



SINCE 1964

PROFESSIONAL



Barista Milk

Ideal for frothing and foaming.
Perfect for hot and cold beverages!



Stir Up More Sales



This versatile barista milk is your key to consistently excellent foam, perfect pours and creative freedom – hot or cold.

Coffee culture has evolved into a cornerstone of modern hospitality – a space where craft, connection and creativity come together. Whether it's the perfect flat white or an iced matcha latte, customers expect quality, consistency and a touch of flair in every cup.

To meet these expectations, baristas need ingredients they can trust – with textures that perform, flavours that complement and results that hold up under pressure.

Our barista milk has been developed specifically for professional use. It delivers a smooth, silky texture, a fine-pored, stable foam and is ideal for both hot and cold applications. Whether you're pouring latte art or creating signature beverages, this milk gives you the flexibility and reliability you need behind the counter – and helps elevate every drink on your menu.

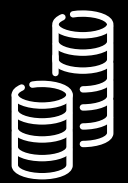
From classic espresso-based drinks to modern seasonal specials, this is your go-to milk for more efficiency, more creativity – and ultimately, more satisfied guests.



*Internationally
popular classic*



*Highly reliable
results*



*Attractive
margins*

The Ideal Barista Milk

It's never been easier to create smooth, stable foam and perfect coffee moments – with a milk that works as hard as you do.



Good reasons to choose Oldenburger Barista Milk

- Ideal for frothing and foaming
- Perfect for hot and cold beverages
- Smooth and fine-pored foam
- Creamy texture
- Long-lasting and stable milk foam
- High and stable volume gain
- Extremely versatile



For Hot & Cold Drinks



Ideal for Latte Art



Great Stability



From Pure Cow's Milk



Tested and approved

A professional barista rigorously tested our Oldenburger Barista Milk across all key applications. The result: full approval and five versatile recipe inspirations.

Extremely Versatile Milk

Whatever is on your menu – our Barista Milk delivers the texture, stability and taste your guests expect.

From warm café classics to refreshing cold brews, from modern tea creations to indulgent dessert drinks – this milk does it all. With a creamy texture, reliable performance and subtle taste, it adapts effortlessly to every preparation style and puts your creativity centre stage.



Creamy, stable foam



Silky foam and even texture



Natural richness and harmony



Smooth foam tops cold brew






Stable milk consistency and subtle taste



Perfectly blended tea with creamy milk

Various Applications. Trusted Results.

Oldenburger Barista Milk performs reliably across all coffee shop systems – from manual steaming to blending and full automation.

Portafilter Use	Fully Automatic Machines	Blending and Mixing
 <p>Hot Application: Individual performance via manual steaming across all foaming qualities</p> <p>Usability:</p> <ul style="list-style-type: none"> • Viscosity ideal for pouring and latte art techniques • Easy manual foaming with steam wand • Reliable foaming at different temperatures; best results when processed cold (3–5°C) • Solid stabilisation at minimal air intake • Seamless blending with espresso, chocolate and matcha <p>Added Value (Margins)</p> <ul style="list-style-type: none"> • High foam volume with maintained stability vs. fresh milk (up to +16%) <p>Structure / Quality Barista-standard foaming from high-volume froth to dense microfoam for all types of warm and hot beverage recipes</p>	 <p>Hot & Cold Application: Standardised implementation via machine presets across a wide range of foaming qualities</p> <p>Usability:</p> <ul style="list-style-type: none"> • Foam quality customisable via programmable settings • Compatible with pro and semi-pro machines • Processed cold at 3–5°C; temperature-sensitive (> 8°C = blockage risk) • Consistent foaming and stabilisation at low air intake • Medium-level integration with espresso, chocolate and matcha – ideal for layered and airy visuals <p>Added Value (Margins)</p> <ul style="list-style-type: none"> • Highly reproducible and standardised results with just one product <p>Structure / Quality Versatile foaming for classic airy milk foam recipes in hot and cold drinks</p>	 <p>Cold Application: Quick, easy and universal foaming – via blending, mixing or siphon-charging</p> <p>Usability:</p> <ul style="list-style-type: none"> • High viscosity, density and creamy texture – ideal for layered drinks • Iced drinks with minimal dilution possible • Processed cold at 3–12°C; temperature-sensitive above room temperature • Stable foaming and stabilisation at medium air intake • Homogeneous incorporation with various co-ingredients like liquids or powders <p>Added Value (Margins)</p> <ul style="list-style-type: none"> • Strong cold-foaming performance • Up to 2.5 × foam volume with lasting stability <p>Structure / Quality Rich, long-lasting foam for cold and iced drinks like smoothies, frappés and dessert toppings</p>

<p>Conclusion:</p> <ul style="list-style-type: none"> • Versatile foaming qualities: adaptable to endless recipe variations • Creamy texture, glossy appearance, smooth mouthfeel 	<ul style="list-style-type: none"> • Reliable, long-lasting stability • Light taste – low flavour impact • High volume gain compared to fresh milk
--	--

One Milk. Many Textures.

Whether you’re pouring delicate latte art or blending rich, creamy cold drinks – Oldenburger Barista Milk adapts effortlessly to every technique.

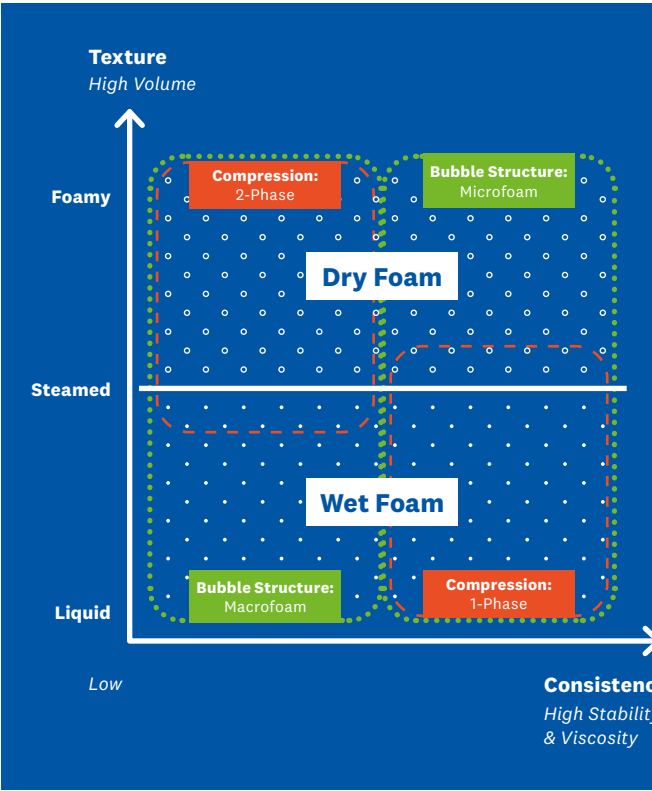
What’s the Science Behind Foam?
Foaming isn’t just about bubbles. It changes milk’s structure and mouthfeel by altering **texture** (volume, density) and **viscosity** (flow, stability). These shifts shape sensory perception: mouthfeel (creamy vs. airy), visual effects (e.g., layering, latte art), and even how flavour is perceived.

Foaming increases milk volume by incorporating air during the **stretching phase**. Less air results in dense “wet foam”, more air in “dry foam”. Both lie on a continuous spectrum.

However: final foam quality – its stability and viscosity – depends on how effectively milk’s proteins and fat bind the air.

That’s defined by:

- Key Variables**
- 1. Dimensions / Size of Bubbles:**
Air pockets (bubbles) are injected via a steam wand, pump or high-speed blending. Smaller bubbles = higher viscosity and stability.
- **Fine:** microfoam – smooth, shiny, pourable (e.g., latte art)
 - **Coarse:** macrofoam / froth – airy, stiff (e.g., cappuccino, light toppings)
- 2. Compression:**
Rotation during a **rolling phase** (manual) or valve pressure (automated) distributes the air evenly. Uniform / homogeneous foam = higher viscosity and stability.
- **With rotation** > single-phase foam: homogenous microfoam (e.g., for latte art)
 - **Without/after rotation** > two-phase foam – separates into liquid and airy components (e.g., for layered drinks)



- 3. Temperature:**
Heat reduces air uptake but increases viscosity – until proteins denature above 65°C and collapse.
- 3–25°C: cold foaming
 - 25–65°C: hot foaming
- Barista Basics for Consistent Results:**
- Always use fresh milk ≤6°C. Never re-steam.
 - Fill pitcher to spout base.
 - Steam tip just below surface – no bubbling.
 - Start stretching immediately.
 - Wand angle: 30–45°. Finish with full rolling.
 - Maintain rolling manually until pouring.
 - Maximum temperature: 65°C

Step by Step

Latte Macchiato



1. Foaming: Fill the milk pitcher, position the steam wand just under the surface, open the steam valve fully and heat the milk.



2. Foam quality: Using the steam wand, work microbubbles into the milk until it doubles in volume (maximum “stretching phase”), rolling it at the same time (“rolling phase”).



3. Coffee base: Allow the foamed milk to settle briefly in the pitcher and prepare the espresso shot at the same time.



4. Pouring: Gently swirl the milk foam in the pitcher and pour carefully down the side into a latte macchiato glass.



5. Texturing: Allow the milk foam to settle in the glass for around 20–30 seconds to create the desired levels in the glass.



6. Finishing: Pour the freshly prepared espresso through the centre of the milk cap.



7. Latte art: Decorate the milk cap with individual drops of espresso and connect them to create a vine pattern.



8. Serving: Serve hot with a long spoon.

Step by Step

Latte Art



1. Foaming & foam quality: Prepare an espresso. At the same time, fill the milk pitcher, position the steam wand just under the surface, open the steam valve fully and heat the milk. While doing so, use the steam tip on the surface of the milk for 2–3 seconds to work microbubbles of air into the milk, so as to increase the volume slightly (minimum “stretching phase”), then immerse the steam wand completely in the milk and allow to roll (“rolling phase”).



2. Pouring: Gently swirl the microfoam briefly in the pitcher and, from a height initially, pour vertically in a thin stream, allowing the milk to hit the surface and sink under the coffee. Fill the cup 50–80%.



3. Latte art: Holding the cup at an angle, place the spout of the pitcher in the centre at approx. 45° and allow the milk foam to flow over the coffee with controlled motions.



4. Multi-part latte art: For multi-part designs, start as often as necessary in the centre of the cup leaving a small gap between the poured elements and connect them with a sweeping hand motion towards the side of the cup.



5. Basic techniques for latte art: Designs covering a large surface area are produced by flat pouring without moving the spout; lines require a quicker, steeper stream and movement of the pitcher to and fro as necessary (e.g., the tip of the heart design).



6. Serving: Impress guests with new and customised designs every time.

Step by Step

Dirty Matcha Latte



1. Foaming & foam quality: Fill the mixer cup and foam the milk cold on a medium setting until it doubles in volume.



2. Matcha base: In parallel, dissolve the matcha powder in lukewarm water, whisk until foamy and pour over ice cubes.



3. Starting the coffee base: Gently swirl the foamed milk briefly in the cup and prepare the espresso shot at the same time.



4. Pouring: Pour the foamed milk over the ice cubes on top of the matcha.



5. Finishing: Pour the freshly prepared espresso through the centre of the milk cap.



6. Serving: Serve ice cold with a straw.



Get more Step by Steps
on our website

Beetroot Ginger Superfood Latte



**Tips from
Chefs to Chefs**

For extra fruitiness:
add 20 g red berries
(raspberries, blackcurrants
or blackberries) in purée
or concentrate form

Preparation time
3 minutes

Serves
1 person à 350 ml

Ingredients

1	10 g	beetroot powder (6–8 g)
1/2	10 g	ginger powder (2 g)
10	10 g	muscovado or palm sugar
40	40 ml	hot water
150	150 ml	Oldenburger Barista Milk
20	20 g	finely ground coffee for ristretto doppio (target volume: 35–40 ml)

Instructions

Making the Latte Macchiato
Dissolve the beetroot powder, ginger powder and sugar in 40 ml of hot water in a small jug and whisk to produce a viscous consistency without any lumps.

Froth **Oldenburger Barista Milk** at 60°C (or blend cold) to about double its original volume (latte macchiato), pour it into a tall glass and let the milk foam settle in the glass for about 30 seconds to allow the layering to form.

In the meantime, prepare a double ristretto in a preheated espresso jug.
Cold version: prepare the coffee and flash chill over ice cubes.

Pour the beetroot mixture and then the ristretto slowly into the glass through the centre of the milk cap.

The Final Touch
Decorate the milk cap with the remaining drops of the mixture and use a latte art pen to create a heart-vine pattern.



Recommended
product

Spirulina Blood Orange Smoothie



Preparation time
6 minutes

Serves
1 person à 300 ml

Tips from Chefs to Chefs

To pre-mix larger quantities, simply use a cream siphon: this quickly produces a particularly airy foam.

Ingredients

4–5 ml	spirulina powder (blue-green algae)
75 ml	water or apple juice
50 ml	Oldenburger Barista Milk
½	avocado
100 ml	blood orange purée/concentrate
25 g	pomegranate syrup or 15g coconut flower syrup
1	pinch of protein powder



Recommended product

Instructions

Making the Smoothie
Sift the spirulina powder into 75 ml of water at room temperature, add 25 ml of **Oldenburger Barista Milk** and blend in the mixer on a low setting.

Dice half an avocado and blend with the spirulina solution to produce a fine cream. Fill a glass to almost half-full and create small wave patterns in the spirulina cream around the sides of the glass using a long spoon or straw.

Froth the remaining well-chilled **Oldenburger Barista Milk** mixed with the blood orange purée, the syrup and the protein powder in the mixer (for single portions; for larger quantities, see the tip above) to approximately double its original volume and place on top of the cream. The different densities of the cream and foam create clear layering in the glass automatically.

The Final Touch
Garnish the drink with orange zest, pomegranate seeds or a homemade wafer as preferred and stir vigorously before enjoying to produce a deep violet colour.

Creamy Yuzu Coffee Lemonade



Tips from Chefs to Chefs

The nitro version of cold brew coffee, e.g., in a cream siphon, also gives a velvety mouthfeel, deep sweetness and an extra flavour kick.

Preparation time
4 minutes

Serves
1 person à 350 – 400 ml

Ingredients

35 ml	Oldenburger Barista Milk
3–4	green cardamom pods
1	pinch of sea salt
½	yuzu fruit (untreated) or 50 ml yuzu juice plus zest
50 g	maple sugar
	ice cubes
150 ml	sparkling water
75 ml	cold brew coffee (optionally as nitro version)



Recommended product

Instructions

Making the Coffee Lemonade
Froth the **Oldenburger Barista Milk** together with the crushed cardamom, sea salt and a little yuzu zest cold in the blender or with a milk frother until it is approximately one-and-a-half times its original volume and creamy.

Cut half a yuzu fruit into eighths, add to a lemonade glass with 40 g of the maple sugar and crush with a muddler (bar pestle).

Fill the glass ¾ full with ice cubes and add the sparkling water.

Pour the cold brew coffee slowly over a bar spoon to preserve the clear appearance in the middle of the glass. Optionally: For the nitro version, pour the coffee around the edge of the glass onto the ice cubes.

Fill the glass to the brim with the creamy milk topping.

The Final Touch
Sprinkle 10 g of maple sugar onto half a slice of yuzu, flambé it and position on the drink as an aromatic garnish.

Spanish Pistachio Mocha Latte



Preparation time
4 minutes

Serves
1 person à 350 ml

Tips from Chefs to Chefs
Homemade sweet condensed milk: simply reduce 4 parts Oldenburger Barista Milk and 1 part sugar hot to the desired creamy consistency

Ingredients

125 ml	Oldenburger Barista Milk
25 g	unsweetened pistachio paste
10 g	Oldenburger Butter, unsalted
¼ tsp.	brown sugar
20 g	finely ground coffee (for espresso doppio)
1 tsp.	80% cocoa powder
50 g	sweetened condensed milk (see recipe in the tip above)
	kadayif nests
	chopped pistachios
	edible gold leaf flakes

Instructions

Making the Mocha Latte
Froth **Oldenburger Barista Milk** with the steam wand at 60°C (or cold in the blender) to approximately double its original volume (latte macchiato) and stir in the pistachio paste, soft butter and a pinch of sugar.

In parallel, prepare a double espresso in a preheated espresso jug and mix with the cocoa powder to produce a thick mocha. For the cold version: Prepare the coffee and flash chill over ice cubes.

Pour quantities of the pistachio cream, sweetened condensed milk and mocha into the glass in turns (over ice cubes) to arrange the individual ingredients.

The Final Touch
Optionally garnish with the baked kadayif nests and chopped pistachios.



Roasted Earl Grey-Infused Milk Tea



Preparation time
5 minutes

Serves
2-3 persons / 550-600 ml

Tips from Chefs to Chefs
Add ice cubes for the cold version.

Ingredients

1 tbsp.	roasted green tea powder, e.g., hōjicha
450 ml	water
10 g	Earl Grey tea syrup
12 g	green leaf tea, e.g., Gyokuro, Jasmine Dragon Pearls
75 ml	Oldenburger Barista Milk
	Ice cubes for the cold version

Instructions

Making the Milk Tea
Sift the hōjicha powder into the tea ceremony set, froth in 100 ml water at 80°C (for the cold version: 40°C) using the chasen (bamboo tea whisk) and pour into the bottom of the teapot. For the cold version: Pour over ice cubes into the teapot.

Heat 350 ml tea water to 80°C.
For the cold version: Reduce water volume to 200 ml.

In parallel, lightly froth the Earl Grey-infused **Oldenburger Barista Milk** at 60°C (or cold) to approx. one-and-a-quarter times its original volume and allow to roll into a creamy texture before adding to the hōjicha foam in the teapot.

The Final Touch
To serve: Fill the tea filter and pour the water over the tea in the filter at the table and, following the desired steeping time, add via the release switch.





PROFESSIONAL



Looking for More?



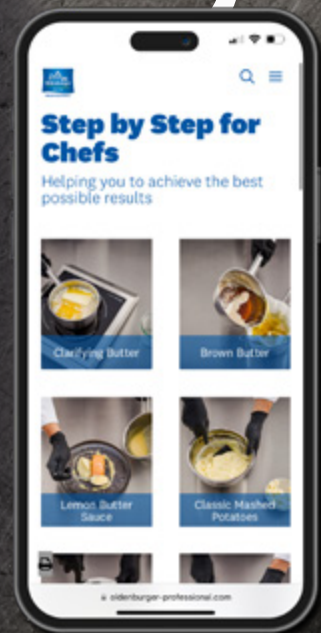
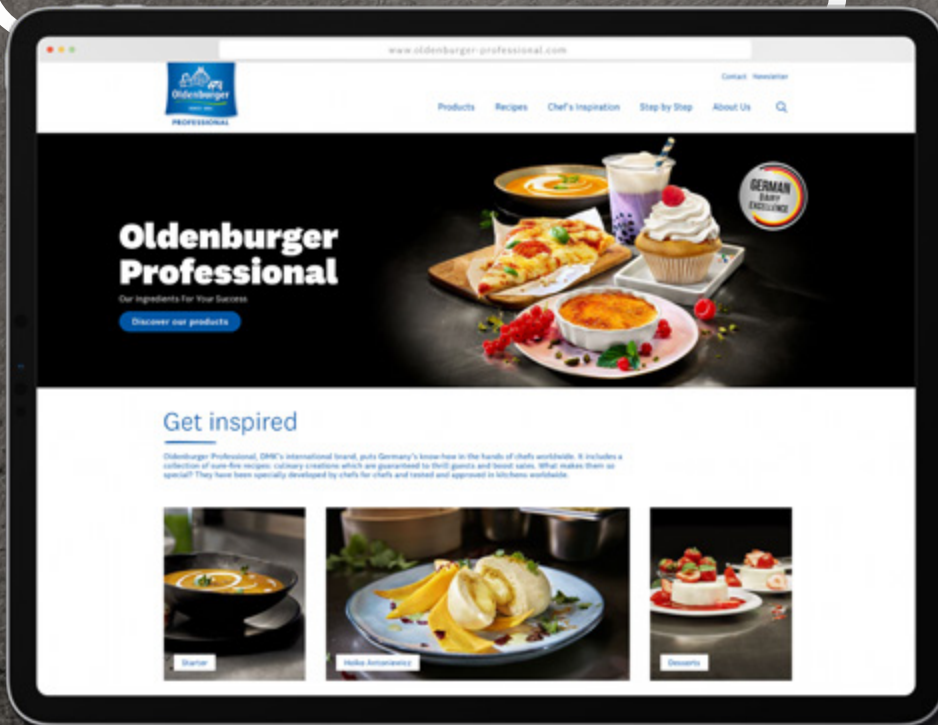
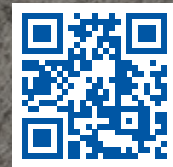
Subscribe to our
newsletter



Get inspired by our
professional recipe ideas



Discover our Step by Steps
to achieve the best results
with our products



DMK Deutsches Milchkontor GmbH

Industriestr. 27 • 27404 Zeven • Germany

Phone: +49 421 243-0 • Fax: +49 421 243 2222 • oldenburger-professional@dmk.de

www.oldenburger-professional.com