

ROXANNE KLEIN
ALCHEMIST, ARTIST,
WORLD-RENOWNED CHEF

*"No one comes close to
her level of artistry."*

— *Patricia Unterman,*
San Francisco Examiner
Food Editor

A California native and Bay Area resident, Roxanne Klein, first gained her appreciation for fresh, organic food on her grandparents' farm.



Encouraged to pick foods at their peak of ripeness and to prepare them in a way that showcased their natural flavor, Roxanne has always been passionate about creating food that enlivens and awakens the senses.

After undergoing classical culinary training and working her way through some of the world's finest kitchens, Roxanne was introduced to the philosophy and practice of eating raw foods by a friend. After trying a raw foods diet for one month, and experiencing the vitality, increased energy and glow they gave her, she knew this was the way for her to eat.

She became so inspired by the creative possibilities of preparing food this way that she spent several years developing a raw and living foods cuisine to rival those of the best fine dining restaurants. She opened her own restaurant to international culinary and critical acclaim. No one could believe that food as decadent and delicious as hers could also be raw, vegan, gluten and refined-sugar free.



ABOUT THE PRODUCTS

Whether it's a simple snack like Sesame Glazed Sprouted Almonds, bursting with flavor and healthfulness, or a lunch of Mediterranean Pinwheel Sandwich and Vegetaboli™, or even an indulgent dessert like Triple Layer Chocolate Torte, Roxanne's Living Cuisine is a complete line of living and raw foods that will delight and enliven the senses.

- ORGANIC & GMO-FREE
- FRESH INGREDIENTS
- RAW & LIVING FOOD
- HEALTHY FATS
- SPROUTED NUTS & SEEDS
- NON-DAIRY
- HIGHLY ALKALIZING
- NO EGGS
- NO REFINED SUGARS
- GLUTEN-FREE

*"[P]roducing fanciful, flavorful creations
at the intersection of aesthetics and a
diet without self denial." — Bon Appetit*

Roxanne, who spent years innovating this unique line of fresh, organic living and raw foods, spearheads Roxanne's Fine Cuisine.

Roxanne's is based in the Bay Area and is devoted to sustainable practices. Visit www.roxannes.com to learn more about her products and philosophy, or to sign-up for her mailing list.

ROXANNE'S, LLC
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GET THE GLOW AND THE PLEASURE

Awaken to the sensual experience of living and raw cuisine as prepared by world-renowned chef, Roxanne Klein. Fresh, organic foods that reflect nature's purity while delighting the senses with the sumptuous pleasure of complex and luscious cuisine. Roxanne invites you to explore the health and pleasure of her living foods.



*"Whether carnivore,
vegetarian, glutton
or gourmet the food
will make you
a believer."*

— *Michael Bauer,*
San Francisco
Chronicle



ROXANNE'S LIVING & RAW CUISINE

"In many ways [Roxanne] acts like an alchemist, mixing ingredients and layering flavors to get just the right combinations."

— Michael Bauer, San Francisco Chronicle

Roxanne's Fine Cuisine is pure raw and living food — all organic, unprocessed, bursting with fresh flavor and optimal nutrition. These highly alkalizing foods contain no dairy, eggs, or gluten. The products embody Roxanne's passion for the sensual experience of food, showcasing its vibrancy and taste.

Roxanne's products contain naturally occurring "good fats": monounsaturated and polyunsaturated fats found in foods like avocado; flax and nuts rich in Omega-3 essential fatty acids, or young coconut, a great source of healthy fats. They contain no "bad carbs" such as processed sugars or refined grains.

All the nuts and seeds are sprouted, an additional step that makes them "living." They are a great source of protein and flavor, forming the basis for a number of Roxanne's products.

WHAT ARE RAW & LIVING FOODS?

"There's a whole philosophy behind this cuisine, but for [Roxanne] it's more about sensuality and bringing out the best in food."

Eating raw and living foods is recognized as one of the healthiest ways to nourish our bodies.

Living and raw foods are fresh fruits, vegetables and nuts that are not heated above 118 degrees. Additionally, Roxanne's raw nuts and seeds are sprouted. Sprouting removes the enzyme inhibitors naturally present in raw nuts, making their nutrients available to the body, and enhancing their life force.

Cooking foods depletes their vitamins, micronutrients and enzymes, whereas raw foods are in their natural state keeping these nutrients intact. Because the natural enzymes of raw foods remain active, the body's ability to utilize the nutrients of the food is greatly increased.

Roxanne's raw and living foods are high in vitamins, minerals, phytonutrients, fiber and water. These foods promote a proper acid-alkaline balance necessary for good health.



After consistently incorporating raw and living foods into their diets, many people report a feeling of enhanced energy and vitality, as well as other benefits such as a strengthened immune system, a youthful feeling and appearance and optimal health. This is at least in part due to the high quality and quantity of nutrients available in raw foods.

Incorporating these foods as a regular part of your healthy diet is a great way to begin to "get the glow and experience the pleasure."



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