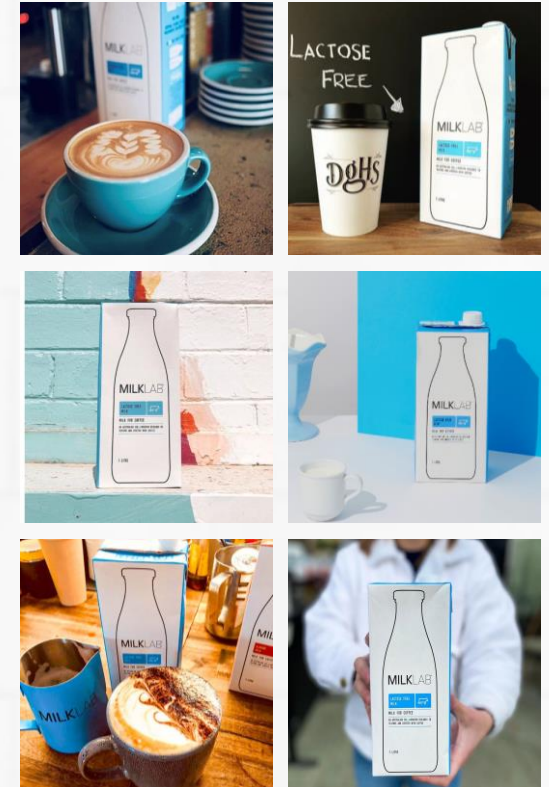


Why MILKLAB Lactose Free?

- Offers a rich, delicious flavour which compliments the flavour of coffee
- Offers a decadent and creamy mouthfeel, just like regular dairy milk
- Textures, stretches and pours with high performance
- **Made with 100% Australian Dairy milk from NSW and VIC farmers**
- **Gold Award Winner – NSW dairy industry Association of Australia**
- Contains no artificial colours, flavours or preservatives and no added sugar



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MILKLAB Lactose Free

- Free From**
- Artificial colours, flavours, preservatives
 - Gluten
 - Nuts
 - Soy
 - Added sugar
 - Lactose

- Suitable For**
- Vegetarians
 - Halal certified
 - Kosher certified

- Nutrition and Ingredients**
- Nutrition: 38% RDI calcium/serve
 - Source of protein
 - Low in sodium

- Origin**
- Made with 100% Australian Dairy Milk from NSW and VIC farmers
 - Made in Australia from at least 99% Australian ingredients
 - Collaboration with farmers including farmers in the Goulburn Valley

- Performance**
- Textures, stretches and pours with high performance

- Sensory**
- Offers a decadent and creamy mouthfeel, just like regular dairy milk

- Packaging**
- Convenient UHT packaging
 - 270-day shelf life from manufacture
 - FSC MIX Board from recyclable sources

Description MILKLAB Lactose Free is a collaboration supporting Australian dairy farmers to produce a high performance foodservice exclusive Lactose Free milk for espresso coffee. We add a natural enzyme – lactase to our 100% Australian dairy milk to produce a dairy milk which is lactose free. Our milk is from NSW and VIC farmers, including farmers in the Goulburn Valley - home to some of Australia's tastiest dairy milk. Using the best quality dairy milk and state-of-the art manufacturing capabilities ensures that our MILKLAB Lactose Free milk maintains the taste standards of fresh dairy, in the convenience of a long-life UHT product.

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