

The Best Just Got Even Better at Lakeland Dairies' Food Emporium



Proving its commitment to providing support and inspiration to the Asian-Pacific region, Lakeland Dairies welcomed food professionals to its Food Emporium in Bangkok.

Hosted in partnership with Siam Food Services, the Irish dairy co-operative's Thailand distributor, the Food Emporium is an exclusive day of inspiration, highlighting the versatility of the new and improved Millac Gold – a high performing cream suitable for fine dining, baking, food-to-go options and drinks as well as in a retail bakery application.

Featuring five inspiration zones – café, bistro, retail, bakery and 5* restaurant – the event demonstrates how Millac Gold can be used across the various channels, with delicious sampling opportunities for each.

Richard McDonnell, Regional Manager, Asia Pacific, Lakeland Dairies, comments: "We pride ourselves on staying up to date when it comes to trends in the Asian-Pacific region and are excited to host this exclusive event to share our knowledge with food professionals.

"We hope that our Food Emporium will inspire chefs and bakers, encouraging them to take advantage of these trends and opportunities available to them – made all the easier with our new and improved Millac Gold."

The Food Emporium follows the re-launch of Millac Gold – the professional's choice for whipping, cooking and spraying – in Thailand.

Produced by Lakeland Dairies' Irish dairy farms, and developed by expert chefs following comprehensive consultation with customers, the new Millac Gold features an improved – and extensively tested – dairy taste.

It also provides caterers with greater functionality and enhanced versatility. When whipped, Millac Gold is more stable than dairy cream, e superior yield, while also delivering a sharp piping definition. In cooking, it thickens easily and doesn't split when heated, making it ideal for both sweet and savoury dishes.

Richard continues: "Providing superior quality products to food professionals is hugely important to us and we continually look for ways to make the best even better.

"The launch of our new and improved Millac Gold to the Thai market supports them with a versatile cream that works across many applications. Most importantly, it tastes like dairy cream and we're thrilled to be in a position to help chefs and bakers, as well as manufacturers, make their end product taste incredible."

The launch of the new Millac Gold coincides with a packaging facelift which is taking place across the Millac Family, illustrating Lakeland Dairies' 120 year Irish heritage and sustainability credentials.

Lakeland Dairies is one of Ireland's largest farmer-owned dairy co-operatives. Its cows graze on lush, greass pastures and produce high quality milk, which is collected from over 2,400 family farms on a daily basis. Using unrivalled expertise and state of the art machinery, Lakeland Dairies process over 1.1 billion litres of milk into its range of value added dairy products.

To find out more about Lakeland Dairies call +44 208 290 7020 or visit www.lakeland.ie
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