

	CASE CODE	PACK	CONTAINER GROSS WEIGHT
Pearl Original Organic Soymilk	06136	12/32 fl. oz.	28.00 lbs.
Pearl Creamy Vanilla Organic Soymilk	06140	12/32 fl. oz.	28.50 lbs.
	06141	24/8.25 fl. oz.	14.78 lbs.
Pearl Green Tea Organic Soymilk	06144	12/32 fl. oz.	28.50 lbs.
	06145	24/8.25 fl. oz.	14.78 lbs.
Pearl Tropical Delight Soymilk	06148	12/32 fl. oz.	28.50 lbs.
Pearl Unsweetened Organic Soymilk	06156	12/32 fl. oz.	28.50 lbs.
Pearl Chocolate Organic Soymilk	06152	12/32 fl. oz.	28.50 lbs.
	06151	24/8.25 fl. oz.	14.78 lbs.

Inspiration Starts with Pearl Soymilk

Sure, Pearl Soymilks are great on their own. But don't forget that you can also use them to create "wow" beverages with rich, authentic flavor and a lot less labor—the kind of drinks today's customers pay a premium for. Try these easy "pearls of inspiration" and get ready to add a healthy dose of joy to your menu.

BERRY MORNING SMOOTHIE

YIELD: 1 SERVING

Combine 1 cup chilled Pearl Creamy Vanilla Organic Soymilk, 3/4 cup sliced fresh strawberries, 1 1/2 teaspoons honey, 1/4 teaspoon grated lemon peel and 2 ice cubes in blender container. Cover and process on high speed until smooth and frothy. Serve immediately.

BLUEBERRY BLITZ

YIELD: 1 SERVING

Combine 1/2 cup chilled Pearl Original Organic Soymilk, 3/8 cup frozen or fresh blueberries and 3/4 teaspoon honey in blender container. Cover and process on high speed until smooth and frothy. Serve immediately.

HONEYDEW GREEN BUBBLE TEA

YIELD: 1 SERVING

Combine 1 cup honeydew melon cubes, 1/4 cup chilled Pearl Green Tea Organic Soymilk, 3 ice cubes, 1/2 teaspoon honey, 1/2 teaspoon lemon juice and 1/8 teaspoon grated lemon peel in blender container. Cover and process on high speed until smooth and frothy. Drain syrup from 1/4 cup large black tapioca pearls, cooked*; place tapioca in bottom of 16-ounce glass. Pour soymilk mixture over tapioca. Serve immediately with wide straw.

*To cook tapioca pearls, in large saucepan, bring 8 cups water to boil; add tapioca. Reduce heat; cover and simmer 25 minutes. Remove from heat; let sit 25 minutes. Meanwhile, in small saucepan, simmer 1 cup light brown sugar and 1 cup water just until sugar dissolves; cool. Drain and rinse tapioca; combine tapioca and sugar mixture. Store in refrigerator up to 2 days; bring to room temperature before using. (Yield: 1 cup)

ICHIGO

YIELD: 1 SERVING

Spoon 2 tablespoons puréed sliced sweetened frozen strawberries into bottom of 12-ounce glass. Combine 1 1/4 cups Pearl Unsweetened Organic Soymilk and crushed ice, as needed, in martini shaker; shake vigorously 15 seconds or until soymilk is frothy and ice cold. Strain soymilk into glass on top of strawberry purée, pouring carefully down side of glass. Garnish with 1 tablespoon chopped fresh strawberries. Serve immediately.

MASALA CHAI

YIELD: 1 SERVING

In saucepan over medium heat, bring 3/4 cup water, 1 (2-inch) piece cinnamon stick, 8 crushed cardamom pods and 8 whole cloves to boil. Reduce heat; simmer, covered, 15 minutes. Add 1/3 cup Pearl Creamy Vanilla Organic Soymilk and 2 tablespoons white or light brown sugar; bring to simmer and add 1 1/2 tablespoons loose black tea. Remove from heat, cover and steep 2 to 4 minutes or to taste. Strain into 12-ounce mug; garnish with 1 cinnamon stick. Serve immediately.

Tip: Make Masala Chai in large batches; keep warm or heat to order.



MEXICAN MOCHA

YIELD: 1 SERVING

Steam 3/4 cup Pearl Chocolate Organic Soymilk and 1/4 teaspoon cinnamon until hot and frothy. Pour into 10-ounce glass or mug; add 1 double shot (3 ounces) strong espresso. Dust with cinnamon; serve immediately.

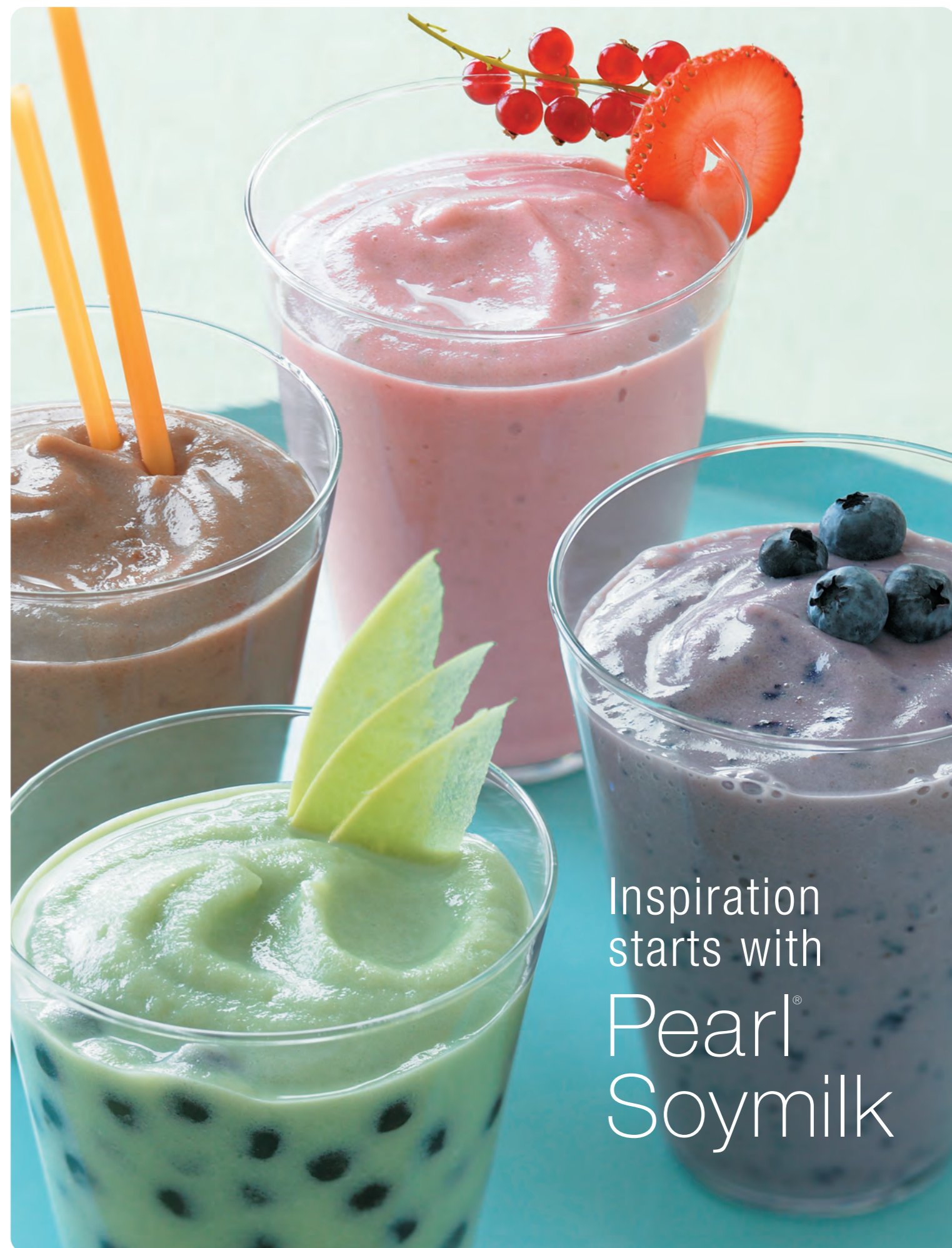
MOCHA DATE SHAKE

YIELD: 1 SERVING

Combine 1/2 cup chilled Pearl Original Organic Soymilk, 1/2 ripe banana, peeled and quartered, 1/4 cup chopped pitted dates, 1 teaspoon instant coffee powder and 5 ice cubes in blender container. Cover and process on high speed until frothy and dates are minced. Serve immediately.

KIKKOMAN
PEARL
SOY MILK

For more information,
call 1-800-944-0600
or visit
www.kikkoman-usa.com



Inspiration starts with Pearl[®] Soymilk

Pearl[®]

Soymilk. Equal Parts Health and Joy.



Soymilk is hotter—and cooler—than ever! And Pearl is the natural choice. Made with whole organic soybeans, it's cholesterol-free and lower in fat and calories than regular milk, with a rich, creamy taste everyone loves. And with six great flavors, it adds instant menu variety. Use it just like milk to make all kinds of creative hot and cold specialty beverages, from coffee drinks to chai, smoothies, bubble tea and more. Health and joy. That's the pearl of inspiration.



Two convenient package options – Aseptic, shelf-stable 1-quart or single-serve (8.25 ounce) sizes.

Quarts for back-of-house – Ideal for coffee and espresso-bar service, as well as smoothies and healthy shakes. Great for cooking too—from soups and sauces to pastas and desserts.

Grab-and-go cartons – High-impact single-serve cartons let you offer a healthy impulse-beverage option for breakfast, lunch and snacks.

Six On-Trend Pearl Soymilk Flavors

- **Original Organic Soymilk** – smooth and creamy; ideal for drinks and cooking
- **Creamy Vanilla Organic Soymilk** – rich and refreshing; made with organic vanilla beans
- **Green Tea Organic Soymilk** – made with antioxidant-rich imported organic green tea and natural lemon essence
- **Tropical Delight Soymilk** – soymilk blended with apple, pineapple, peach, orange, carrot, spinach and celery juices; great on its own or in smoothies and desserts
- **Unsweetened Organic Soymilk** – just 90 calories per serving
- **Chocolate Organic Soymilk** – a rich, satisfying lighter option for chocolate lovers

Healthy Never Tasted So Good

All Pearl Soymilk flavors are...

- Made with whole organic soybeans
- Cholesterol-free, very low in saturated fat
- Lower in calories and fat than whole milk
- Lactose-free
- An excellent source of vitamins A and D, calcium and folate
- Rich in protein—an 8-ounce serving provides 7 grams of soy protein, nearly 1/3 the daily requirement in a heart-healthy diet
- Preservative-free and minimally processed
- Made with no artificial ingredients
- Pasteurized and shelf-stable



Pearl[®] Organic Coffee Soymilk

Equal parts coffee drink
and healthy indulgence

KIKKOMAN
PEARL
SOY MILK

Introducing New Pearl® Organic Coffee Soymilk



The taste of coffee meets the joy of soy.

Now your coffee-craving customers have a whole new way to enjoy the flavor they love: delicious, nutritious Pearl® Organic Coffee Soymilk. The latest addition to the Pearl Soymilk foodservice line, new Pearl Organic Coffee Soymilk is the only certified organic coffee-flavored soymilk on the market. Concentrated brewed coffee, natural coffee flavoring and creamy soymilk combine to make a satisfying drink that taps into two of the hottest beverage trends: specialty coffee and better-for-you beverages.

Ready to serve as a refreshing hot or cold drink or as an ingredient in beverages and desserts, Pearl Organic Coffee Soymilk is a versatile addition to any menu. And with 6 grams of soy protein, less than 55 mg of caffeine and only 150 calories per serving, you can give your customers the healthful, wholesome options they demand.

Special features of Pearl Organic Coffee Soymilk:

- Creamy and smooth in texture, with a rich, natural, organic coffee flavor
- More protein than the most popular bottled coffee drink
- An excellent source of calcium, folate and vitamins A & D
- Made with whole, organic, GMO-free soybeans
- Cholesterol-free, lactose-free and preservative-free
- Richer in nutrients and lower in fat than whole milk
- Rich in protein—an 8-ounce serving provides 6 grams of soy protein, nearly 1/3 the daily requirement in a heart-healthy diet
- Made with no artificial ingredients
- Pasteurized and shelf-stable
- USDA Organic
- QAI Certified Organic
- Certified Kosher



KIKKOMAN
PEARL
SOY MILK

www.kikkomanusa.com
800-944-0600

Hot, cold and ultra-versatile

- Serve chilled for a cool, refreshing coffee beverage
- Heat on a stove, in a microwave or with an espresso steamer to make an instant non-dairy hot coffee drink
- Steam and add espresso to make a soy super-latte
- Mix with other ingredients, including alcoholic beverages, to make hot or cold specialty drinks
- Use in non-dairy desserts, cakes and breads

Two convenient package options

Aseptic, shelf-stable 1-quart or single-serve (8.25-ounce) sizes.

Quarts for back-of-house—Ideal for coffee and espresso-bar service, as well as smoothies and healthy shakes. Great for cooking too.

Case Pack: 12/32 fl. oz. Case Code: 06160

Grab-and-go cartons—High-impact, single-serve cartons let you offer a healthy impulse beverage option for breakfast, lunch and snacks.

Case Pack: 18/8.25 fl. oz. Case Code: 06161

More hot & cool inspirations

COOL! Iced Almond Mochaccino

YIELD: 1 SERVING

- 3/4 cup Pearl® Organic Coffee Soymilk
- 1 tablespoon almond syrup
- 1 tablespoon chocolate syrup
- 1/2 cup crushed ice

Combine all ingredients in martini shaker; shake vigorously 15 seconds or until frothy and ice cold. Strain into 8-ounce glass. Serve immediately.



HOT! Caramel Latte

YIELD: 1 SERVING

- 1 cup Pearl® Organic Coffee Soymilk
- 2 tablespoons caramel syrup
- 2 tablespoons non-dairy whipped topping

Steam soymilk and syrup until hot and frothy. Pour into 10-ounce glass or mug; top with whipped topping and caramel syrup. Serve immediately.
(Featured on front)