



*Featuring Chef's Line™
Artisan Sodas*

CRAFT ARTISAN SODAS

We're bringing back exceptional sodas.





Designed and created for chefs with high standards

Your customers will love the vintage look of the bottles and the distinctive, all natural taste. You'll love the lower cost and the higher profits.

Product Inspiration

Our Mexican Cola is spiced lightly with cinnamon and has a hint of lime to make the difference even more delightful. The Spicy Ginger Beer finishes with a little heat, due to real ginger root. Our Root Beer has heavy anise notes, plus nutmeg, cinnamon, clove and coriander in the background, all leading to a strong, creamy finish. Each is all natural and made with cane sugar. Customers will love the craft-brew look and the clean, crisp flavor.

Suggested Uses

- Ice cream floats
- Ingredients for sauces and glazes
- Cupcake recipes
- Slow cooking meats (ribs, pulled pork)

Features/Benefits

- All natural, no artificial ingredients
- Made with pure cane sugar
- Up to 20% less expensive than comparable artisan sodas
- Great alternative to and same profits as non-alcoholic beers
- On trend

A-Code	Product Description	Pack Size
6695316	Craft Root Beer	24/12 oz.
6695365	Craft Spicy Ginger Beer	24/12 oz.
6695480	Craft Mexican Cola	24/12 oz.

Ingredients Include

- | | |
|--------------------------|------------------|
| <i>Mexican Cola</i> | <i>Root Beer</i> |
| - Cane Sugar | - Anise |
| - Cinnamon | - Clove |
| | - Cane Sugar |
| <i>Spicy Ginger Beer</i> | |
| - Ginger Root | |
| - Cane Sugar | |

Food Fact

43% of diners aged 18-34 agree that offerings of reduced or specially priced non-alcohol beverages during "happy hours" can encourage them to visit a particular restaurant. Technomic The Beverage Consumer Trend Report (2012)



For more information about Chef's Line™ products, visit www.usfoods.com or contact your local US Foods representative. 06-2013