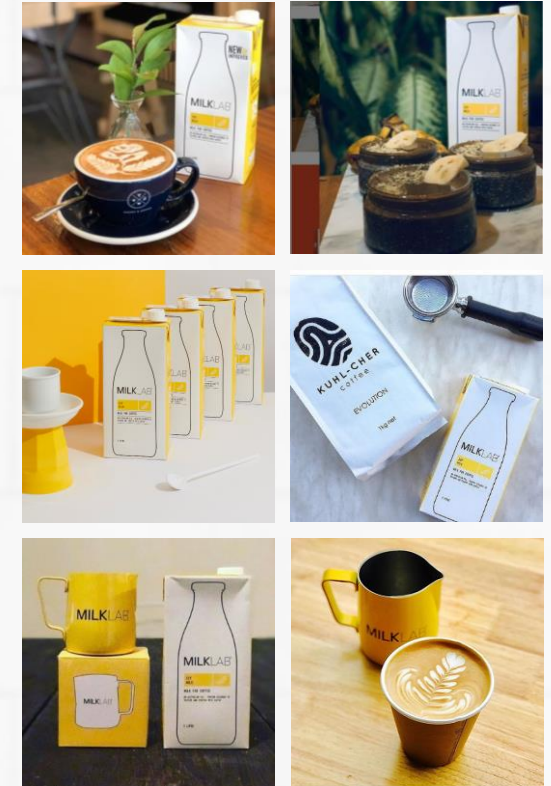


Why MILKLAB Soy?

MILKLAB®

- Offers a mild, delicious flavour which compliments the flavour of coffee
- Offers a rich and creamy mouthfeel
- **Textures, stretches and pours with high performance**
- Offers excellent latte art capabilities compared with the leading competitor
- Has a convenient twist cap, compared with the leading competitor
- **Is 13% lower in sugar than the leading competitor**
- Is up to 20% better value than the leading competitor
- **Lower in sugar and fat, and higher in protein than regular dairy**
- Contains no artificial colours, flavours or preservatives



MILKLAB Soy

Free From	<ul style="list-style-type: none">• Gluten• Dairy• Nuts• Cholesterol• GM ingredients• Artificial colours, flavours and preservatives
Suitable For	<ul style="list-style-type: none">• Vegetarians and vegans• Halal certified• Kosher certified
Nutrition and Ingredients	<ul style="list-style-type: none">• 13% less sugar than the leading competitor (Bonsoy)• Low in sodium• Low in sugar• Low in saturated fat• Source of protein• Lower in sugar and fat and higher in protein than regular dairy
Origin	<ul style="list-style-type: none">• Made in Australia from at least 92% Australian ingredients
Performance	<ul style="list-style-type: none">• Compliments the intensity of espresso• Textures and stretches with any coffee type• Offers excellent latte art capabilities compared with the leading competitor
Sensory	<ul style="list-style-type: none">• Offers a mild, delicious flavour which compliments the flavour of coffee• Offers a rich and creamy mouthfeel
Packaging	<ul style="list-style-type: none">• Convenient UHT packaging• 12-month shelf life from manufacture• FSC MIX Board from recyclable sources• Convenient twist cap compared with the leading competitors (Bonsoy and Happy Happy Soy Boy)
Other	<ul style="list-style-type: none">• Up to 20% better value than the leading competitor (Bonsoy)
Description	MILKLAB soy is a high-performance soy milk for baristas. It offers high latte art, texturing and stretching performance with a mild, creamy taste which complements the flavour of espresso-based coffee. MILKLAB soy is up to 20% better value than the leading competitor, provides less sugar than the leading competitor and offers a convenient twist top lid to support the workflow requirements of fast-paced foodservice environments.

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