

# specialty *food* magazine<sup>®</sup>

SUMMER 2019  
specialtyfood.com

**CATEGORY  
EDUCATION:  
OLIVE OIL**

**LIFETIME ACHIEVEMENT  
AWARD WINNERS  
& HALL OF FAME  
INDUCTEES**

## **NEW YORK CITY'S HUDSON YARDS & OTHER AREA HOT SPOTS**

*Pictured: Chefs Ferran Adrià,  
José Andrés, and Albert Adrià  
head Hudson Yards' Mercado  
Little Spain food hall.*



### **STATE OF THE SPECIALTY FOOD INDUSTRY HIGHLIGHTS**

- Top-Selling Categories
- Shopper Profiles
- Consumer Purchase Habits and Preferences



# RED GOLD FROM EUROPE. THE ART OF PERFECTION, PRESERVED FOR YOUR TABLE.



Canned tomatoes are a kitchen essential, but not all canned tomatoes are the same. Whether you're a home cook or a 5 Star Chef, the European tomato is more than a necessity, it is a culinary treasure. Grown in a generous and fertile land, rich in culture that transforms food into an internationally-recognized work of art. Picked at its peak of ripeness, then preserved by time-honored methods, these European tomatoes are highest in quality, flavor, beauty and goodness. Mother Nature at her finest: Red Gold from Europe!

Come and taste the real art of Europe! We will be showing at Summer Fancy Food with some great masterpieces for you to try at Booth # 2628 - Level 3.

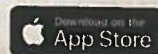


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Summer Fancy Food Show Booth: #2628