

BOOMERANG ALLIANCE
Plastic Free Places

SWITCHING TO REUSABLE MILK KEGS

WHY MAKE THE SWITCH?

If you run a venue that serves takeaway coffee, there's a good chance that you're using a lot of plastic milk bottles on a daily basis. For most cafes, the best way to reduce plastic bottle waste is to switch to milk on tap with a reusable keg swap system.

Reusable milk kegs are 18L containers that are stored in a refrigerator and connected to a counter top tap that dispenses milk. Once you are finished with them, the supplier collects them and provides you with fresh kegs pre-filled with milk.

The advantages are:

- It saves bench-top space and increases efficiency - no opening and closing fridges and pouring from bottles during service.
- It reduces milk wastage, with tap systems delivering the exact amount of milk needed.
- It reduces waste and bulk in your bins.

There is an upfront cost and installation required, but the benefits will outweigh this over time.

WHAT YOU'LL NEED

A milk keg and tap

At this time, the only system in Australia utilising reusable kegs is The Udder Way. The system partners with milk producers, who provide 18L kegs to cafes.

The cafe installs the bench top tap provided by the Udder Way, and lines that connect to the keg/s, which are stored in a fridge or cool room. Multiple kegs can be connected to allow continuous flow.

A milk supplier

Milk suppliers in Tasmania who partner with The Udder Way include:

- Ashgrove Cheese
- Bream Creek Dairy
- La Cantara Cheeses

HOW TO GET STARTED

Step 1 - Research the options available in your area

Do you currently purchase milk through one of The Udder Way's suppliers? If not, you will need to consider whether to make the switch to a new product.

Step 2 - Contact The Udder Way to find out more

Think about any questions you have about the milk keg system, and contact The Udder Way to have them answered.

Step 3 - Decide whether to proceed with the system

If you decide to make the switch, The Udder Way will guide you through the process and provide you with the training you need to make the system a success.

THINGS TO CONSIDER

- Make sure your staff are fully trained and confident with using and cleaning the milk tap, and safely moving kegs before launching your system.
- You will require a milk fridge to store the kegs - under cabinet refrigerators work well.

Take a look at our case study from Stábla Hobart to find out how they made the switch to milk kegs.



