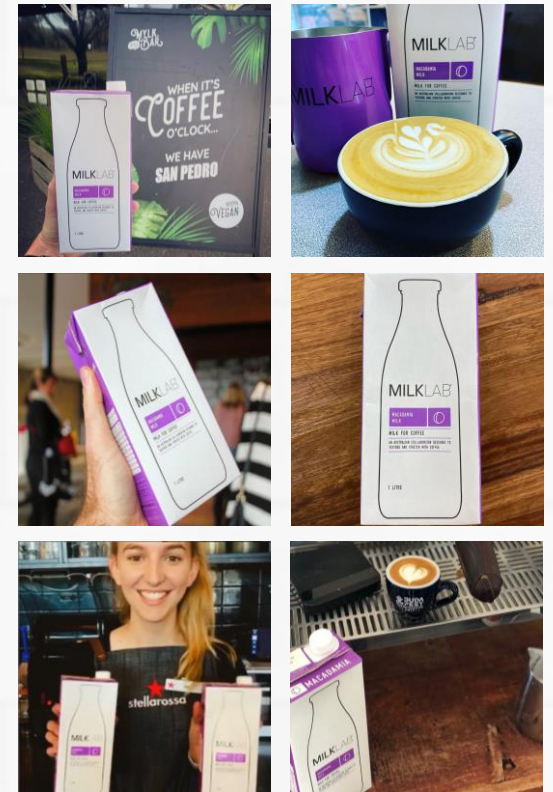


# Why MILKLAB Macadamia?

- 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
- Is lower in sugar and fat than regular dairy
- Contains no artificial colours, flavours or preservatives



## MILKLAB®



# MILKLAB Macadamia

## Free From

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

## Suitable For

- Vegetarians and vegans
- Halal certified
- Kosher certified

## Nutrition and Ingredients

- Low in sugar
- Low in saturated fat
- Low in sodium
- Lower in sugar and fat than regular dairy milk

## Origin

- Made with 100% Australian Macadamias
- Made in Australia from at least 98% Australian ingredients

## Performance

- Compliments the intensity of espresso
- Textures and stretches with any coffee type

## Sensory

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

## Packaging

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

## Description

Made with 100% Australian Macadamias, MILKLAB Macadamia offers a decadent, creamy, nutty flavour which complements the flavours of espresso-coffee and chocolate. With less sugar and fat than regular dairy milk it is also a popular choice for health-conscious consumers looking for a healthier plant-based alternative which has the same performance and functionality in coffee as dairy milk.

# MILKLAB®

