

**SINCE 1964** 

**PROFESSIONAL** 



# Barista Milk

Ideal for frothing and foaming.

Perfect for hot and cold beverages!



## 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
- Extremly 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.



# **Product Data**

### Oldenburger Barista Milk, 1L

- For hot and cold drinks
- · Ideal for latte art
- Great stability • From pure cow's milk

Sales Unit 12×1L (per carton)

**Art. no.** 22942

Packaging 1L SIG format with screw cap

98% Milk (1.0% fat), milk permeate powder, milk protein product, stabiliser sodium alginate (E401).

# Nutrition Information Average Values per 100 ml

Energy	197 kJ / 47 kcal
Total Fats	1.0 g
Of which Saturated Fats	0.7 g
Carbohydrates	5.8g
Of which Sugars	5.8g
Protein	3.6g
Salt	0.15 g

EAN unit approx. 1L	4036300013750	
EAN carton 12 × approx. 1 L	4036300229427	
Shelf life after production <sup>1</sup>	365 days	
Storage conditions	between +2°C and +25°C, without cooling	
Packaging (L×W×H)		
Dimensions of carton (4×3kg)	379 × 192 × 209 mm	
Gross weight of the carton	approx. 13 kg	

120 × 80 × 140 cm approx. 936 kg

Dimensions of the pallet

Gross weight of the pallet



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