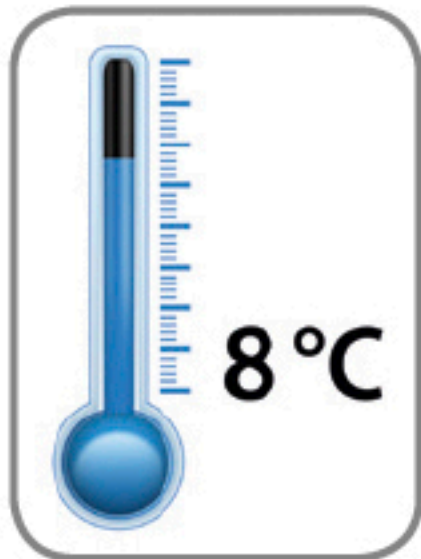




# cremio®



## For perfect frothed milk we recommend

... when preparing warm or cold frothed milk specialties always use cold milk at a temperature of 7–8 °C.



... choose milk with a protein content of at least 3g per 100g (you can find this information on the back of the milk carton). With the Melitta® Cremio® you can even turn soya or lactose-free milk with this protein content into delicious frothed milk.



... use fresh milk, not milk that is about to reach its use-by date. Milk is a natural product and can lose some of its quality over time. This can affect the stability and the fine pored, creamy consistence of frothed milk prepared with Cremio®.

We hope you enjoy your Melitta® Cremio® and hope that with the help of these three tips you will have the pleasure of many wonderful frothed milk moments. **Delicious recipes with milk foam you can find on our homepage beneath [www.melitta.de](http://www.melitta.de)**