



Artisan Specialty Foods is

your Chicago area specialty, gourmet foodservice distribution company. Artisan Specialty Foods is dedicated to the small, artisanal, and locally handcrafted producers as well as we are committed to procuring some of the finest products from across the country to around the globe. Our entire portfolio of products consists of over 1500 items. Artisan offers dry, refrigerated and frozen selections. In the following pages we would like to present a few featured brands:



Let Artisan Specialty Foods

be your spice purveyor. Ask about our collection of globally sourced flavors and blends that will add that secret touch to all your creations. We offer a large variety of spices and herbs, in multiple sizes from the expected to the unexpected.



Swift River is an Artisan exclusive brand of grains, dried beans, and dried fruits. We currently offer a selection of over 45 items and growing. Much of the Swift River line is 100% Certified USDA Organic. Check out our lengthy selection.



The Slagel Family has been raising livestock in Central Illinois for

generations. The farm is only a mile away from the farm where their great-great

Grandfather, Sam Slagel, settled in 1888 and the Slagel family has raised livestock there ever since. Over the generations Slagel stayed focused on operating a smaller scale farm which focused more on quality rather than mass production. Artisan carries everything Slagel from steaks to premade ground patties.



Hometown Sausage specializes in fresh ground pork and poultry sausages with over 20 different varieties and small batched products that include signature bacons, hams and poultry. Guided by community citizenship, Hometown Sausage sources local ingredients and meats raised by area farmers to make delicious artisan sausages and custom meat products.



Artisan Specialty Foods is proud to be Chicago's exclusive distributor of Chicago's very own, one and only, Urban Mushroom Farm. We are delighted to bring to your restaurant these unique local just harvested delicacies. Each selection is gently harvested and hand packed daily to assure the very freshest and most beautiful of product.

Yuppie Hill Poultry

was started when Lynn Lein began farming with her father in 1999, neighbors would often stop by to check out her bird's high class living quarters and began referring to them as yuppies because they had it so good. These hens are truly cage free & roam freely with state of the art feeders and ventilation in the barns. Amberlink hens are fed an all-natural, vegetarian diet, no hormones and no antibiotics.





SALUMI CHICAGO

Salumi Chicago is the new standard of salumi in the U.S. Greg Laketek quit his day job and booked a one-way ticket to Parma, Italy, the home of Prosciutto. He was able to directly learn the ins and outs of the protected secrets of Italian salumi. Utilizing superior quality spices, meats and curing methods rooted in the old world, Salumi Chicago uniquely brings another level of Italian quality meats to Chicago and the U.S.



La Quercia makes artisan cured meats and salumi seeking out the best ingredients, produced responsibly. They craft them by hand into something that expresses an appreciation for the beauty and bounty of Iowa. La Quercia believes the food we eat can delight us each day. They strive to offer a memorable eating experience, one that causes you to stop and savor the moment. La Quercia is always working to make their operations and activities more sustainable and to decrease our carbon footprint.



For centuries the Creminelli family has passed down the tradition of crafting artisan salami in and around Biella, Italy. In 2006 Creminelli Fine Meats was launched in Utah. Combining traditional techniques with a modern aesthetic, Creminelli introduced American fans to new flavors and products.



COLUMBUS



Established in 1917 with a firm belief that meats should be crafted never contrived, Columbus salami is recognized across the nation. Crafting salami is an art and a science, and something their master salami makers do with passion.



La Española Meats was founded in 1982 and started as a small family business when Doña Juana decided to start importing Spanish products to the U.S. As the time has passed by, La Española Meats has grown to become one of the main companies that exports everyday products from Spain. La Española is also a manufacturer of premium Spanish style sausages and cured meats. The meat products are made with the same fine ingredients and cherished recipes that are used by the best producers in Spain.

CHARCUTERIE & CHEESE



Emmi Roth, a subsidiary of the Switzerland based Emmi Group, is a leading provider of specialty cheeses. Their portfolio includes cheeses from two distinct cheese making regions with very similar traditions and local values, the handcrafted award-winning Roth cheeses from

Wisconsin and Emmi's full range of traditional varieties imported from Switzerland. In 1911, Otto Roth immigrated to the United States from Switzerland to start Otto Roth & Company and began importing Swiss cheeses into America. Switzerland and Wisconsin have been connected through cheese making for decades. Green County, Wisconsin, is known as the Swiss Cheese Capital of America. Their cheese plants are where the artistry happens. From milk intake to affinage, Emmi Roth is committed to sustainability.

European Cheese Collection

From soft, mellow, creamy **BRIE** to bold, robust, flavor forward **BLUE CHEESE**, Artisan has curated a first class collection of **IMPORTED CHEESES** from around the globe that will help in assembling the perfect cheese plate or culinary creation. Artisan's offerings range from **SHEEP'S MILK, COW'S MILK, GOAT'S MILK** or perhaps blended milk delicacy. When it comes to quality, freshness and authenticity of origin, the Artisan Specialty Foods cheese collection delivers.



Mary Keehn, a self-proclaimed serious hippie and single mother of four in search of healthy milk for her children. Mary noticed a neighbor who had goats so she went out with grain every day to care for the goats, Esmeralda and Hazel. Those two goats turned to four and pretty soon Mary had many more. A lot of goats meant a lot of milk, so Mary tried her hand at making cheese. After

officially opening the doors of Cypress Grove in 1983, Mary traveled to the cheese mecca of the world: France. She tasted, tested and learned from the masters of Brie, Camembert, Morbier, and more. As America's tastes evolve, so does the demand for cheeses that please our clamoring fans. Cypress Grove seeks to please with a passion for great taste and for great cheese.



Firehook crackers first came out of the oven in December 1992. All natural, baked crunchy crackers well-seasoned, unevenly beautiful snacks with a Mediterranean accent. Firehook believes natural and simple tastes better, which is why each cracker only has the freshest ingredients. Whole and healthy ingredients made for savory, addictive crackers baked with pride in Virginia. Excellent with your favorite cheese or as a simple tasty snack. A must have for any cheese plate or charcuterie board!



Founded in 1996, FOODMatch is a producer and importer of Mediterranean specialty foods with a distinct expertise in traditionally and responsibly crafted olives, antipasti, spreads, sauces, and ingredients. FOODMatch plays an integral role in ensuring the quality of their products. The FOODMatch difference begins in the fields and groves. Through the hands of their growers, they create great tasting, responsibly produced, authentic foods that nurture community and enhance your quality of life. Award winning, responsibly produced and regionally authentic olives, antipasti and ingredients are the cornerstone of the treasured Mediterranean culinary heritage.



OLIVES, MEDITERRANEAN & MIDDLE EASTERN



Artisan Specialty Foods presents our very own Artisan brand of imported olives available as 11 pound tubs or stuffed olives available as 5.5 pound tubs. This is a diversified line of Mediterranean specialty olives offered to the food service professionals. Our customers receive the highest standards of quality. As a local business, Artisan has a higher level of pride when it comes to integrity, dedication and commitment to our products. Artisan's hands-on approach helps to ensure consistent high quality in each and every one of our packed products, as we pack them ourselves by hand fresh every time.

Middle Eastern Heirlooms

Artisan showcases the true flavors of the Middle East. From Pomegranate Molasses to Tahini to Couscous, our offerings of traditional Middle Eastern fare adds flavor, depth and tradition to any dish. At Artisan you will find we have also sourced Orange Blossom Flower Water and Rose Water which bring salads and cocktails to life with endless creativity. Taste the flowers of the Middle East and our fresh Honey Comb.





Mike's HOT HONEY

Mike's Hot Honey started with a passion for creating and sharing the perfect fusion of two of nature's most unique and wonderful flavors: honey and chili peppers. In 2004, founder Mike Kurtz made the first batch of his signature hot honey to share with friends and family. The unique combo of sweetness and heat was an immediate hit. Mike found himself staying up all night making hot honey just to keep up with requests. In 2010, Mike set up shop in New York City where he sourced honey from domestic beekeepers to help support sustainable agriculture, and he worked tirelessly to pack every bottle of hot honey by hand. This product is a game changer on pizza and wings. Let your creativity go!



In the beginning of Les vergers Boiron, there was a passion for fruit. The Boiron family, originally from the Ardèche region of France, started a fruit trading company that eventually became a household name in purees. A few years later, business took off and Boiron rapidly developed. The creators at Les vergers Boiron take great care for each variety of fruit and respect those who cultivate them.

les vergers
boiron



NIELSEN-MASSEY

FINE VANILLAS & FLAVORS

As pure vanilla and flavor specialists, Nielsen-Massey's story is more than a hundred years in the making. In business since 1907, the Nielsen-Massey brand has built an enviable reputation for the quality and consistency of its pure vanillas. A family business committed to sustaining the plants, people and communities that supply their ingredients.



The Perfect Purée®

OF NAPA VALLEY

Tracy Hayward used her love of cooking to launch The Perfect

Purée. Drawing upon her culinary background, she created a line of quality purees for professional chefs and cooking enthusiasts. Since the product line was launched in 1988, The Perfect Purée has grown from 8 to 30+ flavors. Committed to business practices that have a positive impact on the environment, they source crops from growers who maintain sustainable farming and are dedicated to customer's health. *[Photo Courtesy of The Perfect Purée]*



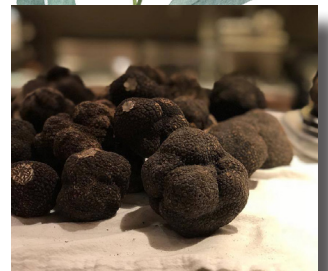
Made with fine cacao beans from all over the world, Cacao Noel from France offers a line of premium baking chocolate, made for both the professional and home baker in mind. The quality of Noel chocolate is superb and their products are designed to make baking a breeze.



Amafruits was originally established to offer authentic Brazilian-style Açaí, and today they offer a variety of Amazon superfruits. Their belief is that a healthy lifestyle is built on a foundation of natural foods, fruits and vegetables. Enjoy the nutritional power and delicious, natural flavor of hand-picked, organically grown superfruits.

Sabatino Tartufi

was founded in 1911 when Sabatino Balestra and his wife opened their first store in Umbria, Italy and began the distribution of specialty food products. As fate will have it, their very own lands began to grow fruit truffles. They started to hunt for truffles and develop high quality truffle products for all of their customers to enjoy.



PANTRY & PROTEIN



International Meat Company is a third generation family owned and operated wholesale purveyor of quality meat products. They specialize in a complete line of premium quality, hand selected and properly aged beef, pork, veal and lamb. Ask us about custom cuts to meet your specifications.



Bella Bella Gourmet Foods is your direct source for foie gras, specialty meat, poultry, and game birds. They represent a group of farms in Sullivan County, New York that grow heritage breeds of chickens, poussin, partridge, quail, rabbit, moulard duck, and foie gras. Their farms have been producing wholesome poultry for over 25 years.



White Veal Meat Packer's veal is raised on local family farms in the regions of Ontario and Quebec. The livestock is sourced from family farms where animal welfare standards ensure the health and well-being of every animal while maintaining sustainable farming practices. Producers share a passion for what they do and are committed to providing a clean, healthy environment that promotes high quality veal in an ethical and humane manner for a better quality product.



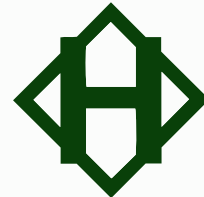
MacFarlane Pheasants has been in the game bird business since 1929. The many years of experience helps in producing and raising the best birds on the market. The birds are placed in higher than standard quality and given constant access to feed, water and cover. Sustained profitability focused on respect for the birds and the environment.



American dream. Louie was a fisherman all his life, even while he was a young boy in Greece. He would fish throughout the Mediterranean Sea in Turkey and in Greece. Eventually, Louie had an opportunity to open his very own Fish Market in Chicago. Event today Boston Fish Market offers the freshest fish available.

Boston Fish Market is a true success story and a testament to hard work and the pursuit of the

Diamond H Ranch



Diamond H Ranch is located in the heart of the Texas Hill Country. They raise two different types of quail on the ranch, Bobwhite Quail are raised for ranchers to repopulate their land with this native bird. Coturnix, Pharaoh Quail, are raised to be harvested for meat. Diamond ranchers place the highest level of integrity in taking care of their birds and the communities land.



WORLD CUISINE



Triton's Treasure is another exclusive Artisan Specialty Foods brand. Triton's Treasure represents quality, sustainability, fair trade, and the best tasting seafood sourced from the Mediterranean and Black Sea. Great care is taken from the harvest to the hand packing of this product. Each package beautifully displays each individual fillet and the quality within. We believe that you are what you eat and the key to good health, natural energy and along life is diet and nutrition.



Crafted Italian

Expertly crafted gourmet pastas with no artificial ingredients. The luxurious, creamy texture of a good risotto depends on using the right kind of rice so we've imported Arborio, Carnaroli and Vialone from Italy. Classic or Fig Vincotto from the

country side of Italy will add the perfect touch to any salad. Located in Southern Italy, the sunny and warm climate creates a rich terrain, perfect for growing Calabrese Peppers, a pleasantly sharp delicacy guaranteed to liven up any dish.



Modern Asian



Artisan specialty foods can be your source for Modern Contemporary trending Asian ingredients, condiments, and purees. Today's Asian cuisine is trending and shifting to encompass new dimensions in flavor and texture. We at Artisan have partnered with a provider that seeks out small artisan Asian producers and facilitates bringing these small batch productions to customers and chefs here in the U.S.



Traditional Asian

When it comes to Asian noodles, we speak the language. Whether your quest be for bean thread, lo mien, udon, rice or somen, Artisan offers a wide range of noodles and Asian noodles to fill any bowl. Pair

our noodles with a vast assortment of authentic Asian oils, paste and mustards and many soy sauces! Each dish out of the kitchen will have that original taste of the orient.



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