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Barista Series® Products Distinguish Specialty Coffee Houses

Pacific Natural Foods' Soy Blenders and Organic Dairy Milks are the first choice of operators and their customers for flavor, consistent quality and even latte art

SEATTLE, Washington – For operators seeking superior products for steamed-milk coffee beverages, look no farther than Coffee Fest Seattle, on tap for September 15-17, which will showcase items from the recently expanded premier line from an established leader in organic and all-natural foods: Pacific Natural Foods.

Pacific Natural Foods' Barista Series® will target baristas and managers of coffee cafés and specialty coffee shops with its popular Soy Blenders and Organic Dairy Milks at this annual autumn show dedicated to the growth and proliferation of the specialty coffee industry.

Operators, coffee roasters and specialty coffee distributors throughout the United States praise the Barista Series from Pacific Natural Foods for ensuring consistent quality of steamed-coffee beverages.

Troy Reynard, owner of The Cosmic Cup Coffee Company in Easton, Pa., insists on the Vanilla Soy Blenders for his busy coffee house located near a college campus. "It's the only soy that I'll use for hot drinks to froth, as it's the easiest soy to achieve a latte with," he says. "The flavor is great, and our customers love it. It really handles heat well, whereas a lot of other soys will scorch and taste burnt. We're a small coffee shop, yet we still use two cases of Soy Blenders per week."

Soy Blenders come in Plain and Vanilla varieties, are made from organic soybeans, and are gluten free, casein free, cholesterol free, and low fat. Organic Dairy Milks, available in 2% reduced fat and fat free varieties, come from cows raised humanely on open pastures, without hormones or antibiotics. All Pacific Natural Foods products are Certified to the Source®, which means that Pacific Natural Foods tracks every natural and organic ingredient in the product to ensure that each is of the highest quality and from a guaranteed source.

What's more, Barista Series products from Pacific Natural Foods are aseptically packaged in shelf-stable containers, making them the perfect storage solution for specialty coffee shop and café operations.

"Shelf-stable is huge—baristas only have to open what they use at the time, and for my shop, you want to maximize your cooler space with milk and other items," says Douglas Kuehn, III, co-owner of Waterfall Gourmet Beverages, a specialty coffee distributor in Austin, Texas, as well as The Java Bean, a specialty coffee house in nearby Horseshoe Bay. Waterfall Gourmet is currently test-marketing the newer Organic Milks with its wholesale customers, "and we're getting great response," Kuehn says.

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In the realm of latte art, which is gaining steam by attracting an increasing number of coffee-beverage aficionados everywhere, Pacific Natural Foods' Soy Blenders offer needed body from a soy alternative.

"Other products get hot, but they don't have the velvety consistency of Soy Blenders, which we use as a standard in our coffee shop serving 1,000-plus customers a day," says Mark Warmuth, president and owner of M.E. Swing Coffee Roasters in Alexandria, Va., which operates Swing's Coffeehouse a stone's throw from the White House. "As a coffee roaster, we're a wholesale supplier to a lot of specialty coffee houses in the D.C. area, and they've come to rely on Soy Blenders as a quality soy-milk product. Especially when a barista focuses on latte art, he or she knows that Soy Blenders will steam up with nice consistency."

None of the raves from coffee-beverage experts come as a surprise to Patrick Gabrish, Pacific Natural Foods' director of foodservice sales. "We promise our customers that we are dedicated to bringing them the very best tastes and goodness that nature puts in our ingredients," Gabrish says. "That's as true with the products in our recently expanded Barista Series line as with our first products launched more than 20 years ago."

About Pacific Natural Foods

Founded in 1987, Pacific Natural Foods is a recognized leader in natural foods. Our mission is to be the most respected brand in natural and organic products. From our president's office to the factory floor, from organic farms to restaurateurs' menus, we are committed to building a business we can be proud of. Through our commitment to The Delicious Taste of Nature™, we are dedicated to helping families and individuals live healthier, more vital and rewarding lives by developing foods that are delicious and good for you, as well as good for the community, farmers and producers, and for the planet we all share. Visit www.pacificfoods.com for more information.

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