

Pacific Barista Series Almond



The only Almond meticulously crafted by Pacific North West baristas, to complement the flavours of espresso and perform like milk!

"Shockingly Good"!

Nathanael May, Portland Roasting (via Barista Magazine)

"It blows away anything else T've ever worked with"!

Devin Chapman, NWRBC barista champion & Brewers Cup 2X 1st place barista champ (via Twitter)

The Almond problem?

Under steam, conventional 'grocery-store' almond milks are inconsistent, texture poorly, and release a strong bitter almond flavour that overpowers the taste of fine espresso.

The Solution?

Pacific Barista Series Almond! Meticulously crafted for taste and performance, with hands-on input from high-end baristas, specialty roasters, and professional chains.



KEEPS FOCUS ON THE COFFEE



TAKES THE HEAT!



GREAT TEXTURE

Complements fine espresso Does not burn under steam Consistently smooth, glossy Less sweetness than milk

microfoam

www.gerhardscanada.com