# MAY<br/>JUN<br/>2015Roland<br/>Roland<br/>BROUGHT TO YOU<br/>BY ROLAND FOODSMAY<br/>JUN<br/>2015Roland<br/>Roland<br/>Roland<br/>SPECIALTY FOODS<br/>NEWS FOR FOOD PEOPLE

ANCHOVIES • ARTICHOKES • GSP UPDATE • HEARTS OF PALM • KALAMATA OLIVES • MOREL MUSHROOMS • PEPPERONCINI • PETITE SWEET PEPPERS PRODUCT SPOTLIGHTS • UPCOMING SHOWS



This year California and Oregon are experiencing the worst drought ever recorded. The California and Oregon mountains have very little snow. Warm Spring forecasts signal the potential for a good season of **MOREL MUSHROOMS**. However, morels need adequate rain, and without rain, the harvest yield size could be negatively impacted. Suppliers anticipate that Canada has had sufficient rain to drive the market availability of this product.

Shipping delays for **HEARTS OF PALM** continue stemming from the availability of acceptable raw materials. There have been further delays on these and other products, which travel through the Panama Canal. Arrival dates continue to be delayed due to vessel backlog at the Canal, caused by the West Coast port congestion.

The season is at the end for many of the peppers, and the yield for the **PETITE SWEET PEPPERS** has been lower than previously expected. Supply may be tight until shipments from the new crop start at the end of August.



The supply of **KALAMATA OLIVES** has remained constant, and the demand has remained constant as well.

As previously reported, the **ANCHOVY** shortage, caused by a bad fishing season in Morocco and Argentina in 2014, as well as higher water temperatures in the Pacific Ocean and the coast of Peru resulting from the "El Niño" phenomenon, continues. Demand for anchovies is skyrocketing, creating further scarcity.

Packers from Morocco are getting access to additional raw material from Peru, so there should be an increase in shipments from Morocco in the near future. While fishing is improving, suppliers, including packers from Spain, are still packing many back orders from previous commitments. No new orders are being accepted until those pending orders have been shipped.

There has been a significant increase in demand for **PEPPERONCINI**, which is suffering from shipment delays due to a late crop in Egypt and a lack of available vessels.



### **ARTICHOKES**

The artichoke season in **SPAIN** has been challenging. The packers are making every effort to maximize their yields during the next two to three weeks in the south of Spain as the harvest comes to a close. The artichoke season starts later in the Northern regions, where packers will concentrate their efforts after the conclusion of the Southern region harvest. The total available quantities from the Northern area are less compared with the total volumes harvested in the South.

For the new artichoke season in **PERU**, packers planted similar acreage to that of 2014. However, the actual output will be determined in the upcoming months by the weather conditions. As of now, some packers fear similar weather conditions from last year, when higher temperatures caused by "EL Niño" negatively affected the crop, and they suffered lower yields in the fields, resulting in a raw material shortage. Other packers prefer to wait and see if "El Niño" actually happens, however, they have taken some protective measures and moved some of their plantations to areas further from the coast, which is where the temperatures are more likely to be affected by "El Niño". Nevertheless, they are trying to keep the market stable, so prices are expected to be consistent with pricing from last year.

In **CHILE**, farmers maintained the planting volumes from the previous year, however, Chile's total export is far smaller than that of Peru or Spain.

As Spain's economy recovers, there has been an increase in the consumption of artichokes. Due to the current unfavorable crop levels in Spain, the packers in South America are seeing higher demand from the Spanish market. This means that available quantities might be slightly lower for the US market this year.

## PRODUCT SPOTLIGHT: OVEN ROASTED CHERRY TOMATOES

Roland® Oven Roasted Cherry Tomatoes Item # 45926 1x6/32 OZ. Ready-to-Use



Roland® Oven Roasted Cherry Tomatoes are marinated in oil, salt, garlic and oregano and subsequently slow-roasted for a fresh flavor. The spices are added before the tomatoes are roasted in the oven to ensure the aroma and flavor are locked within the juicy red tomatoes. This savory and aromatic product is fully prepared and is ready to use straight from the pouch. It is great for deli cases and salad bars. Try them in sandwiches, salads, pasta, as a pizza topping, or in any recipe.

# IMPORT BRIEF Roland

## IN OTHER NEWS

#### GSP UPDATE

The Senate voted 97-1 in favor of legislation that would renew the Generalized System of Preferences (GSP) through Dec. 31, 2017. It would also extend certain preferences for imports from Africa and Haiti.

The next step is for the House of Representatives to pass a GSP bill. There's no word yet on a timetable for consideration by the House. The AFI (Association of Food Industries) and many others will continue to contact members of the House of Representatives to urge them to pass a bill.

## PRODUCT SPOTLIGHT: SLICED OVEN ROASTED RED TOMATOES

NEW ITEM Roland® Sliced Oven Roasted Red Tomatoes Item # 45934 1x6/32 OZ. Ready-to-Use



Roland® Sliced Oven Roasted Tomatoes are a new addition to our aluminum resealable foil pouch line of oven roasted tomatoes and peppers. These pre-sliced tomatoes are marinated in oil, salt, garlic and oregano and subsequently slow-roasted for a fresh flavor. They are excellent as a pizza topping, in sandwiches, on toasted ciabatta bread with cheese, in salads, or tossed into fresh pasta.

Global Experts in Specialty Foods®



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