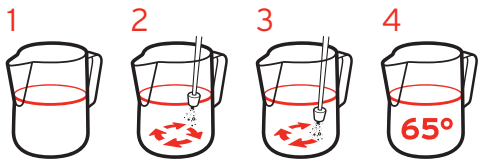


CafeMilk is Naturmælk's and Copenhagen Coffee Academy's milk for the quality-conscious café. Version 1.0 is the first biodynamic milk that is being packaged specifically with the needs of the professional barista and the enthusiastic home barista in mind. The biodynamic method of cultivation and production has a number of advantages. One of them is that the milk's natural flavor is better preserved. In addition, due respect is being paid to the balanced interplay linking the cow, the farmer, nature and the existential well-being of all three elements of this ensemble is being taken into consideration. We hold that these values are going to be more and more crucial when it comes to high-end milk products of the future. Copenhagen Coffee Academy has been researching milk since 2003. The coming versions of CafeMilk will be building further on what we are learning. CafeMilk's characteristically full and rich flavor will satisfy the needs of the quality-conscious café. Although CafeMilk has a fat percentage of only 1.5, it tastes like whole milk, due to the biodynamic production method. For this reason, it is ideal for making cappuccino and caffè latte. Of course, it's also perfect to drink – just as it is!



TipsTricks

(1) Fill the pitcher until it is half full of CafeMilk, which must be no warmer than 4° Celsius. (2) Let air into the liquid by slightly raising the tip of the steam wand just above the surface, so that you can hear a soft whistling. (3) As soon as the milk reaches a lukewarm temperature (app. 35° C.) let the tip of the steam wand sink below the surface. Now the milk has to circulate without taking in any more air. (4) The perfect milk foam has a silky texture on the surface; there should be no visible bubbles. The final temperature of the milk should be 65-70° C.

1 Liter of Biodynamic Milk

Pasteurized, non-homogenized cow's milk.

At the dairy, the milk is treated as gently as possible: the milk is transported only by means of gravity and the pasteurization pump works at low speed. Consequently, the milk's natural qualities remain intact.

Nutritional content per 100 grams Energy 195kJ (45 Kcal),

protein 3.4 g, carbohydrates 4.5 g, fat 1.5g

Vitamin B-2 (riboflavin) 0.19 mg (12%*)

Minerals Calcium 120 mg (15%*),

phosphorous 90 mg (11%*)

* of the recommended minimum daily

requirement

Use before See the date on the top of

the carton **Storage** Should be refrigerated

at a temperature below 5°C

DK-Ø-7



the organic dairy
NATURMÆLK

1.5%
1 Liter

Biodynamisk

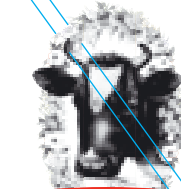
CafeMilk
Version 1.0

Biodynamisk

CafeMælk
Version 1,0

1,5%
1 Liter

det økologiske mejeri
NATURMÆLK



Fremstillet

Mindst holdbar til

BØJES HELT
TILBAGE

PURE-PAK

ÅBNES HER

BØJES HELT
TILBAGE

Biodynamic

CafeMilk
Version 1.0

the organic dairy
NATURMÆLK

Biodynamic

CafeMilk
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CafeMælk
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1 Liter

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Fremstillet

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