

# SAVOR

BRANDS, INC.

## Dot Import Offerings



### Bello Rustico® Italian Crostini

Bello Rustico Italian crostini is produced in Puglia, Southeastern, Italy - "The heel of the boot." Crostini, which are crisp and light, are made from traditional Italian bread dough, rolled thin, and baked in a slow oven until golden. Seasoned with extra virgin olive oil and sea salt, these simple all natural crackers can be enjoyed with cheeses, spreads, dips, soups and salads.



**12-7 oz. Bello Crostini Traditional**  
*Dot No. 583495*

**2-5 lb. Bello Crostini Traditional**  
*Dot No. 583494*



### Domaine des Vignes® French Wine Vinegars

These are produced in the heart of France's Charentes region. The wines are sourced from the Boudreaux and Cognac regions of France and are bottled by a company founded in 1843. Dot Foods is now carrying unique raspberry and tarragon vinegar, distinguished grand champagne vinegar, and new Normandy apple cider vinegar.



**6-16.9 oz.**  
**Domaine**  
**Champagne**  
**Vinegar**  
*Dot No. 583496*



**6-16.9 oz.**  
**Domaine**  
**Raspberry**  
**Vinegar**  
*Dot No. 583497*



**6-16.9 oz.**  
**Domaine**  
**Tarragon**  
**Vinegar**  
*Dot No. 583498*



**6-16.9 oz.**  
**Domaine**  
**French Apple**  
**Cider Vinegar**  
*Dot No. 583499*

Dot contact information here:



**Dot Foods Products Continued**



**Domaine des Vignes® Dijon Mustards**

Domaine des Vignes® Dijon Mustards are Authentic mustards produced in Dijon, France by a company established in 1840. These mustards are 100% all natural, with no metabisulfites, a rarity for true French mustards and are produced in a facility that is IFS certified, and ISO 14001 certified to limit the impact on the environment. Sharp Dijon, and crunchy whole grain available in 11 lb re-sealable pails –convenient packaging for today’s chef.



**2-11 lb.**  
**Domaine des Vignes**  
**Dijon Mustard**  
*Dot No. 586397*

**2-11 lb.**  
**Domaine des Vignes**  
**Whole Grain Mustard**  
*Dot No. 586398*



**3-9.25 lb.**  
**Domaine des Vignes**  
**Cornichons**  
*Dot No. 583509*

**Domaine des Vignes® Cornichons**

Cornichons are 100% all natural. No preservatives or calcium chloride are used while packing these tiny pickles. The classic recipe includes gherkins, cocktail onions, mustard seeds, tarragon leaves, and vinegar. A delicious, lightly tart finish. Certified OU Kosher. Perfect with cold meats, pates, sandwiches, egg, tuna, or crab salad.



**Las Tapitas® Marcona Almonds**

Spain’s miraculous, crunchy fried-and-salted delicacy, commonly known as the ‘King of Almonds’ are produced in the heart of Andalucía. Large, tender Marconas are peeled, and fried in sunflower oil, and dusted with fine sea salt.



**1-11 lb. Las Tapitas**  
**Marcona Almonds**  
**in Pail**  
*Dot No. 583500*



**Olympos Steam Greek Beets**

These are lightly steamed to assure a firm but tender texture and full flavor. Grape must is added to the recipe to sweeten the beets without adding sugar. Create your own beet salad recipes with feta cheese, Kalamata olives and sweet peppers. Or warm and dress with a walnut oil vinaigrette, and serve with chopped, browned walnuts.

**6.24.3 oz.**  
**Olympos Country**  
**Style Beets**  
*Dot No. 583501*



**Dot contact information here:**



**Dot Foods Products Continued**



**Saveurs de la Terre®  
French Escargots**

are available in the classic Burgundy (*Helix Pomatia*) species as well as the cost effective *Helix Lucorum* species. The tender escargots are fully cooked and need only to be warmed in a sauce such a sweet butter with finely chopped shallot, garlic, and dry white wine.

**12-6 doz. Saveurs  
Burgundy  
Escargots**  
*Dot No. 583512*



**12-6 doz.  
Saveurs Helix Escargots**  
*Dot No. 583502*



**Saveurs de la Terre® French Nut Oils**

These oils are pressed from premium nuts, heated and browned on a flat grill, provide rich flavors in a wide variety of culinary applications. The full, rich flavor of toasted hazelnuts makes this oil ideal for raw or cooked dark greens, complex full-flavored salads dark greens. A light drizzle will make salads come alive with the rich flavor of toasted hazelnuts. Walnut oil is pressed from France's famous, plump, Limousin Region walnuts. Both oils are light-textured but densely flavored and ideal for use on salads, raw and steamed vegetables, and as finishing oil on grilled fish and shellfish.



**12-16.9 oz.  
Saveurs  
Hazelnut Oil**  
*Dot No. 583506*

**12-16.9 oz.  
Saveurs  
Walnut Oil**  
*Dot No. 583508*



**Saveurs de la Terre®  
Truffle Peelings**

Truffle peelings can be used to flavor sauces, soups, dressings, stuffing, and sautés. Warm in unsalted butter and spoon onto grilled meats, fish, and egg dishes.

**12-16.9 oz.  
Saveurs  
Truffle Peelings**  
*Dot No. 583507*

Dot contact information here: