Why MILKLAB Coconut?

MILKLAB

- Offers a rich, delicious flavour which compliments the flavour of coffee and chocolate
- Offers a decadent and creamy mouthfeel
- Textures, stretches and pours with high performance
- Offers excellent latte art capabilities compared with the leading competitor
- Contains 30% less sugar than the leading competitor
- Is lower in sugar and fat than regular dairy
- Contains no artificial colours, flavours or preservatives















MILKLAB Coconut

MILKLAB

Free From

- Gluten
- Dairy
- Nuts
- Soy
- Cholesterol
- · GM ingredients
- Artificial colours, flavours and preservatives

Suitable For

- · Vegetarians and vegans
- Halal certified
- · Kosher certified

Nutrition and Ingredients

- Natural goodness of coconut. 15% coconut cream content
- 22% less KJ than the leading competitor (Coco Quench)
- · Low in sodium
- Contains 30% less sugar than the leading competitor (Pure Harvest)

Origin

- · Ethically and sustainably sourced coconuts- no animal labour
- Made in Australia from at least 84% Australian ingredients

Performance

- · Compliments the intensity of espresso
- Textures and stretches with any coffee type
- Offers excellent latte art capabilities compared with the leading competitor (Pure Harvest)

Sensory

- Offers a rich, delicious flavour which compliments the flavour of coffee and chocolate- Try as a chocolate bounty!
- Offers a decadent and creamy mouthfeel

Packaging

- Convenient UHT packaging
- 12-month shelf life from manufacture
- FSC MIX Board from recyclable sources

Description

MILKLAB Coconut is made with the natural goodness of ethically sourced coconut cream. It offers a rich, smooth coconut taste which pairs perfectly with espresso-coffee and chocolate, complementing their robust flavours. MILKLAB Coconut is also the health-forward choice, containing 22% less kilojoules (calories) than the leading competitor. Free from dairy, gluten, nuts and soy it is also an ideal choice for multiple allergies and intolerances.

