x7.5lb) \$6.49/LB

These cheeses pair exceptionally well with toasted rye bread, crisp and slightly sour green vegetables, citrus fruits, butter roasted walnut, or a hoppy, bitter beer.



Original
UK-883
(12x2.6oz)



Garlic
UK-884
(12x1.9oz)



Lemon & Thyme
UK-885
(12x1.9oz)



1. GRILL CORN.
2. RUB WITH SALT.
3. ENJOY

\$20/CS EACH

Cornish Sea Salt is hand-harvested fresh from the Atlantic. It is perfect for simple summer grilling; mix butter and any flavor of salt as a topping to vegetables, steak, chicken or fish. For a simple dish, grill some asparagus, poach an egg, and sprinkle with Cornish Lemon and Thyme sea salt.

PINCH TIPS



Rub it on
Rub onto fish or meat with a little olive oil before grilling.



Sprinkle it over
Simply season salad at the table by adding a cheeky sprinkle.



Mix it with mayo
Mix a little of any of the flavoured sea salts with mayonnaise for a tasty dip.



Butter it up
Blend a little flavoured sea salt with butter for corn-on-the-cob, grilled mushrooms and jacket potatoes.

IT-177 Mozzarella di Bufala Cups (6x5.29oz)

\$17.99/CS

IT-178 Mozzarella di Bufala Bags (6x8.81oz)

\$29.99/CS



On the Fondi plain, south of the Agro Pontino area of Italy, in an unblemished valley just kilometers from the Mediterranean coast, Casabianca has been creating quality dairy products for generations. In this valley of green pastures, passion

and knowledge have been handed down through the generations.

Genuine bufala milk is the ideal product to make the mozzarella di bufala campana which Casabianca is known for. Only using integral milk of

bufala allows Casabianca to obtain products with a delicious and pleasant taste every time. Utilizing both modern machinery and traditional procedures, resulting products are genuine and delicate, with outstanding freshness.

While the most common use is in a caprese salad, the soft, moist, spongy bufala mozzarella can be used to complement a variety of other dishes. Casabianca's cheese has a smoother flavor that can be added to risotto, burgers or pasta.



IT-414 Pecorino Romano Wheels

Made of 100% sheep's milk, this cheese has a sharper and smokier flavor than Parmesan.

(1x45lb)

\$4.59/LB

Reggiano Quarters DOP 18

IT-050 Month Minimum (1x20lb)

Cascine Emiliane has always focused on the highest quality standards to guarantee the end consumer a safe, controlled product. The Quality Control activities cover all phases of processing and packaging, from raw material to the finished product.

\$6.89/LB





Mt VIKOS®

THE TASTE OF TRADITION.



GR-050 **Feta Barrel Aged** (1x8lb) **\$54.99/CS**

GR-053 **Feta Barrel Aged Portions** (6x6oz) **\$19.99/CS**

Barrel-Aged Feta Cheese is creamy-crumbly and has a bit more complexity from the long barrel-aging, picking up more depth of flavor.



GR-052 **Feta Block** (2x4.4lb) **\$54.99/CS**

Traditional Feta Cheese is creamy, almost sweet (from the fresh milk), with a slight tang. Most people notice that Mt. Vikos Feta Cheese is not overly salty or harsh as most feta they have tasted.

GR-051 **Feta Portions** (12x7oz) **\$36.99/CS**



GR-054 **Kasserli Portions** (6x6oz) **\$24.99/CS**

Kasserli Cheese is a semi-hard cheese with a rich, buttery flavor, used for the classic Greek hot appetizer *saganaki*, where the cheese is fried and served with either a shot of ouzo or fresh lemon.



AS-501 **Fine Wafer Sesame & Poppy** (12x3.5oz) **\$21.99/CS**

AS-502 **Fine Wafer Tuscan** (12x3.5oz) **\$21.99/CS**

Sold exclusively in specialty gourmet food stores and delicatessens throughout the USA, Waterwheel wafers are now very popular with Americans who just can't seem to get enough of Australian-made quality. Waterwheel Wafer Thin Crackers are a specialty. Light, crisp and deliciously thin. They are the perfect partner for fine cheeses, pate and all kinds of antipasto.

Choose a wafer with the delicious texture that keeps people wanting more. These wafers bring their own unique flavor and airy quality to any bite. They stand out and elevate the flavor of any paired item, creating an experience that is enjoyable for all.



CREAMY AVOCADO AND WASABI DIP

THAI INSPIRED CANAPES





NEW LOOK FOR NON-GMO

Montchevre has been making goat cheese since 1989. The company began small, with a milk contract of 3,000 pounds per week and a partnership between Jean Rossard and Arnaud Solandt. While they started small, they had no lack of expertise; Jean Rossard is a 4th generation French cheese maker. With this experience, Rossard and Solandt set out to create fresh, traditional French goat cheese adapted to the American palette.

Montchevre has since added over 50 cheeses to their product line, providing seemingly endless options to accommodate the diverse American palette. Despite continued growth to their product line, Montchevre remains committed to its workers.

The Montchevre network has expanded to approximately 350 independent family farms throughout Southwest Wisconsin. The Montchevre farmers work hard every day creating high quality milk, with great respect

for their goats. It has been important to Montchevre to maintain and foster that

all of their core values. For Montchevre, this is only the first step, and according

non-GMO goat cheese production." The mother and baby goat, which has always been part of their logo and representative of Montchevre's respect for their farmers and milk supply, is now more fun, friendly and welcoming.

They have a fresh, clean and updated new look that is meant to aesthetically represent the ty of their milk supply. Unveiled with the new logo is Montchevre's first National Science Foundation (NSF) Non-GMO True North Certified goat cheese. All of the 4 oz. Fresh Goat Cheese Logs are now Non-GMO certified, and this is just the beginning of a rollout that will expand to more of their products.

Montchevre first began investigating non-GMO cheese production three years ago. It is a natural evolution for a company that has always maintained a commitment to quality ingredients. Their care and consideration has always been a core brand value, and now they have the new logo and certification to prove it.



MONTCHEVRE

respect throughout the entire production cycle and final product.

Montchevre is unveiling a new look that embodies

to Solandt, they strive, "to be an approachable brand that offers quality goat cheese for everyone, and look forward to a future of



WHAT IS GMO?

AND WHY IT MATTERS TO YOUR CUSTOMERS

Consumers have an increased desire for transparency when it comes to GMO food products. GMO is genetically modified organism, created in a lab and artificially implanted

into the genes of another plant or animal. Mixing the genes of unrelated species can lead to a number of unintended side effects, and because it is still relatively new, they remain unknown.

The NSF True North Standard was created so brands can assure the validity of their non-GMO claims. With this standard, a brand can assure consumers that:

- Finished products have less than 0.9 percent genetically engineered content.

- No cloned animals are used for production.
- Milk goats or cows are fed non-GMO feed a minimum 30 days prior to first milking and thereafter

This certification will inspire more confidence and trust in your customers.



CRUMBLLED GOAT CUPS

12X4OZ-\$22.99/CS

US-052 **Onion & Basil**



US-051 **Original**



GOAT LOGS

12X10.5OZ-\$41.99/CS



US-149 **Natural**

US-150 **Garlic & Herb**

Domestic Artisanal



CHEDDAR AGED 1 YEAR

Creamy and rich, Grafton's youngest selection presents the comforting flavor and broad appeal of an old-fashioned farmhouse cheddar. Pairs very well with a Oregon Chardonnay or German Riesling. For beers, try Pilsner style lagers and kolsch beers.

US-330 Wheel (1x10lb) **\$4.99/LB**

US-315 Red Wax Wheels (12x8oz) **\$48.99/CS**

US-928 Red Wax Bars (24x4oz) **\$59.99/CS**



MILTON CREAMERY

US-794 Prairie Breeze Cheddar Block (1x40lb) **\$6.79/LB**

US-795 Prairie Breeze Cheddar Loaves (2x5lb) **\$7.29/LB**

Prairie Breeze is Milton Creamery's twist on a well-aged white Cheddar style cheese. It is aged for a minimum of 9 months, made with vegetarian rennet and has no added color. Sweeter than your typical cheddar, with lots of flavor; crumbly yet creamy, with a little crunch from calcium crystals that develop during aging.

US-800 Country Queen (2x5lb) **\$7.99/LB**



CAMEMBERT

BLUE

TOMME

US-640 **Green Hill Camembert** (6x8oz)

\$54.49/CS

US-641 **Asher Blue** (1x6lb)

\$10.49/LB

US-642 **Thomasville Tomme** (1x5.5lb)

\$8.99/LB



BROUGHT TO YOU BY 1,200 FARM FAMILIES



Since 1919, generations of farm families who own Cabot Creamery Cooperative have taken great pride in producing world-class cheddar.

US-028 **Cabot Sharp Cheddar** (1x10lb) **\$4.79/LB**

US-050 **Cabot Extra Sharp Cheddar** (1x10lb) **\$4.99/LB**

This is sharp cheddar without the training wheels. Creamy white in color with an almost crumbly texture, it has a sophisticated citrusy tang. We like to say that it is an introduction to the "East Coast Cheddar Bite." A stellar snacking cheese paired with roasted nuts and ice-cold ale. Make no mistake though, this cheddar is also excellent for cooking; a little goes a long way when you melt it into cheese sauce.



US-232 **McCadam NY Cheddar Yellow Extra-Sharp** (1x10lb) **\$4.99/LB**

US-233 **McCadam NY Cheddar White Extra-Sharp** (1x10lb) **\$4.99/LB**

FRESH CHEVRE

12X4OZ-\$40.99/CS

Try any one of Cypress Grove's line of Fresh Chevre cheeses and you will not be disappointed. Stay safe with the Ms. Natural or mix it up with an assortment of flavors.

Fragrant and rare dill pollen adds a depth of flavor to PsycheDillic; Herbs de Humboldt is a fresh taste of a hand-mixed blend of Herbs de Provence; Sgt. Pepper is an exotic blend of spice that'll be sure to pack a kick. The unexpected marriage of lavender and wild fennel pollen distinguishes Purple Haze.

US-563 **Purple Haze**

US-591 **Ms. Natural**

US-595 **Assorted**

US-593 **Sgt. Pepper**

US-594 **PsycheDillic**

US-592 **Herbs de Humboldt**



US-130 **Horseradish** \$3.99/LB

US-1050 **Chipotle** \$3.99/LB

US-1052 **Original** \$3.49/LB

US-1053 **Dill** \$3.49/LB



US-519 **Hopyard Cheddar** (4x10lb) \$11.99/LB

Hopyard is an IPA malted milk shark with savory texture and a buttery finish. The hop petals provide an herbaceous olfactory hit like the first notes of a freshly poured IPA. Then, layers of sweet brown butter and hazelnuts, with a slightly old-fashioned buttermilk tone, follows.



US-086 **Caveman Rogue Blue Cheese** (1x5lb) \$13.49/LB

Inspired by the beauty and flavors of Southern Oregon's Rogue River Valley, Rogue Creamery has been hand-crafting blue, cheddar and TouVelle cheeses for 80 years. Over the last half century, Rogue Creamery blue cheeses have received international acclaim. The certified sustainable whole milk they use to make these original blues comes from Rogue Creamery's dairies along the banks of the rugged and scenic Rogue River.





SINCE 1971

EPICURE

FOODS CORPORATION

All promotions are subject to availability on a first come first serve basis. Promotions can only be offered during the specified time period. Additional discounts do not apply.

August Specials

Belberry Vinegars



BE-130 - BE-137

\$5.00
off per case

Promo Sell Price
\$29.27/case

Belberry Preserves 6x7.5oz



BE-110 - BE-121 | BE-123 | BE-125

\$6.00
off per case

Promo Sell Price
\$17.00/case

Belberry Royal Ketchup



BE-020 | BE-021 | BE-023 | BE-024

\$4.00
off per case

Promo Sell Price
\$30.00/case

Amatller Metal Tins



CSP-1540 | CSP-1550

\$7.00
off per case

Promo Sell Price
\$47.17/case

Simon Coll Cacao Nibs Tin



\$10.00
off per case

Promo Sell Price
\$48.00/case

CSP-1710

Madelines



\$6.00
off per case

FR-435 Promo Sell Price **\$23.23/case**

FR-446 Promo Sell Price **\$26.21/case**

FR-447 Promo Sell Price **\$26.21/case**

FR-435 | FR-446 | FR-447

Chateau d'Estoublon 200ml



\$15.00
off per case

Promo Sell Price
\$97.20/case

FR-771 | FR-772 | FR-787 | FR-793

Chateau d'Estoublon Flacon



\$15.00
off per case

Promo Sell Price
\$130.00/case

FR-790

Chateau d'Estoublon Duet



\$30.00
off per case

Promo Sell Price
\$102.00/case

FR-778

Chateau d'Estoublon Balsamic



\$10.00
off per case

Promo Sell Price
\$89.00/case

FR-792

Brie La Petite Reine



\$5.00
off per case

Promo Sell Price
\$21.40/case

FR-844

Walo Red Wine Farmer Cheese



\$2.50
off per lb

Promo Sell Price
\$9.57/lb

SW-803

Walo Red Nose Gold Label 12M

\$2.50
off per lb

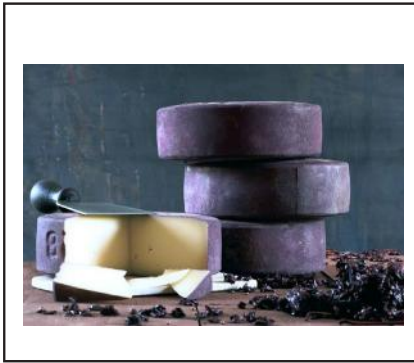


Promo Sell Price
\$9.57/case

SW-804

Tramonto Rosso La Gruta del Sol

\$2.50
off per lb



Promo Sell Price
\$9.99/lb

IT-280

Mahon 2-3M La Gruta del Sol

\$1.00
off per lb



Promo Sell Price
\$5.75/lb

SP-001

Mahon 12M La Gruta del Sol

\$0.50
off per lb



Promo Sell Price
\$7.15/lb

SP-002

Manchego 6M La Gruta del Sol

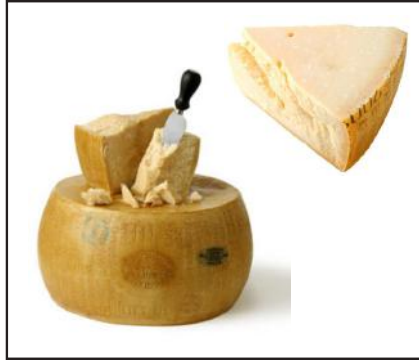
**BUY 1CS
MANCHEGO 6M
GET 1CS FIG CAKE
PLAIN FREE**



SP-082 | SP-965

Reggiano Wheels & Quarters

\$0.50
off per lb



IT-044 Promo Sell Price **\$7.09/lb**

IT-046 Promo Sell Price **\$7.71/lb**

IT-050 Promo Sell Price **\$6.89/lb**

IT-044 | IT-046 | IT-050

Fig Cake 5KG La Gruta del Sol

\$0.50
off per lb



Promo Sell Price
\$3.99/lb

SP-974 | SP-975 | SP-976

Membrillo La Gruta del Sol

\$2.50
off per case



Promo Sell Price
\$31.94/lb

SP-962

Franco Boni Flakes



IT-360

\$10.00
off per case

Promo Sell Price
\$63.99/case

Maestri Pasta



IT-790 - IT-829 | IT-850 - IT-856 | IT-860 - IT-863

**BUY 2CS
GET 1CS
FREE**

Tresors Gourmands Crackers



FR-918 - FR-921

\$5.00
off per case

Promo Sell Price
\$17.90/case

Elixia Limonade 330ml



FR-671 - FR-675

\$2.00
off per case

Promo Sell Price
\$14.56/case

Cornish Sea Salts



UK-883 - UK-885

\$6.00
off per case

Promo Sell Price
\$20.00/case

Brie 3K d'Amir



FR-069

\$0.30
off per lb

Promo Sell Price
\$3.39/lb