

# Why MILKLAB Oat?

- A smooth, creamy alternative to dairy
- **Made with 100% Australian Oats**
- 10% Oat content
- No added sugar
- Mild oat-y flavour with a natural, subtle sweetness that compliments the flavour of espresso coffee
- **Textures, stretches and pours with high performance**
- **Fortified with calcium**, an essential nutrient required to support healthy bones and teeth
- The most environmentally sustainable dairy alternative
- Contains no artificial colours, flavours or preservatives



# MILKLAB®



# MILKLAB Oat

## Free From

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

## Suitable For

- Vegetarians and vegans
- Halal certified
- Kosher certified

## Nutrition and Ingredients

- 10% Oat Content
- No added sugar
- Low in sodium
- Low in sugar
- Lower in sugar and fat than regular dairy milk
- Fortified with calcium, an essential nutrient required to support healthy bones and teeth
- The most sustainable dairy alternative

## Origin

- Made in Australia from at least 97% Australian ingredients
- Made with 100% Australian oats

## Performance

- Compliments the intensity of espresso
- Textures, stretches and pours with high performance

## Sensory

- Offers a rich oat-y flavour with a natural, subtle sweetness that compliments the flavour of espresso coffee
- Offers a creamy mouthfeel

## Packaging

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

## Description

MILKLAB Oat is a smooth, creamy alternative to dairy. Made with 100% Australian oats and with no added sugar it offers a mild oat-y flavour with a natural, subtle sweetness that complements the flavour of espresso coffee. As well as providing a delicious taste, MILKLAB Oat offers superior texturing, stretching and latte art capabilities with any coffee type.

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