MILK

HOW TO PREPARE

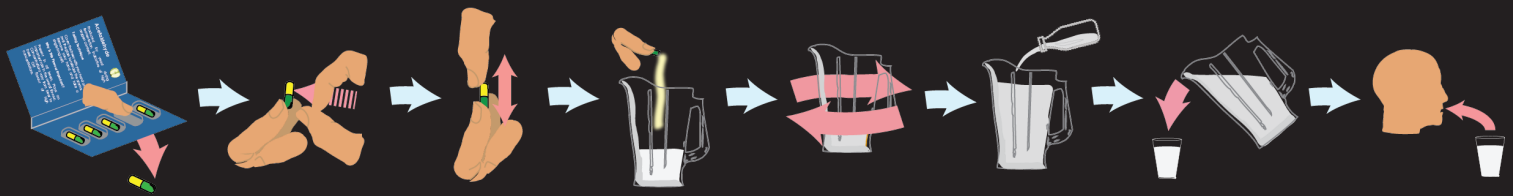
GMP FLAVOUR STANDARDS

Knowing where to begin with flavour training can be a challenge, but we're here to make it simple. Our How to Guide shows you exactly the measurements to use and where to start, helping you build confidence and consistency in every tasting session, whether you're just beginning your sensory journey or are more advanced in flavour evaluation.

BEGINNER	INTERMEDIATE	ADVANCED
1x Capsule per 1L of Water	1x Capsule per 330ml Semi-skimmed	1x Capsule per 660ml Semi-skimmed

A FlavorActiV™ USER GUIDE

How to Prepare GMP Flavour Standards in Dairy



1. Pour 200ml of milk into a jug.
2. Remove the single capsule needed for the session from it's blister pack.
3. Hold the capsule upright and at arms length. Tap the capsule and pull apart each half.* Ensure the capsule is facing away from your face when you pull the capsule apart.
4. Empty the powder into a jug containing your milk.
5. Swirl the pitcher to release the flavour.
6. Top up the jug with milk to your recommended training level (please see reverse).
7. Pour the prepared sample into tasting cups and cover with lid.

**If your capsule is difficult to pull apart- please carefully use scissors to cut open one end of the capsule and then pour the solution into the beverage.*

FlavorActiV™