



## The milk foam revolution: iSi presents *the* topping innovation for cold drinks

Delicious toppings give coffee, tea, frappés and cocktails that special something. To mark International Coffee Day on October 1, 2022, iSi Culinary is focusing on more than just cream. And thanks to the new, ready-to-use *Schaummilch* from Frikoni – developed with iSi Culinary – the sheer range of creative options opens the door to a wide variety of applications. Whether it's flavoured or not – from now on, delicious cold milk foam can be prepared with the iSi System in no time at all. Creamy and smooth, fine-pored and stable – the foam is ideal for use in all kinds of coffee drinks as well as for garnishing a host of cold beverages.

Vienna, September 20, 2022 | As a specialist for premium products and a long-standing partner to classic and system caterers, the hotel industry, coffee shops, and the café and bar scene, iSi is very familiar with the complex requirements for creating unique guest experiences. Adding the crowning glory to numerous drinks, the perfect milk foam also takes the culinary experience to a new level. Among other things, successful preparation is conditional on the fat content of the milk and the temperature at the time it is foamed. Cold milk foam presents even the most adept baristas with additional challenges, as the air bubbles in the foam quickly burst at low temperatures, destroying the consistency of the finished product. Joining forces with Frikoni, iSi has met this challenge head on and is now able to produce stable and creamy cold milk foam in no time using *Schaummilch RTU milk* and the iSi System. Thanks to the unique recipe of this low-fat, ready-to-use product – which is enriched with a taste-free texturiser – exceptional toppings for coffee and tea specialities, cocoa drinks, frappés and cocktails can now be created in the iSi Cream Profi Whip 1L or iSi Gourmet Whip 1L using just one iSi Professional Charger. And this is where the tried-and-tested benefits of the iSi System come into their own: opening up a wide range of options and variants, these sought-after drinks not only contribute to a unique overall experience for the guest, but also increase hospitality providers' sales by saving time and money while delivering consistently high quality. Another plus: all iSi chargers are made in Austria and fully recyclable.\* They are made using only green electricity, and production has been fully carbon neutral\*\* since spring 2022.

### The perfect match: efficiency and flexibility

Professionalism and the highest quality standards while making everyday working lives easier has always been the iSi brand promise. These benefits also apply to using the iSi System with the new *Frikoni Schaummilch*: thanks to iSi technology, 1 litre of the milk product is transformed into 2.2 litres of cold milk foam (equivalent to up to 24 individual 90ml portions) without the need for any additional kitchen equipment such as mixers or dedicated milk foamers. Another benefit: additional staff are no longer required to prepare the foam. The milk foam can be prepared in the morning for use throughout the day and is always available in the best possible quality whenever it is needed. In addition, the *Frikoni Schaummilch* in the iSi Whip can be kept chilled and fresh for days, optimising yields while reducing waste. The physical results are impressive, too, as the milk foam remains stable for up to 30 minutes and creates an appealing visual appearance with its smooth, creamy, white surface. This creates a unique milk foam experience at every stage from preparation to serving, while more guests can be served in the same amount of time. Thanks to the wide range of possible applications, users can give their creativity free rein. New creations and light, trendy drinks – with strong profitability potential – are not only an innovative product segment that keeps patrons coming back for more, but also hold the key to boosting sales. “Our iSi System and specially developed *Frikoni Schaummilch* will help baristas and other hospitality professionals to create the perfect milk foam. Especially now, when energy, electricity and gas costs are spiralling in the hospitality and hotel industry, the benefits of the

\* According to local rules.

\*\* Achieved by technical innovations resulting in emission reductions, and by compensation.



iSi System come into their own: the devices are mobile, flexible and do not rely on electricity," says Rainer Kratzer, Head of iSi Culinary R&D.

### **Cold milk foam drinks also a winter favourite**

There are countless possible uses for cold milk foam that extend far beyond classic coffee specialities – whatever the time of year. Provide variety on your drinks menu even on cold days and serve, for example, [orange milk foam](#), which goes excellently with turmeric tea, or try a milkshake with [vanilla and strawberry foam](#). Delicious toppings on homemade sodas and cocktails, whether served straight or given an extra twist with syrups, liqueurs or brightly-coloured food dyes, offer many creative ways to spark guests' imaginations and serve up a unique taste sensation.

Inspired by increased demand for vegan options, a plant-based version of *Frikoni Schaummilch* is already under development.

Product information and lots of delicious recipe ideas can be found at [www.isicoldfoam.com](http://www.isicoldfoam.com) and [isi.com/culinary](http://isi.com/culinary). A recipe calendar brimming with *Frikoni Schaummilch* ideas for the whole year can be downloaded below.

*Frikoni Schaummilch* is available from the iSi [online store](#), and coming soon to leading C+C stores in Austria and Germany. Discover the exclusive and limited offers of iSi products ahead of this year's International Coffee Day – and *Frikoni Schaummilch* – in the iSi [online store](#).

iSi products are available from the [iSi online store](#), as well as specialist catering wholesalers and selected grocery stores.

### **PRINT-READY IMAGES**

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iSi Cream Profi Whip 1L  
iSi Professional Chargers



Making milk foam with  
the iSi Gourmet Whip 1L



iSi System and *Frikoni Schaummilch* milk foam



Strawberry shake with vanilla foam

[RECIPE](#)



Orange milk foam

[RECIPE](#)



Iced coffee with milk foam



Raspberry milk foam  
from the iSi Cream Profi Whip



Pistachio milk foam



Chocolate and cardamom milk foam

[RECIPE](#)

Click [here](#) to download a recipe calendar brimming with milk foam ideas for the whole year.

#### **About iSi**

iSi Culinary is part of the iSi Group and one of three business units that have been producing and exporting pressurised gas cylinders for various industries worldwide since 1964. A global market leader, Austria-based iSi Culinary is a byword for innovative, high-quality products for commercial and



home applications. Its portfolio of products comprises seamlessly integrated devices, chargers and accessories for use in the production of whipped cream, espumas, soups, sauces, desserts and sodas as well as creative nitro drinks. The company supplies its products to 90 countries worldwide from its Vienna headquarters.

**“Delicious creations every time – made easy by iSi.”**

Find inspiration at [isi.com/culinary](https://www.isi.com/culinary)



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