

IMPORT BRIEF

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BY ROLAND FOODS

Roland

GLOBAL EXPERTS IN
SPECIALTY FOODS®



NOV
2014

NEWS FOR FOOD PEOPLE

• ARBORIO RICE • LINGONBERRIES • OLIVE OIL • PORCINI MUSHROOMS • WALNUT OIL •
LOGISTICS CONGESTION REPORT • PRODUCT SPOTLIGHT & ROLAND FOODS CHEF RECIPE

news from

The Mediterranean



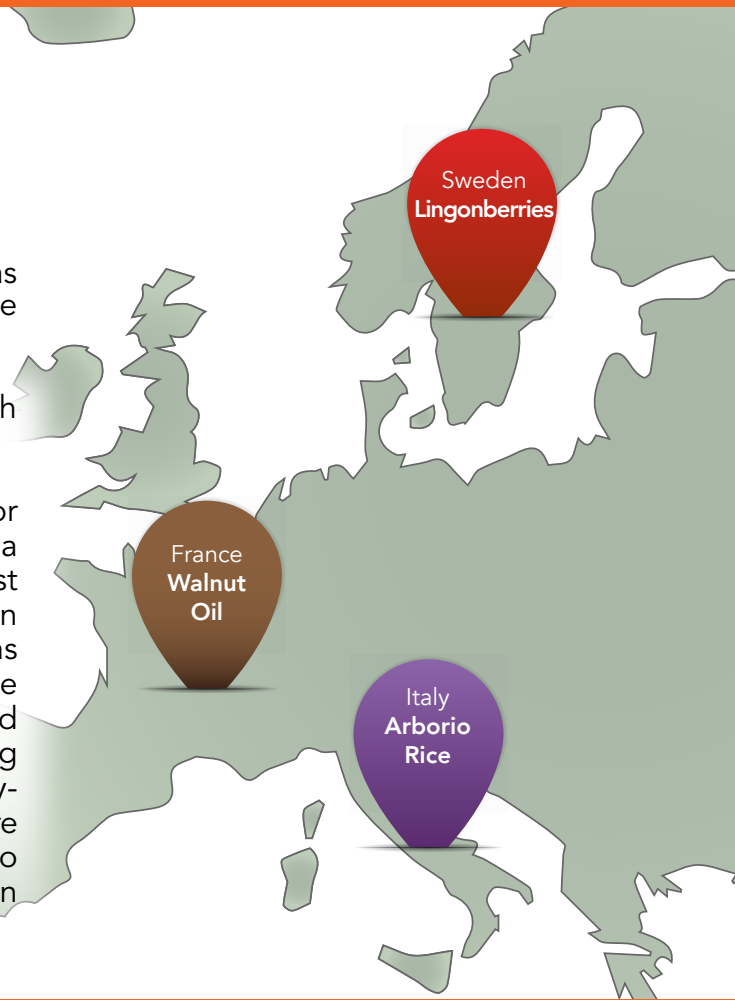
■ The forecast for the new **OLIVE OIL** crop in Spain has been confirmed. It is only 784,000 tons, which is less than 50% of last year's bumper crop. Italy, which originally anticipated a good season this year, has reduced its expectations to half of its original forecast. Europe, and Italy in particular, is suffering from an outbreak of XF (Xylella Fastidiosa) which dessicates olive trees and reduces raw material. Although Tunisia, Greece and Turkey are anticipating a good crop this year, the total quantities that these countries produce and the small carry-over from last season is not expected to mitigate the shortage in Spain and Italy.

upcoming
food shows

Winter FANCY FOOD Show
Jan. 11th-Jan. 13th
SAN FRANCISCO

news from *Europe*

- This year's **LINGONBERRY** harvest in Sweden has improved compared to recent years. We expect the quality to be very good.
- Due to raw material shortages, the supply of French **WALNUT OIL** may be affected.
- What was expected to be a very good harvest for **ARBORIO RICE** has instead become difficult due to a lack of raw material for production. The harvest began very late due to late summer and early autumn rains in Italy. Farmers were unable to begin harvest as usual due to wet fields and wet rice. Normally the harvest would be finished by about the first or second week of October, but the final raw material is being collected from the fields now. As there was no carry-over raw material from the 2013 harvest, packers are struggling to secure enough new crop raw material to fill existing demand. Subsequently, there are delays in new crop shipments out of Italy.



news from *The East*

China
Porcini
Mushrooms

- The **PORCINI MUSHROOM** harvest in China has been extremely poor this fall. Although the crop is only 30% of last year's, and strong demand continues for this popular mushroom, some of the demand can be filled with porcini from Eastern Europe.

LOGISTICS CONGESTION

Regarding West Coast Port congestion, dockworkers from the International Longshore & Warehouse Union (ILWU) are staging a work slowdown as a means to gain an upper hand in the West Coast Port contract negotiations. While this does not constitute a strike, the slowdown has prolonged ETAs by 2 weeks.

Moreover, ocean vessel space continues to be a problem for movements from Asia to the United States. Freight companies are purposely under supplying vessels in order to inflate prices. This creates a backlog of containers waiting for export, and as well increased container prices on some shipments.

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Roland®
Tri-Color Quinoa
Item #72252
2/5 LB.
Non-GMO
Kosher
Gluten-free
Whole Grain



PRODUCT SPOTLIGHT: TRI-COLOR QUINOA

Quinoa is a good source of protein and iron and contains all eight essential amino acids. As Quinoa is gluten-free, it is an excellent alternative for people who are allergic to wheat. Roland® Quinoa has been pre-washed in order to remove the naturally-occurring bitter coating known as saponin. The Roland Foods' method of pre-washing removes the saponin yet leaves the germ kernel and dietary fiber intact, making it a whole grain food.

ROLAND FOODS' CHEF RECIPE: Quinoa with Roasted Squash & Pumpkin Seeds



Servings: 8

INGREDIENTS:

- 4 cups cooked Roland® Tri-Color Quinoa
- 3 cups peeled, seeded, & diced winter squash (kabocha, butternut, or acorn)
- ½ cup dried cranberries
- ½ cup chopped fresh parsley
- ½ cup thinly sliced scallions
- 1 orange, zested and juiced
- 3 Tbsp. Roland® Maple Syrup

Difficulty: Moderate

- ¼ cup Roland® Pumpkin Seed Oil
- ¼ + ⅓ cup Roland® Unfiltered Extra Virgin Olive Oil
- 1 cup roasted, salted pumpkin seeds
- Roland® Fine Sea Salt, to taste
- Freshly ground black pepper, to taste
- Optional garnish: fresh mixed sprouts

INSTRUCTIONS:

1. Preheat oven to 450°F. Toss diced squash with ¼ cup olive oil and season to taste with salt and pepper. Spread squash in a single layer on a baking sheet. Roast for approximately 20 minutes, tossing once, until tender and starting to color. Remove squash from oven and set aside.
2. Combine orange juice, zest, maple syrup, pumpkin seed oil, and remaining ⅓ cup olive oil in a large bowl and whisk vigorously. Add the cooked quinoa, cranberries, roasted squash, parsley, and scallions in the bowl with the liquid ingredients. Mix all ingredients gently, and season well with salt and pepper.
3. Serve this dish warm or at room temperature, garnished with sprouts and pumpkin seeds.

A special "world of thanks" to you this thanksgiving! Happy eating! -Roland Foods

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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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