

Roland Foods

AUG, 2014

Market Report

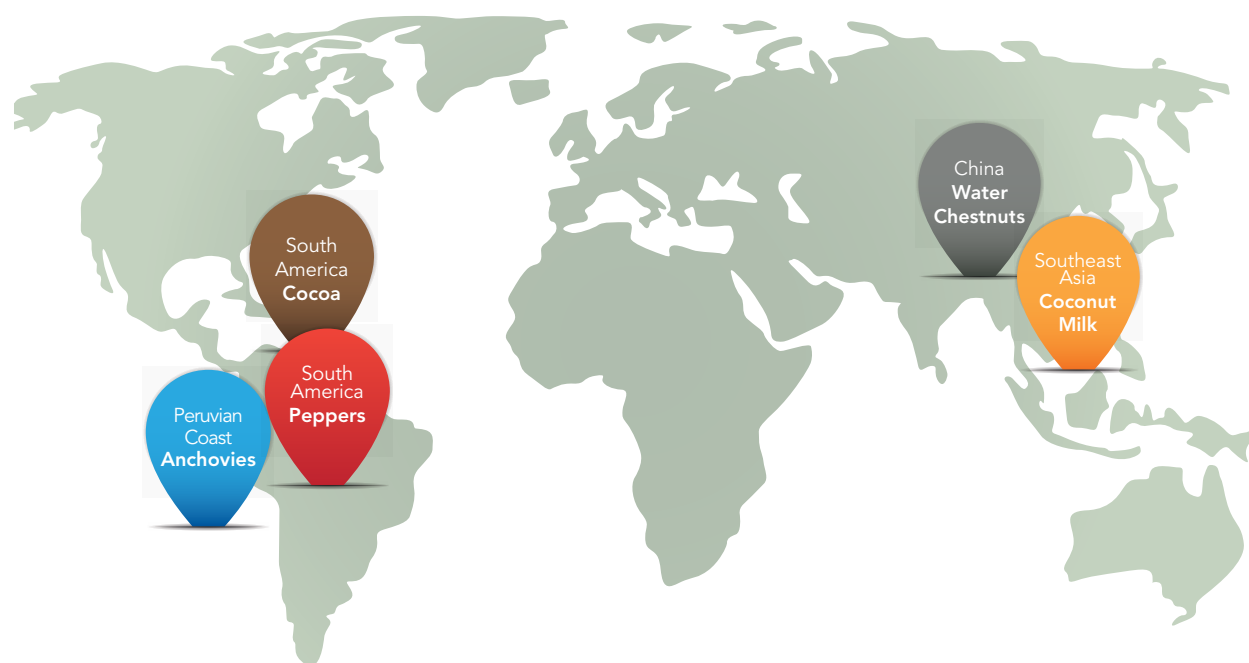
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GLOBAL EXPERTS IN SPECIALTY FOODS®

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THE GLOBAL IMPORT BRIEF: WORLD FOOD SUPPLY



Every year at this time growers and packers are negotiating contracts for **PEPPERS** for the new season. Many packers report that their costs of raw material, production, ingredients and labor have increased.

Fishing for **ANCHOVIES** of all species has yielded small catches so far. Although there have been some catches of anchovies off the coast of Morocco, quantities have consistently been small, forcing major suppliers to pay high prices for the fish. Despite an early beginning, South American fishing continues to face difficulties. This is mostly due to "El Niño", warmer waters forcing fish to remain in deeper waters, further from the shore, making catches much more challenging and costly for fishermen.

The prices of cocoa and, notably, cocoa butter, have continued to climb a great deal from last year's levels. This affects our **CHOCOLATE** and chocolate products. Currently, there is speculation whether prices will continue to rise or level off. Large manufacturers have begun to pass along higher prices to consumers for their chocolate products.

WATER CHESTNUTS are in extremely short supply in China, and packers do not have quantities on hand. New crops are harvested in December.

Raw material for **COCONUT MILK** in Southeast Asia remains scarce, resulting in delayed production schedules.

TREND REPORT: LATE SUMMER HARVEST

With the smoldering embers of the late summer sun still heating up our days, staying cool and feeling refreshed is key. Now is the time to take advantage of late summer's harvest with vegetables such as heirloom tomatoes, corn, and eggplant as well as fruits and berries, like peaches, blackberries, blueberries, and raspberries. Celebrate the fresh food bounty and use the vibrant colors and raw crunchy textures of those fruits and vegetables in appetizers and entrées. Cold, cooked dishes such as pasta salads, fresh sliced fruit tossed with herbs and oil, gazpacho, or side salads with fresh local greens, are the perfect menu additions to help your guests beat the heat in these remaining dog days of summer.

ROLAND FOODS CHEF RECIPE: HEIRLOOM TOMATO SALAD with RED WINE VINAIGRETTE



INGREDIENTS

SERVES: 4-6

- 2 oz. Roland® Red Wine Vinegar
- 2 ½ oz. Roland® Extra Virgin Olive Oil, unfiltered
- 1 garlic clove, minced
- 1 ½ Tbsp. sugar
- 1 Tbsp. basil, chiffonade
- 4 cups heirloom tomatoes, sliced & quartered
- ½ red onion, cut in half and thinly sliced
- Roland® Fine Sea Salt, to taste
- Freshly ground black pepper, to taste

- PROCEDURE**
1. Whisk together vinegar, oil, garlic, sugar, and basil in a bowl. Adjust seasoning with fine sea salt and pepper.
 2. Place tomatoes and onions in a bowl and toss with the vinaigrette. Marinate in the refrigerator for at least an hour, but no longer than 4 hours before serving.
 3. Serve salad on its own or on top of grilled baguette slices with ricotta or burrata cheese.

COLD DISH HELPERS!

We offer an extensive collection of exquisite **VINEGARS** and **OILS**, as well as exceptional **SALT** and spices like **PINK PEPPERCORNS** and **5 BLEND PEPPERCORNS** that add great flavor to salads, sides, and entrees. Try **CITRON OIL** in a salad dressing blended with **TAHINI**. Our entire line of **PESTO** and **BALSAMIC GLAZE** are sure to enhance any sandwich, panini, or wrap!



FLAVOR TRENDING NOW

UP IN SMOKE

We at Roland Foods are ever on the prowl for the next exciting flavor profile. **SMOKE** has become increasingly prevalent on menus throughout the country in dishes you might expect, and in some you might not. Smoky-tasting foods add great depth to both sweet and salty dishes. Aside from the delicious flavoring aspects of smoking, there are also cooking benefits to smoking food as it helps to both tenderize and preserve. Smoking is not just for meat anymore. It has become commonplace to apply smoking techniques to a wide variety of vegetables. Even beverages are joining the ranks of the smoky food revolution.

SMOKING FRIENDLY FLAVORS



Cinnamon, Star Anise



Green Tea



Coriander



Fresh Sliced Ginger



Sliced Chili Peppers



Mesquite Wood Chips



Brown Sugar



Whole Dried Chilis



Rice



Black Cardamom



Orange Peel



Pink Peppercorns

SMOKED FOODS 101

Hot smoking is a culinary method of flavoring, cooking, and preserving foods by exposing them to burning or smoldering wood, spices, herbs, sugar, and even tea leaves.

Cold smoking is achieved when food is hung in a temperature controlled room where the smoke is generated in a separate chamber and then passed into the room leaving the smoke to flavor the food slowly without any heat.

Both processes will impart a strong smoky flavor to the food, but hot smoking cooks and cures the food (honey baked ham or brisket), while cold smoking leaves the food raw (like lox or bacon).

SMOKIN' HOT IDEAS

- Smoked cheese like Gouda, mozzarella, and cheddar are an easy way to mix creamy smoky flavors into your dishes.
- Smoked salts can be added to a rub or marinade for steak, chicken, fish, or vegetables, or even on the rim of Bloody Marys for an additional dimension of flavor.
- Smoked cauliflower, eggplant, and okra are excellent side dishes to grilled meat or as a main vegetarian dish.
- Fire-Roasted vegetables like red peppers and artichokes impart savory smoky flavors to burgers, sandwiches, and Panini.
- Spices and herbs that have gained popularity with the addition of smoking include smoked Spanish paprika, cinnamon, garlic, caraway seeds, and peppercorns.
- Try using grape leaves to smoke aged Gouda, or a firm feta cheese.

ROLAND FOODS CHEF RECIPE: SOUTHWESTERN QUINOA & BLACK BEAN BURGERS

INGREDIENTS

SERVES: 6 large or 20 small burgers

- 2 cups cooked Roland® Tri-Color Quinoa, well drained
- 1 (15.5 oz.) can Roland® Black Beans, drained and rinsed
- 1 egg, beaten
- 2 tsp. Roland® Chili Powder
- 1/3 cup scallion whites and greens, chopped
- 1/4 cup cilantro, chopped
- 1/2 cup pepperjack cheese, shredded
- 1 lime, juice and zest
- 1/3 cup Roland® Quinoa Flour
- 2 Tbsp. corn starch
- 2 tsp. Roland® Fine Sea Salt
- A few dashes of your favorite hot sauce
- Roland® Grapeseed Oil, for cooking



PROCEDURE

1. In a large bowl, combine quinoa and black beans. Use a potato masher or your hands to mash beans together until they are nearly all broken. Add in remaining ingredients, mixing until well combined.
2. Heat a nonstick skillet or griddle over medium-high heat. Lightly coat with grapeseed oil. Scoop out desired amount of burger mixture with your hand, and gently roll into a ball. Place the ball on the pan, and gently flatten with a wet spatula. Cook on each side for 3-4 minutes until crispy and firm.
3. Serve on toasted hamburger buns or over salad.

ROLAND FOODS SPOTLIGHT CHEF INSPIRATION

ROLAND® TAHINI: NOT JUST FOR HUMMUS!

- Blend with Greek yogurt and garlic for a unique sauce or spread
- Use as a thickener in sauces and soups
- Blend with extra virgin olive oil, lemon juice, sea salt, and use as a dressing for vegetables such as eggplant, lentils, or kale
- Combine with honey and use as a spread or glaze

This information is intended for the general knowledge of our customers and contains material compiled from other sources which has not been independently verified.

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