



# Goat Butter



Goat Butter has a unique fat composition, rich in easy digestible MCT fat.<sup>1,2</sup> It's lower melting point and rich flavor makes it very suitable for spreads. The white colour is also differentiating, excellent for ice cream and frostings. But also for cooking and baking.



## Key Benefits

- ✓ Unique fat composition which contains a significant amount of easy to digest MCT fat.<sup>1,2</sup>
- ✓ MCT fats are rapidly broken down and absorbed in the body.<sup>1,3</sup>
- ✓ Perfectly white in colour, as it contains no carotenes.
- ✓ It has a great and smooth taste.
- ✓ Feels soft in the mouth: excellent for spreads.
- ✓ Goat butter has a lower melting point than cow's butter, which makes it easier to spread.

References 1-3  
For more information regarding the literature references feel free to contact us.

CBM is an Ausnutria brand



**Ausnutria B.V.**  
Leading producer of goat milk infant formula brand and goat ingredients.

**From farmer to shop**  
- Milk supply from ± 100 contracted goat farmers.  
- Thanks to these dedicated goat farmers (each on average > 1000 goats), we receive fresh milk year-round to produce the highest quality goat milk products throughout the year.  
- 6 fully owned factories in the Netherlands.



# Goat Butter



## Suitability for Application

Suitability Score ★ Less Suitable ★★ Suitable ★★★ Very Suitable

### Application

Ghee  
Spreads  
Cooking / Baking  
Soft Cheese / Feta  
Yoghurt  
Dips & Sauces  
Powdered beverages

### Goat Butter

★★★★  
★★★★  
★★★★  
★★★★  
★★  
★★  
★

### Application

Sports Nutrition (powders)  
Snacks  
Meal Replacers  
Bakery  
Chocolate & Confectionery  
Hot Beverages  
Animal Nutrition

### Goat Butter

★  
★★★★  
★★★★  
★★★★  
★★★★  
★★★★  
★★

## Product Information

- Available in:** Salted Goat Butter and Unsalted Goat Butter.
- Ingredients:**
- Unsalted: 100% Goat cream
  - Salted: 99% Goat cream, 1% salt
- Production:** Made in The Netherlands.
- Allergens:** Contains milk.
- Storage:** Best storage conditions:
- max. 5 °C or frozen storage (min. -18 °C)
- Shelf life:** If stored properly, in the original packaging (unopened), a shelf life of 3 months after production can be guaranteed. By freezing within 7 days, shelf life can be up to 18 months (including 12 weeks cool storage after defrosting).
- Packaging:**
- 25kg. Standard 50 boxes on a euro pallet
  - Consumer packaging in cups, bricks or rolls of 100, 125, 200, 250 and 500 gram.



## Nutritional Information\*

Nutritional values Salted Goat Butter			Nutritional values Unsalted Goat Butter		
	Unit	100 g		Unit	100 g
<b>Fat</b>	g	83	<b>Fat</b>	g	83
<b>Milk Solids Non Fat</b>	g	<1,5	<b>Milk Solids Non Fat</b>	g	<1,5
<b>Moisture</b>	g	15	<b>Moisture</b>	g	15
<b>Salt</b>	g	1	<b>Salt</b>	g	0

\*Values are averages. Actual value may vary from typical values due to seasonal variation of milk composition.

## Microbiological values

Our products meet NL and EU food safety standards. Our FSSC 22000-Certified facilities safeguard against Salmonella, Staphylococcus aureus, Listeria monocytogenes and presence of antibiotics.

## Certifications



CBM is an Ausnutria brand



Ausnutria Dairy Ingredients B.V.  
Dokter van Deenweg 150  
8025 BM Zwolle, The Netherlands

+31 (0)885 01 51 70  
info@ausnutria-dairy-ingredients.com  
www.ausnutria-dairy-ingredients.com

