



PRESS RELEASE

For Immediate Release

The Difference Between Evaporated and UHT Milk — The Secret Behind Creamy, Delicious Dishes for Perfect Results in the Kitchen

Jakarta, October, 2025 - The trend of cooking and making drinks at home has become increasingly popular, especially with the rise of various viral recipes on social media. From café-style milk coffee and milk tea to sweet desserts, everyone is competing to create the perfect taste and presentation. One of the most commonly used ingredients is milk. But did you know that the type of milk you use can actually affect the final result?

The two most widely used types of milk in culinary and beverage applications are evaporated milk and UHT milk. Although both are derived from cow's milk, they differ in flavor, texture, and heat stability. These differences have sparked discussion among both home cooks and culinary professionals. Here's a closer look at how they compare and tips for choosing the right one for your recipe.

1. Flavor: Fresh vs. Rich

UHT milk is known for its fresh and light taste, making it perfect for drinking on its own or as a base for beverages like smoothies and milkshakes. Meanwhile, evaporated milk has a distinct, rich flavor with a hint of natural caramel aroma, created through the heating process that removes part of its water content. Its taste is creamier and more intense, enhancing the richness of drinks like milk coffee, milk tea, or creamy sauces.

2. Texture: Light vs. Creamy

UHT milk has a thinner, lighter consistency, making it suitable for batters or beverages that need moisture without altering their texture. Meanwhile, evaporated milk is naturally thicker and smoother due to its lower water content. This makes it an ideal ingredient for creating a creamy finish without the need for added butter or cream. So, if your favorite café drink tastes extra smooth and creamy, it's very likely made with evaporated milk.

3. Heat Resistance

UHT milk is fairly heat-resistant and safe for cooking, but it's best not to heat it repeatedly to preserve its freshness and nutritional value. That's why UHT milk is more suitable for cold beverages or recipes that don't require long heating processes. Meanwhile, evaporated milk is specially processed to have high heat stability thanks to the evaporation of part of its water content. This makes it less likely to curdle or separate during cooking. As a result, evaporated milk works perfectly in various hot dishes such as creamy



sauces, coconut milk substitutes, or warm milk coffee, giving them a smooth texture and a richer, creamier flavor. This advantage makes evaporated milk—especially Dairy Champ—a favorite ingredient in many professional kitchens, as it's easy to use and delivers consistent results across a wide range of recipes.

4. Nutritional Content: Which One Is Better?

In terms of nutrition, both UHT milk and evaporated milk are good sources of protein and calcium, which are essential nutrients for the body. Some evaporated milk products also come fortified with additional vitamins to enhance their nutritional profile. One example is Dairy Champ Evaporated Milk, which contains vitamins A and D₃, offering an option for those who value nutritious and creamy ingredients in their cooking and beverages.

In line with the growing trend of healthy living, people are becoming more selective about the ingredients they use in their daily meals. Addressing this concern, Dairy Champ Evaporated Milk offers a cholesterol-free formula, making it a smart choice for families who want to enjoy delicious dishes without worrying about excessive fat intake. Beyond home use, this product also serves as a lighter and healthier option for F&B businesses looking to create delightful food and beverage innovations that align with the healthy indulgence trend.

In conclusion, both UHT milk and evaporated milk have their own advantages. UHT milk stands out for its freshness and convenience, making it an ideal choice for direct consumption or simple recipes. Meanwhile, evaporated milk offers a richer flavor and texture, resulting in dishes and drinks that taste creamier, more savory, and more refined. Dairy Champ evaporated milk is the perfect choice to bring a professional touch to every creation — with its naturally smooth texture and rich taste, there's no need for additional ingredients to achieve a deliciously indulgent culinary experience. For more creamy recipe inspiration, visit Instagram @dairychamp.id.

About Etika Group Indonesia

Etika Group Indonesia is a subsidiary of Asahi Holding Southeast Asia (AHSEA), which was established to provide high-quality and delicious products to the rapidly growing population of Southeast Asia. Etika Group Indonesia has 3 entities in Indonesia, namely PT. Etika Beverages Indonesia, PT. Etika Dairies Indonesia & PT. Etika Manufacturing Indonesia.