

CALI CAFÉ 100% COLOMBIAN DARK ROAST

Rich, robust flavor from the lush mountains of Cali, Columbia, and surrounding areas where the world's finest coffee beans have been grown for nearly 300 years





100% Colombian Dark Roast & Dark Roast Decaf



*Exceptional coffee to complement
a distinctive meal or enjoy on its own*

Pure, premium Arabica beans roasted and blended to perfection for the smoothest, most luxurious cup of coffee your customers will ever experience.

Product Inspiration

Colombia's rich volcanic soil and arid mountain climate are ideal for growing the world's best coffee. Our Cali Café 100% Colombian Dark Roast uses only Arabica beans from Colombia that are never blended with less flavorful and more acidic Robusta coffee grown at lower altitudes in other countries. Now you can upscale what you're offering customers with this delightfully rich, full-bodied and perfectly balanced coffee.

Ideal Use

- Upscale your menu by offering real Colombian Arabica coffee:
- Great with breakfast, lunch or dinner
 - Serve hot or iced
 - Perfect complement to desserts
 - Add steamed milk or liquor for a signature touch

Features/Benefits

- 100% Arabica coffee sourced only from Colombia for rich, robust flavor
- Deep, bold, full-bodied flavor
- Available in regular and decaffeinated versions
- Opportunity to upscale customers and increase margins

A-Code	Product Description	Pack Size
2769537	Cali Café 100% Colombian Dark Roast	42/2.5 oz.
2766020	Cali Café 100% Colombian Dark Roast Decaf	42/2.5 oz.

Ingredients Include

- Arabica coffee

Food Fact

Jesuits brought coffee seeds to South America in 1730, but commercial production didn't begin until 1835 when 2,600 bags of coffee were exported to Venezuela.



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