



## - The World's First Edible Coffee - Acapella Gourmet Foods

Coffee has taken on an extraordinary new form thanks to Mark Izzo and Kathy Niness, owners of Acapella Gourmet Foods. They have found a way to transform the delectable, robust flavor of coffee into the silky, smooth texture of chocolate and have produced the world's first and only gourmet coffee bar!

Getting coffee in liquid form to the point where it takes on a different physical property (a consistency similar to that of chocolate) was no easy task, even for Mark Izzo who holds a doctorate in food science. But he and Ms. Niness were determined to find a way. Happily, after much trial and error they have perfected the creation of a revolutionary and unique treat—a cup of coffee in a unique grab-and-go bar.



Using their unique patent pending formulas and processes, Acapella Gourmet Foods is able to convert the beloved drink into a solid form. “We carefully control each step of the process, from selection of the finest green coffee beans to roasting, blending, milling, and finally shaping into bars,” said Izzo. “We use only the highest quality all-natural ingredients to create our products—from the finest Arabica coffee beans to the creamiest whole milk,” added Niness. Since their bars contain the entire bean, finely milled to gently release all the precious coffee oil, they are able to capture a truly authentic espresso flavor in each and every bar.

It's the delicate ratio of espresso beans to milk to sugar that determines the ultimate flavor experience of each bar. “We strive to remain true to the heritage of fine espresso drinks by gaining our inspiration from the way a barista would make various specialty espresso coffees at an espresso bar,” said Niness. The bars are all-natural and pack the same amount of caffeine as a really good cup of gourmet coffee. The bars weigh 2.25 oz, retail for around \$2.99 and come in these irresistible flavors:

- ☉ **Espresso Serenade:** Made with generous amounts of espresso accented by a touch of sugar and milk to create an intense long lasting flavor experience. An excellent choice for those who cherish espresso or prefer their coffee black.
- ☉ **Toffee Espresso Concerto:** This bar perfectly blends the boldness of Espresso Serenade with generous amounts of buttery crunchy English Toffee. The toffee is made the traditional way, cooked in open kettles in small artisan batches using sugar, fresh dairy butter, and almonds. Perfect for those who like the contrast of bold espresso with a sweet buttery crunch.
- ☉ **Cappuccino Connoisseur:** True to the espresso bar classic, an elegant duet of flavorful espresso with velvety milk. Favored by those who enjoy a fine coffee but prefer the sweeter, milder experience that the addition of whole milk and sugar lend to the strength of espresso.
- ☉ **Caramel Macchiato Classico:** Velvety cappuccino surrounds a soft flowing fresh cream caramel. The definition of sweet indulgence for the caramel lover, this bar is true to the taste of this coffee house favorite.

The coffee bars were introduced last summer at the NY Fancy Food Show and have been popping up at local coffee and gourmet shops ever since. Caffè Acapella bars will be featured at the Coffee & Tea Festival being held later this month at the Metropolitan Pavilion in New York City ([www.coffeeandteafestival.com](http://www.coffeeandteafestival.com)).

For coffee lovers, there is no greater gift than these outstanding coffee bars. Treat yourself or a friend, perfect for moms, dads and grads! Shop locally or shop online at [www.acapellafoods.com](http://www.acapellafoods.com).