

# IMPORT BRIEF

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BY ROLAND FOODS

## Roland

GLOBAL EXPERTS IN  
SPECIALTY FOODS®



AUG  
2014

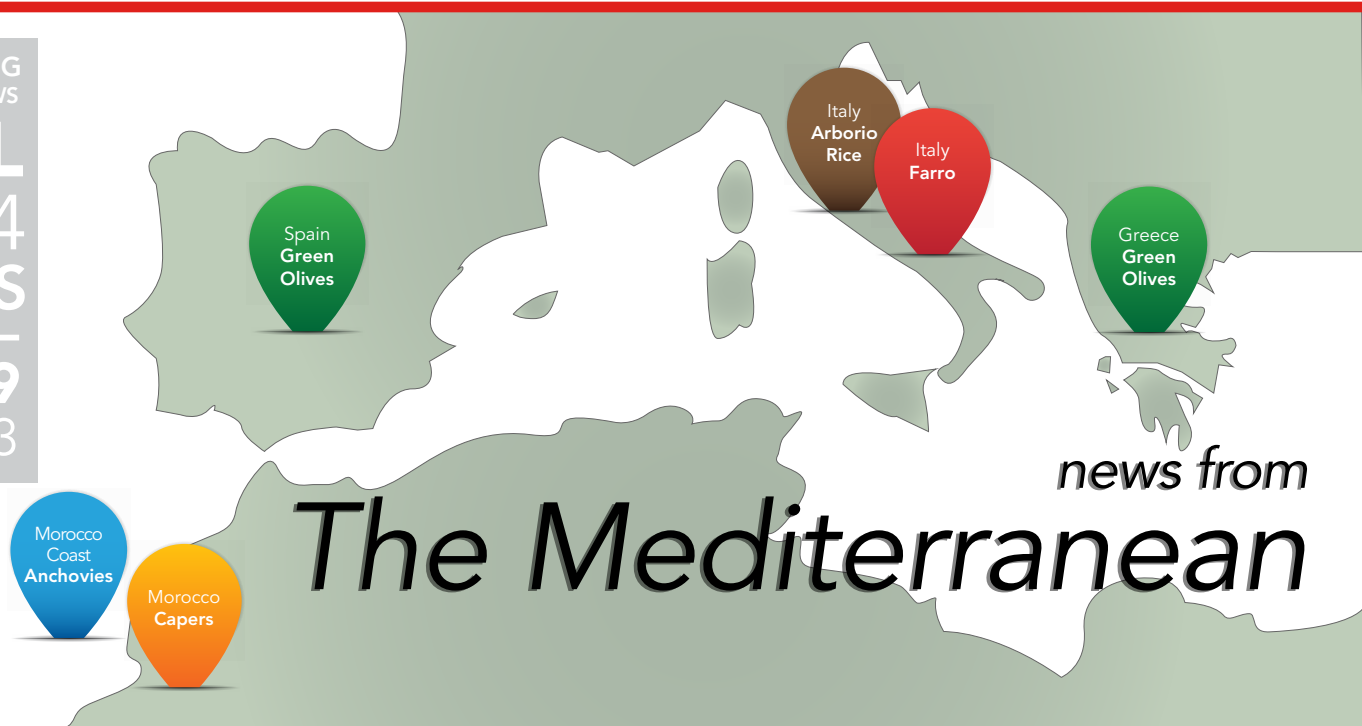
### NEWS FOR FOOD PEOPLE

- ANCHOVIES • ARBORIO RICE • CAPERS • FARRO •
- GREEN OLIVES • PEPPERONCINI • SUN-DRIED TOMATOES •

UPCOMING  
FOOD SHOWS

SIAL  
2014  
PARIS

10/19  
10/23



The new **CAPER** crop is wrapping up, and quantities and pricing appear to be similar to the previous crop. There should be sufficient quantities of nonpareil capers, but surfine sizes will be tight and capote sizes even tighter.

**ANCHOVY** fishing in Morocco continues to be difficult as catches from the North Atlantic Ocean are scarce and small in quantity, resulting in high prices. In South America, the situation is no better as El Niño continues brings ceaseless difficulties for fishermen. At this time packers in Peru and Chile are able to maintain adequate stocks of raw materials.

Preliminary information from Spanish packers indicates that there is a robust crop of **GREEN OLIVES** for the 2014-2015 season. This includes the "Gordal" Variety (Queen Olives) which were in very short supply in the 2013-2014 season. There will be more information available as the harvest nears in October.

The **ARBORIO RICE** crop is expected to be very good. Farmers still need about two weeks without rainfall in mid to late September to ensure a good harvest.

Italy has had one of the wettest and coolest summers in recent history, and all of the rain impacted this year's **FARRO** crop harvest. Expectations were originally positive, and total acres planted increased over previous years, but cool temperatures along with consistent rain have decreased both crop yield and quality (lower protein levels). Availability should not be a problem.

Greek packers advise that the new **GREEN OLIVE** crop could be normal and of greater supply than last year, which was extremely short. We will have a clearer picture come October.

# Sun-Dried Tomatoes & Pepperoncini

In Turkey, heavy spring rain not only delayed farmers from planting seeds, but in some instances, forced farmers to replant seedlings that were damaged. As a consequence, the crop was postponed by two weeks. Difficult weather continued in May and June with substantial rain followed by high heat. These conditions impacted both the quality and quantity of fresh tomatoes. Farmers estimate the yield of fresh tomatoes to be similar to last year's crop.

Packers are in the drying period for **SUN-DRIED TOMATOES**, which has also faced delays due to rain. Although the situation has been difficult for the sun-dried tomato crop, suppliers have been able to source the necessary quantities and required quality for this upcoming year.

The crop for **PEPPERONCINI** in Turkey is now underway after delays due to heavy rain at the end of May/early June. Suppliers report sufficient quantities and good quality at this time, and are hopeful that this continues. As the season progresses weather conditions during September and October could affect the crop's final outcome. If cold weather hits, total quantity collected, as well as the overall quality of the peppers, could be negatively impacted.

*"[Sun-Dried Tomatoes] suppliers have been able to source the necessary quantities and required quality for this upcoming year."*



*"[Pepperoncini] Suppliers report sufficient quantities and good quality at this time..."*

Roland®  
Melba Sauce  
item #87166  
1x12/ 2LB Pouch  
Product of USA  
Kosher  
Trans fat-free  
Cholesterol-free  
Gluten-free



## PRODUCT SPOTLIGHT: MELBA SAUCE

To honor soprano Dame Nellie Melba, the French "king of chefs" Auguste Escoffier created the Peach Melba in 1893: vanilla ice cream and poached peaches topped with a rich raspberry sauce. Drizzle on gourmet desserts such as Black Forest torte and poached pears or use as the sweet base in Cumberland Sauce. Melba sauce is also excellent to use as a flavoring in buttercream frosting. Melba sauce may also be used in savory preparations, such as a raspberry demi sauce to go over duck, a raspberry chipotle glaze for pork, or in a raspberry gastrique with grilled salmon.

FOR MORE INFORMATION CONTACT ME,

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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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