



RYKOFF SEXTON™



MEYER LEMONADE & STRAWBERRY MEYER LEMONADE

Customers will love this modern twist on old fashioned favorites. Both lemonades are made with sweeter, less acidic Meyer lemons, creating the perfect patio refresher.



Earning a proud place in the kitchens of sophisticated chefs everywhere

A top trend for 2014 is the culinary cocktail made with premium ingredients from the kitchen. So you may want to reach for a pitcher of lemonade.

Product Inspiration

The unique, California-grown Meyer lemons are a cross between lemons and Mandarin oranges that yield a more naturally sweet, less acidic lemonade. We add flavorful lemon juice, filtered water and pure cane sugar and that's it – never overly sweet, always just right. For the strawberry version, we just add pureed strawberries to that mix. Our lemonades are pasteurized using a gentle pasteurization process and cold-filled – ready to make you and your customers happy and refreshed.

Meyer Lemonade

19% juice and made with 8 lemons per half-gallon, in case you're counting.

Strawberry Meyer Lemonade

32% fruit and juice made with 28 strawberries and 7 lemons per half-gallon.

Ideal Uses

- Perfect summer beverages
- Both are great as mixers
- Key ingredient in handmade beverages such as an Arnold Palmer, artisan sodas or cocktails

Features & Benefits

- Made with all natural, no artificial colors, sweeteners or concentrates
- Made with Meyer lemon juice
- Pasteurized using a gentle pasteurization process, maintaining a freshly squeezed taste and aroma while ensuring food safety
- Made with real cane sugar

A-Code	Product Description	Pack Size
7951585	Meyer Lemonade	6/64 oz.
7946213	Strawberry Meyer Lemonade	6/64 oz.

Food Fact

A top trend is the culinary cocktail. An example is lemonade and beer mixed to make a "shandy."



For more information about Rykoﬀ Sexton® products, visit www.usfoods.com or contact your local US Foods representative. 03-2014