

# Butter Cappuccino Drink.

Extra buttery and caramelized taste in cappuccino drink



Dark caramel and buttery note.

Real cheese powder.

Natural sweetener.

Enhanced texture and mouthfeel.

Extra creaminess.

Fortified with vitamin B complex.

Always a better solution.

**Barentz.**

Nutrition Facts	
Serving Size	25g
Calories per serving	<b>110</b>
	% DV*
<b>Total Fat 4g</b>	<b>6%</b>
Saturated Fat 3g	15%
Monounsaturated Fat 0g	
Polyunsaturated Fat 0g	
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 10mg</b>	<b>1%</b>
<b>Total Carbohydrate 10g</b>	<b>3%</b>
Dietary Fiber 0g	0%
Sugar Alcohol 0g	
Sugars 9g	
<b>Protein 1g</b>	<b>2%</b>
Potassium 0mg	0%
Niacin	30%
Choline	10%
Vitamin B12	60%
Vitamin B6	110%
Pantothenic Acid	40%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,150 calories a day is used for general nutrition advice.	

A glass of coffee can never go wrong. It kick-start our day by its caffeine content, help us to 'wake up and shine' in the morning. Making coffee in the morning would be a relaxing ritual for some, while others would sought for a more convenient way. Instant 3in1 coffee is the answer for convenience, just add hot water and your coffee is ready.

A tweak in taste would be nice to make coffee-drinking a more pleasing experience, thus we come with the concept of buttery cappuccino. Natural Culinary Booster® from **Lactosan** is real cheese powder which could give the mix of buttery and caramelized profile to food and beverage, in this recipe it instantly upgrade the coffee drink into something far from ordinary. As to match the profile, modified starch from **GSL** is added to enhance the texture and mouthfeel of this cappuccino drink.

#### Ingredients :

Non-Dairy Creamer, Caster Sugar, Instant Black Coffee, **Coffee Cappuccino Flavor Powder, Modified Tapioca Starch (GSL), Natural Culinary Booster® (Lactosan),** Cocoa Powder, Maltodextrin, **Vitamin Premix (Vitablend),** Baking Soda, **Stevia Extract,** Xanthan Gum.

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