



PROFESSIONAL

DUTCH LADY

PROFESSIONAL FULL CREAM MILK

Make Perfect Coffee and Desserts





AS FOOD SERVICE PROFESSIONALS, YOU HAVE DIFFERENT NEEDS IN MILK





INTRODUCING

DUTCH LADY PROFESSIONAL FULL CREAM MILK

Makes Perfect Coffee and Desserts

- A RICH, CREAMY, HIGHLY VERSATILE MILK designed for food professionals to use in baking, cooking and make beverages
- SPECIALLY FORMULATED TO DELIVER SMOOTH MICROFOAM in coffee and delivers a taste that is perfectly balanced when mixing with other ingredients
- HIGHLY STABLE when cooking under high temperature





WHAT MAKES OUR PROFESSIONAL FULL CREAM UNIQUE?

FOOD SERVICE PACK



- Designed for food service usage.
- Formulation is specially designed to have the right taste when mixed with other ingredients and has a good foam quality.
- Best for cooking, baking and make beverages. Good for direct consumption too.
- Able to create silky, long-lasting microfoam in coffee.

CONSUMER PACK



- Designed for home consumption.
- Formulation is designed to have our signature milk taste. May be overpowering other ingredients in food & beverages.
- Best for direct consumption or paired with other food in breakfast.
- Unable to create silky and long-lasting microfoam for coffee.



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PRODUCT INFORMATION

MILK COMPOSITION

Composition	Per 100ml	Per 250ml
Energy	62 kcal	155 kcal
Protein	3.3g	8.3g
Carbohydrate	4.7g	11.8g
Fat	3.3g	8.3g

HALAL CERTIFIED



MS 1500:2009
1069-01/2004

PRODUCT INFORMATION

Per pack: 1 L
Per carton: 1L x 12
Material code: 1158358
Barcode (single pack): 955 6166 041650
Barcode (carton): 1 9556166062591

STORAGE & SHELF LIFE

Stored condition: ambient
Shelf life: 8 months
Once opened, store in fridge and
consume within 3 days

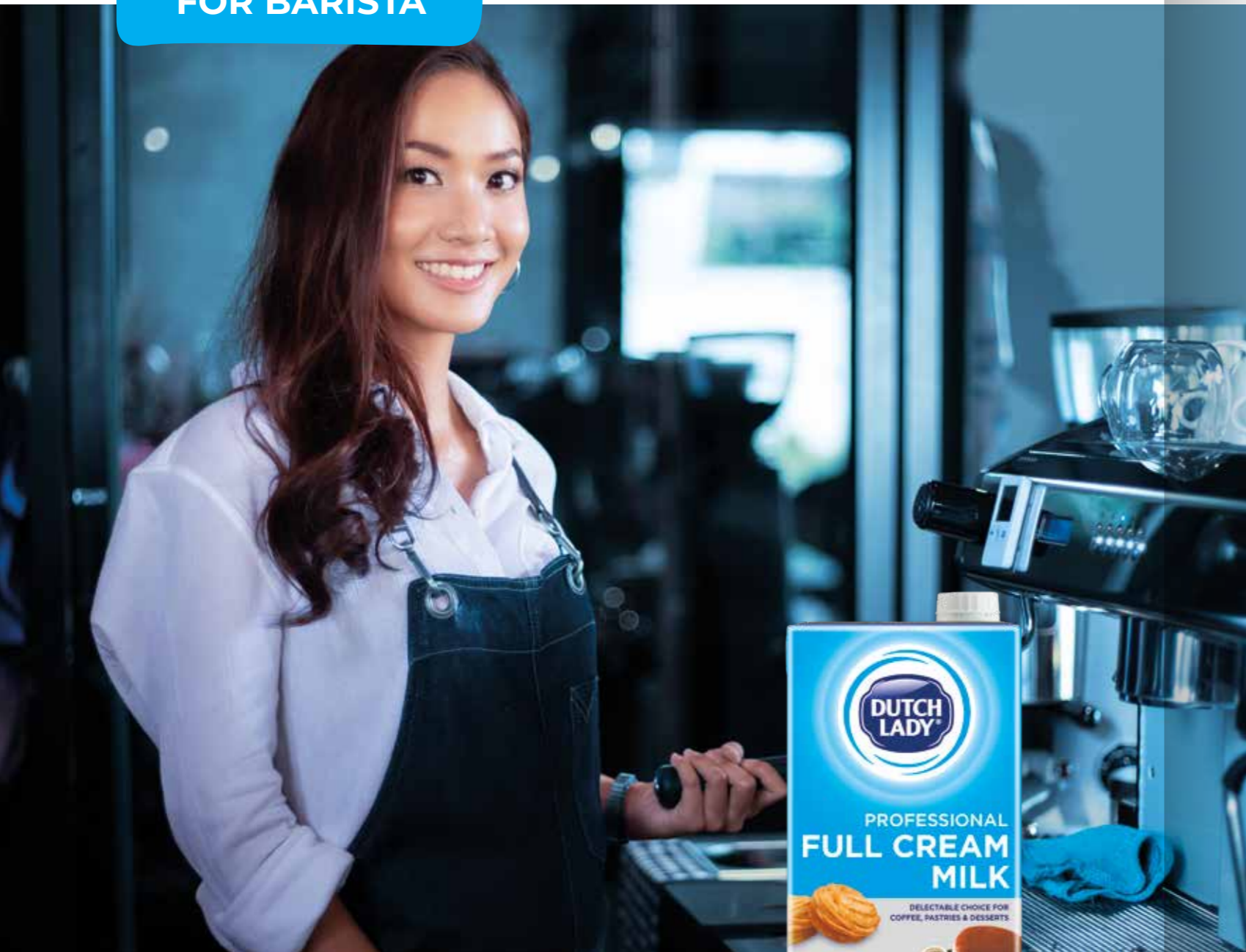


ORDERING

Minimum order quantity:
5 cartons per delivery

4 REASONS DUTCH LADY PROFESSIONAL FULL CREAM IS THE PERFECT MILK FOR YOUR BUSINESS

FOR BARISTA



1 Makes silky and lasting microfoam in coffee



2 Delivers 20-25% savings compared to pasteurized milk



3 Long shelf-life, hence no pressure of finishing up the milk, therefore less wastage



4 Its ambient storage frees up fridge space and convenient for catering services



RECOMMENDED USAGE FOR BARISTAS



HOT & COLD BEVERAGES



Hot latte, cappuccino, mocha



Coffee & tea



Bubble tea



Milkshake

Creating The Perfect Serve



When it comes to milk frothing, high milk wastage is a common challenge in cafés! Imagine a café makes 100 cups of coffee in a day, and 30ml of frothed milk is wasted in every cup of milk coffee. This translates to more than RM6,000 wastage in milk in a year!

Follow these steps to minimise wastage, create the perfect serve of coffee and increase your profits.



Step 1

Stretch

Angle the half-filled jug until the steam wand is 2mm in the milk.
1-2 sec: Flat White, Late, Mocha
4-5 sec: Cappuccino



Step 2

Swirl

Lift the jug for the milk to start swirling. The milk will begin to hiss around 60°C-65°C.



Step 3

Serve

After paying close attention while stretching and swirling the milk, it is now perfectly frothed and textured to serve the perfect coffee.



Step 4

Save

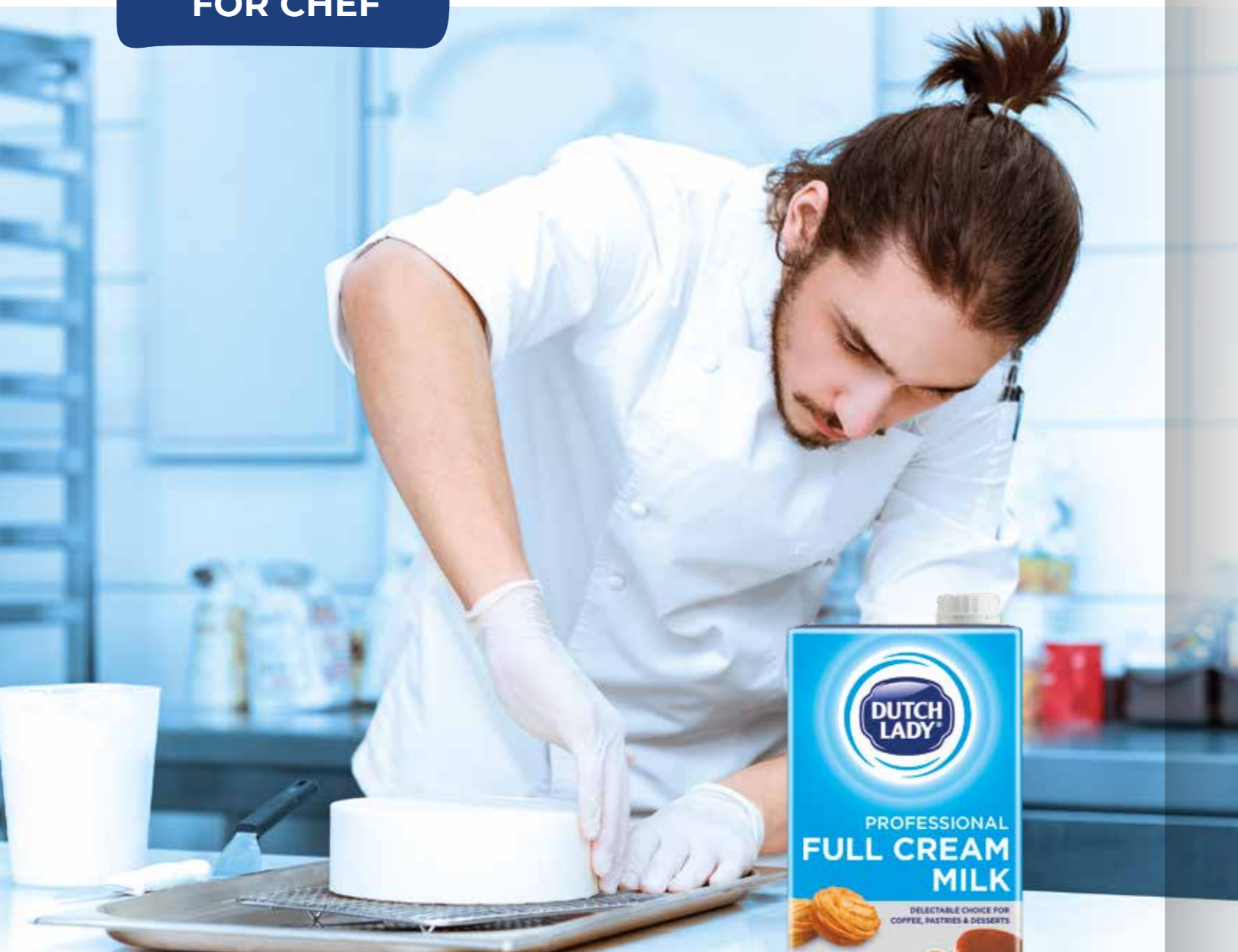
By frothing the milk correctly, you will save on milk and increase profitability.

Tips

- For best frothing result, chill the milk at 0°C – 4°C.
- Do not froth the milk over 70°C as it will give unpleasant flavours.
- Do not add flavours or sugar to the milk before frothing.
- Do not reheat milk more than once. Proteins will be reduced.
- Do not pour too much of milk than what is needed to avoid wastage.

4 REASONS DUTCH LADY PROFESSIONAL FULL CREAM IS THE PERFECT MILK FOR YOUR BUSINESS

FOR CHEF



1 Makes tender and moist cakes in pastries and desserts



2 Adds a soft and smooth texture in ice desserts



3 Stable performance when cooking or baking under high temperature



4 More hygienic with the recloseable cap



RECOMMENDED USAGE FOR CHEFS



DESSERTS & FOODS



Cakes & desserts



Ice cream



Soup & sauces



Food

Why Dutch Lady



A subsidiary of **ROYAL FRIESLAND CAMPINA**, one of the top 5 dairy companies in the world

Fully owned by dairy cooperative with more than **18,000 DAIRY FARMERS**

More than **140 YEARS** of dairy expertise



FULL CONTROL OF DAIRY QUALITY from Grass-to-Glass

Our dairy products are **SPECIALLY FORMULATED** together with baristas and chefs

TRUSTED PROFESSIONAL QUALITY, so chefs and baristas can focus on perfecting their craft



Contact Us Today to Get Free Sample and Discuss Further!

We'll be very glad to hear from you and assist as much as we can. Feel free to reach us via:

1. Call us at Dutch Lady Careline

1800-88-1191, Monday to Friday 8.30am to 4.30pm

2. Email us

We can be reached via

dutchladycareline@Frieslandcampina.com

3. Mail us

Write to us at the following corresponding address:

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