

DiCarlo

FOOD SERVICE

July 2019



Cheese of the Month

NEW!



Italian Pecorino Truffle Cheese Loaf

#17110 2/2.2 lb.

This fresh sheep's milk cheese has a strong but delightfully sharp flavor that is complemented by the earthy, garlicky, savory taste of the coveted truffles that are studded throughout. Its intense and lingering flavor is offset by its wonderfully soft, springy texture. This cheese lends itself well to both slicing and shaving.

- 100% Sheep's milk
- Product of Italy
- Zero waste, perfect for slicing or shaving
- Good flavor profile
- Great melting attributes

Perfect for:

- Panini and Sandwiches
- Burgers
- Serve with cured meats



Pasta of the Month

SANTA MAURO

Qualita' Garantita Dal 1963



Imported from Italy, Santa Mauro pasta brings old world tradition to your dishes. Our pasta is made the old fashioned way using only the finest ingredients and bronze dies. Bronze die-cut pasta yields a perfect texture for sauces to adhere to.



Ziti

#183410 2/10 lb.

Fusilli Rotini

#183420 2/10 lb.

Spaghetti

#183430 2/10 lb.

Linguine

#183435 2/10 lb.

Penne Rigate

#183445 2/10 lb.

Rigatoni

#183450 2/10 lb.

Shells Conchiglie

#183455 2/10 lb.

Elbows

#183462 2/10 lb.

Tri Color Fusilli

#183470 2/10 lb.

Orzo

#183475 2/10 lb.

Fettuccine

#183480 2/10 lb.

Farfalle

#183485 2/10 lb.

What's new at DiCarlo...



Liquid Hand Soap

Lavender #8611537 6/12.5 oz.
Lemon Verbena #8611540 6/12.5 oz.

Mrs. Meyer's Clean Day Hand Soap contains a special recipe of aloe Vera gel, olive oil and a unique blend of essential oils to create a hard working, non-drying, yet softening cleaner for busy hands. Hands have never had it so good. Paraben free.

- Phthalate, paraben, DEA and sulfate free
- Made with essential oils and plant-derived ingredients
- Free of animal-derived ingredients and not tested on animals
- Great for hands, body and bath



Pistachio Gelato

#371560 1/1.2 gal.

Vanilla Bean Gelato

#371562 1/1.2 gal.



Mango Sorbet

#371566 1/1.2 gal.

Raspberry Sorbet

#371570 1/1.2 gal.



Chocolate Gelato

#371564 1/1.2 gal.

Coconut Sorbet

#371572 1/1.2 gal.

Sea Salt Caramel Gelato

#371568 1/1.2 gal.

Black Cattle Ranch



Black Cattle Ranch is a premium fresh meat program sourced from only the finest quality meats. Our variety of cuts are certified traceback, cut and packaged locally. With over 50 years experience in the Foodservice industry, we truly understand the importance of consistency and quality for both you and your customers.



This month's featured item...

Special "1963" Blend Fresh Burgers

Slider #141448 80/2.33 oz.
4 oz. #141447 48/4 oz.
6 oz. #141451 32/6 oz.
8 oz. #141453 24/8 oz.

- Special blend of USDA Prime graded short rib, brisket and chuck
- Locally ground and packaged on Long Island
- 100% Black Angus beef with full traceability back to the source
- Absolutely no fillers or artificial ingredients
- We use 100% natural neck fat in our special blend burgers



**Cultivated Mussels
Vac-Pac**
#246266 10/1 lb.

Calamari Tadarodes 5-8"

Tubes & Tents #261921 4/2.5 lb.
Tubes Only #261926 4/2.5 lb.





Farm Raised Salmon from Chile

- Patagonia Farms is a family owned Salmon farming company in Chile
- Recent studies and blind taste tests have shown properly farmed salmon to outshine wild salmon due to control of climate, water temperatures, fish diet, water pollution and current (or lack thereof)
- Currently the only Salmon company in the US that is owned and operated by state-of-the-art processing facilities in Chile
- Patagonia Farms Occupational Safety, Health, Environment and Quality Policies are based on sustainability in all areas
- It is a safe and innocuous product for the consumer and environment in terms of quality assurance, traceability, biosafety, fish health, environmental sustainability and meets all Best Aquaculture Practice (BAP) Standards

Skin-on Boneless Fillet 3-4 lb. D-Trim

#242055 1/15 lb. avg.

Skinless Boneless Fillet 3-4 lb. E-Trim

#242106 1/15 lb. avg.





Look to Northshire Farms for your spices!



Crushed Red Pepper

#382450 12/12 oz.
#382461 4/4 lb.

Cumin

Ground #380801 12/16 oz.
Ground #380452 4/5 lb.
Seeds #380803 12/1 lb.

Curry Powder

#380810 12/1 lb.
#380811 4/5 lb.

Dill Weed

#380835 4/2 lb.

Fennel Seed

#380900 12/12 oz.

Garlic

Granulated #381000 12/23 oz.
Granulated #381053 4/5 lb.
Garlic for Pizza #381150 12/10 oz.
Garlic for Pizza #381154 4/5 lb.
Minced #381200 12/16 oz.
Powder #381240 12/16 oz.
Garlic Salt #381158 4/5 lb.

Ginger

Ground #381350 12/1 lb.

Herb de Provence

#380098 1/1 lb.

Marjoram Leaf

#381930 4/16 oz.

Nutmeg

Ground #381450 12/1 lb.

Onion

Granulated #381500 12/20 oz.
Granulated #381511 4/5 lb.
Powder #381525 12/19 oz.

Oregano

#381758 4/32 oz.
#381815 1/20 lb.

Paprika

Spanish #381950 12/18 oz.
Spanish #381966 4/5 lb.
Sweet Smoked #381951 12/1 lb.

Parsley Flakes

#382010 4/24 oz.

Pickling Spice

#382650 12/14 oz.

Poppy Seeds

#383050 12/20 oz.

Poultry Seasoning

#382700 12/1 lb.

Rosemary Leaf

#382752 4/2 lb.

Sesame Seeds

White #383100 12/16 oz.
White #383101 4/5 lb.
Black #530528 12/1 lb.

Taco Seasoning

#62548 4/5 lb.

Tarragon Leaves

#382911 4/1 lb.

Thyme Leaves

#382851 4/2 lb.

Tumeric

#382920 12/1 lb.

White Pepper

Whole #382560 12/18 oz.
Ground #382550 12/18 oz.
Ground #382555 4/5 lb.

Yellow Mustard Seed

#381130 12/1 lb.

Basil Leaves

#380306 4/24 oz.

Bay Leaves

#380406 4/16 oz.

Black Pepper

Whole #382600 12/18 oz.
Whole #382208 4/5 lb.
Ground #382150 12/1 lb.
Ground #382206 4/5 lb.
Ground Dustless #382155
Butcher #382291 4/5 lb.

Cajun Seasoning

#380430 12/24 oz.

Caraway Seeds

#382950 12/1 lb.

Cayenne Pepper

#382400 12/16 oz.

Celery Salt

#380456 12/32 oz.

Celery Seed

#380951 12/16 oz.

Chili Powder

#380600 12/16 oz.
Light #383108 4/5 lb.

Chipotle Powder

#381903 12/1 lb.

Chives

Dehydrated #37050 12/1.25 oz.

Cinnamon

Sticks #380566 4/3 lb.
Ground #380650 12/16 oz.

Coriander

Ground #380270 12/16 oz.
Ground #380271 4/2 lb.
Seed #380274 12/9 oz.





Since 1906 Red Diamond has been custom-firing the world's finest teas and coffees. Red Diamond coffee is made from beans from the heart of the richest coffee regions of South and Central America.

The fresh taste is brought to full flavor by Red Diamond's special roast-and-blend process. Only the choicest select 100% Arabica beans are used. After roasting, Red Diamond immediately packs its coffee to preserve the freshness which users of coffee love.

100% Colombian Coffee

Ground w/ Filters #366505 42/2.5 oz.
Whole Bean #366512 2/5 lb.

Original Silver Service Coffee

#366506 48/2 oz.
Urn Pack #366514 12/14 oz.
Urn Pack Decaf #366516 16/14 oz.

European Roast Coffee

Whole Bean #366509 2/5 lb.
#366544 42/2.5 oz.

High Altitude Blond Roast

#360350 42/3 oz.

High Altitude Papua New Guinea

#366550 42/3 oz.

High Altitude Decaf

#366552 42/3 oz.



French Vanilla Coffee

#366499 40/2.5 oz.

Italian Dark Roast Coffee

#366542 42/2.5 oz.

Original Blend Coffee

#366546 48/2.5 oz.

100% Arabica Coffee

Ground #366502 48/2.5 oz.

100% Arabica Coffee Decaf

Ground #366507 42/2.5 oz.
Ground #366504 48/2 oz.

French Vanilla Cappuccino

#366518 6/2 lb.

Hot Cocoa

#366524 6/2 lb.

Whole Bean Decaf Coffee

#366511 2/64 oz.

Wright's Mill Coffee

#366556 48/2 oz.
Decaf #366554 48/2 oz.



Cold Brew Filter Pack

#366560 12/1 lb.



Iced Tea

Raspberry #362672 30/4 oz. 3 gal yield *s/o
Plain #362674 24/3 oz. 3 gal yield *s/o
Plain #362680 100/1 oz. 1 gal yield
Toasted Coconut #362688 30/4 oz. *s/o
Mango Infused Green #362470 30/3 oz. *s/o

FEATURED PRODUCE ITEM



northshire farms



Heritage Tuscan Blend

Item# 681 4/3 lb.

*40% red components may contain
Lolla Rosa, Red Oak, Red Leaf*

*60% green components may contain
Green Oak, Tango, Green Leaf*

Heritage Blend is a sophisticated combination of colorful lettuces that can withstand hearty toppings like meats, nuts, and seafood.

General Usage Ideas

- Upgrade house salads with this colorful, hearty blend
- Pair with bold flavors like blue cheese, pickled onions, roasted fennel, or shaved Parmesan
- Top with proteins such as grilled salmon, poached eggs, sliced steak, or stir-fried tofu

Summer Usage Ideas:

- Finely dice and use to top tacos and tostadas
- Combine Heritage Blend with watermelon chunks, pepitas, and crumbled Cotija cheese; serve with creamy avocado-jalapeno dressing on the side
- Use Heritage Blend as a base for grilled tuna, salmon, and swordfish

We have all your Summer Beverage needs!

Bloody Mary Mix

#53001 12/1 ltr.

Raspberry Mix

#53005 12/1 ltr.

Pina Colada Mix

#53006 12/1 ltr.

Sweet & Sour Mix

#53008 12/1 ltr.

Grenadine

#53003 12/1 ltr.

Lime Juice

#53012 12/1 ltr.

Triple Sec

#53013 12/1 ltr.



Real Coconut Syrup

#53015 12/16.9 oz.



Real Passion Fruit Syrup

#53044 12/16.9 oz.

Real Kiwi Syrup

#53049 12/16.9 oz.

Real Blueberry Syrup

#53054 12/16.9 oz.



Plastic Straws

Black Unwrapped Jumbo 7.75" #546006 10/250 ct.

Clear Wrapped Jumbo 7.75" #546805 4/500 ct.

White Wrapped Flex 7.75" #546832 25/400 ct.



Paper Straws

Black Unwrapped 7.75" #545512 8/300 ct.

Black Wrapped Jumbo 7.75" #546855 4/500 ct.

White Wrapped Jumbo 7.75" #546850 4/500 ct.

Stirrers

Black Paper 5.25" #546857 4/500 ct.

Black Plastic 5.5" #547300 10/1000 ct.

Black Plastic Straw 5.25" #547304 10/1000 ct.

Red Plastic Straw 5.25" #547320 10/1000 ct.



White Sangria Mix

#53027 12/1 ltr.

Red Sangria Mix

#530025 12/1 ltr.

Mojito Mix

#53010 12/1 ltr.

Lite Margarita Mix

#53029 12/1 ltr.

Lite Sweet 'n Sour Mix

#53033 12/1 ltr.

Margarita Concentrate

#53014 4/1 gal.



Lemon Sour

#53031 12/1 ltr.

Strawberry Puree

#53004 12/1 ltr.

Mango Puree

#53009 12/1 ltr.

Watermelon Puree

#53019 12/1 ltr.

Pomegranate Syrup

#53011 12/1 ltr.

Simple Syrup

#53018 12/1 ltr.



Clear Plastic Cups

8 oz. tumbler #543280 25/20 ct.

12 oz. #545237 20/50 ct.

16-18 oz. #545256 20/50 ct.

24 oz. #545258 24/25 ct.

Compostable Clear Plastic Cold Cups

12-14 oz. #545262 20/50 ct.

16-18 oz. #545265 20/50 ct.

24 oz. #545269 24/25 ct.

Lid for 16-24 oz. #545277 10/100 ct.



Beverage Napkins

White #543851 8/500 ct. 1-ply

Black #541856 1/1000 ct. 2-ply

Navy Blue #541858 4/250 ct.



How E-commerce Is Transforming the Food Industry

Consumer behavior in the food industry is transforming, thanks to emerging e-commerce and technological trends. The face of dining out and food establishments has changed from the traditional brick and mortar image.

One of those hot spots for e-commerce growth within the food industry: The United States Of America. In 2015, we saw the value of online food delivery sales cross the \$4 billion mark. By 2016, 33 percent of consumers were using some form of online platform regularly for food delivery and reservations. Consumer awareness is growing and preferences are shifting toward a digitalized and more organic approach to their food choices. Here's is how the food industry is changing, thanks to technological advances.



The Transformation So Far: In The Kitchen

We have seen the introduction of several trends throughout the food industry, integrating themselves in every level from restaurant recommendation apps and knowledge sharing to home assistance in the kitchen. The rise of online subscription boxes and meals kits has been at the forefront of emerging developments changing the face of the industry in 2018. These kits are removing the need to head to the physical supermarket and are removing the age old conundrum of meal planning for busy professionals and families. And it is not just the consumers' attention that the initiative has attracted. In February, 2018, the American government announced plans to replace food stamps with boxes similar to those currently on the market.

Retail & Dining Behavior

The online grocery market has also continued to develop, with mobile apps becoming commonplace in consumers' habits and homes. The supermarket industry is a \$330.4 billion dollars one. As of 2017, 31 percent of American consumers were likely to buy their groceries online. However 96.9 percent of consumers reported they still visit their local stores for purchases of some nature. Click and collect for orders has also seen heavy investment by businesses in 2017 with companies such as Amazon and Kroger joining the worldwide trend. With the recent acquisition of WholeFoods, Amazon stands to become a bigger player in the grocery market.

Both casual and fine dining food establishments are moving towards a more digital experience for the consumers. With food ordering apps such as Ubereats and also mobile reservation apps, the dining out experience is becoming much more technologically advanced. Now, apps also offer waitlist times for a table and some restaurants are rolling out tableside tablet ordering/ payment model (POS systems). The model also offers a feedback option giving anonymity to consumers.

The Future Of Food Industry: Voice Technology

The food industry is constantly evolving in a bid to cater to changing consumer demands. Voice enabled assistants from tech giants such as Amazon and Google are quickly making their way into consumers' food behavior. According to CapGemini, 40 percent of consumers will prefer voice enabled assistants over websites or mobile apps in the next three years. Their use is extending to dining out as well. While some take-out establishments, such as Dominos, offer voice ordering, the selection is still limited. However, demand is growing; 56 percent of consumers would like to order using voice enabled applications. Food giants such as Campbell's Soup Corporation are currently building their own apps compatible with voice technology to allow their consumers to look up recipes.

Food Wastage

Food wastage is also getting a makeover. Americans waste up to 40 percent of food each year. With rising awareness about the impact on the environment and wallets of consumers, food wastage is being reinvented and repurposed into by products. We can expect to see a lot more companies joining the cause in 2018 and beyond. Most recently, we have seen startup companies such as Froozer and Cerplus making headlines with their business models.

As time progresses, we will continue to see the changing demand of consumers and the emerging technological advances to go along with it. Right now, mobile is having its moment from reserving a table to meal planning (and purchasing). As both consumers and businesses focus on online platforms and availability, we can safely say the food industry is transforming before our eyes.

Soy Sauce

#40177 200/13 oz.
#401770 4/1 gal.

Lite Soy Sauce

#401840 6/5 gal.

Tamari Soy Sauce

#401233 6/5 gal. gluten-free

Unagi Tare Sushi Sauce

#401778 6/5.29 lb.

Teriyaki Glaze

#401915 6/5 lb.

kikkoman



Coarse

Japanese Breadcrumbs

#91210 1/25 lb.

Sesame Oil

#401540 4/1.25 qt.

Teriyaki Sauce

#401810 4/1 gal.

Thai Style Chili Sauce

#401917 4/5 lb.

Tamari Soy Sauce

#401822 1/5 gal.



ITALY'S #1 SELLING BRAND OF SPARKLING MINERAL WATER!
COMING FROM THE RIARDO REGION IN ITALY



Natural effervescence born from the journey of rainfall on the Roccamonfina volcano.

- ◆ **Nature:**
Has been bottled directly at the source since 1893.
- ◆ **Health:**
An excellent source of minerals!
- ◆ **Culinary Compliments:**
Has a rich, fine, creamy perlage with a full, soft, savory flavor that features a distinct roundness.
- ◆ **Certified Quality:**
Prior to bottling, Ferrarelle water is inspected for quality and safety more than 600 times every day and is NSF, BRC and ISO certified.

A PROOF OF QUALITY GUARANTEEING THE 100% NATURAL ORIGINS OF ITS BUBBLES.



Item Code	Description	PK Size
365250	Ferrarelle Sparkling	12/1 ltr
365260	Ferrarelle Sparkling	15/500 ml
365270	Ferrarelle Sparkling	24/330 ml
365255	Ferrarelle Natia Still	12/1 ltr
365265	Ferrarelle Natia Still	15/500 ml



Our Crabmeat is Superior!

We only use blue swimming crab (*Portunus Pelagicus*) from Indonesia, the sweetest crab available. Not be confused with red swimming crab from China, which has little to no flavor.



Jumbo Lump #242081 6/1 lb.

Jumbo Lump, consisting of the two large muscles connected to the swimming fins of the crab, is prized for its impressive size, bright white color and exquisite taste.

Application: It is best used in dishes where the size of the lumps can really shine.



Super Lump #242086 6/1 lb.

Super Lump is Crab Meat is made of broken pieces of jumbo lump with larger flakes of white body meat.

Application: Perfect for use in crab cakes, dips, salads, casseroles and more.



Special #242094 6/1 lb.

Often considered the most versatile grade for the widest range of recipes, special crab meat consists of the smaller pieces of white meat from the body of the crab.

Application: Perfect for crab cakes, salads, quesadillas, wraps, soups, and crab balls.



Claw #242095 6/1 lb.

Picked from the swimming fins of the crab, claw meat is a brown meat with a stronger flavor profile.

Application: Claw meat is ideal for dishes with heavy sauces or in dips and soups, as the flavor of the crab still comes through.

PLEASE VISIT OUR
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1630 N. OCEAN AVE, HOLTSVILLE NY

Hours: Mon. thru Fri. 8:00am-5:30pm

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DiCarlo

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