

Technical Specification: Barista Edition Plant-Based Milks

We will provide a range of high-performance, barista-grade plant-based milks, available throughout all operating hours and integrated as a standard part of the beverage offer:

Milk Type	Brand	Characteristics	Barista performance
Oat	MOMA BARISTA	Balanced fat content; neutral flavour	Microfoam, high stability, ideal for latte art
Soya	ALPRO BARISTA	High protein	Strong foam, consistent texture
Coconut	ALPRO BARISTA	Light body; distinct flavour	Moderate foam, best for lighter drinks
almond	ALPRO BARISTA	Low protein; nutty	Requires precise steaming, lower foam density

Additional brands such as Rude Health can be incorporated based on-site requirements.

Technical performance standards

- All milk types, both dairy and plant-based, are prepared to consistent technical standards:
- Optimal steaming temperature: 58–62°C
- Microfoam target: smooth, glossy texture with no visible bubbles
- Stability: resistant to splitting when combined with espresso
- Pouring consistency: suitable for latte art and consistent presentation

Operational controls and parity at point of service

We ensure full parity between dairy and plant-based beverages through clear operational controls and service standards:

- Barista-grade milk only used across all sites
- Standardised recipes applied across dairy and plant-based drinks
- Milk-specific steaming techniques applied to optimise performance
- Allergen-safe handling procedures strictly enforced
- All milk options clearly presented and available throughout service

This ensures that plant-based options are not treated as alternatives, but as equal products, delivering the same quality of taste, texture and presentation as traditional dairy beverages.

This integrated approach ensures a high-performance, inclusive milk programme that meets the expectations of a modern, diverse workforce while maintaining exceptional barista standards at all times.

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BARISTA PERFORMANCE STANDARDS

All plant-based milks must meet the following performance criteria:

Optimal steaming temperature: 58–62°C

Microfoam quality: Smooth, glossy texture with no visible bubbles

Stability: Resistant to splitting when combined with espresso

Pouring consistency: Suitable for latte art and consistent presentation

Foam structure: Comparable to dairy milk across all beverage types

QUALITY ASSURANCE

This structured approach ensures:

Consistent beverage quality across all milk types

Safe allergen management

High barista standards at all times

Full parity between dairy and plant-based offerings

ALLERGEN CONTROL AND SAFETY

Strict procedures are in place to minimise cross-contact risks:

Steam wand purged and cleaned before and after every use

Dedicated, colour-coded jugs and cloths for each milk type

Full cleaning procedures between milk changes

Clear escalation procedures for allergy-sensitive customers

OPERATIONAL CONTROLS

To ensure consistency and quality at the point of service:

Only barista-grade formulations are used

Standardised recipes are applied across both dairy and plant-based beverages

Milk-specific steaming techniques are applied based on composition

All plant-based milks are available throughout all operating hours

Dairy and non-dairy beverages are presented to the same visual and quality standard

TRAINING AND COMPLIANCE

All baristas are trained through a structured programme including:

Understanding milk composition differences (oat, soya, almond, coconut)

Adjusting steaming techniques for each milk type

Temperature control to prevent splitting

Achieving consistent microfoam quality

Allergen control and hygiene procedures

This is supported by:

Daily operational checklists

Steam wand allergen control procedures

Standard operating procedures and legal guidance