



Company

Ausnutria Dairy Ingredients is a division of Ausnutria, a professional and fast-growing company with over 100 years of experience in the dairy industry. From its headquarters and five production sites in the Netherlands, both the consumer and the corporate global markets are served with high quality infant formula and other types of dairy products. With a firm belief in the natural benefits of goat milk, Ausnutria Dairy Ingredients markets a full range of goat milk ingredients under the brand CBM. The CBM brand is world leading in high quality goat milk ingredients for the global business-to-business market.

Goat milk - Full Cream (organic)

The high fat content of full cream goat milk powder gives it a creamy flavour, and makes it suitable for a wide range of applications in the food industry. Full cream goat milk powder is manufactured by spray-drying fresh Dutch goat milk and contains the natural content of fat and protein of the goat milk. The fat and protein content are subject to seasonal fluctuations. It is possible to standardize the protein and fat content if desired for specific applications.



Goat milk

Goat milk contains high levels of important nutrients, including vitamins, minerals, (essential) fatty acids and proteins. The fatty acid composition of goat milk is different to that of cow milk as it contains a higher volume of short and medium chain fatty acids. These fatty acids are a quick source of energy and are known to be beneficial to human health. Goat milk is easy to digest because the smaller fat globules are relatively

easy for the human body to break down. In addition, the low volume of α 1-casein protein gives a softer curd in the stomach, which also contributes to easy digestion.

One of the highly underestimated benefits of goat milk is its mild taste! Consumers that use goat milk describe its taste as mild, light, fresh and delicious.

Benefits

- ✓ Organic full cream goat milk comes from goats farmed according to the Dutch organic regulations SKAL.
- ✓ Goat milk is easy to digest, both fatty acids and amino acids are readily available for the body to use.
- ✓ Goat milk has a mild, fresh and delicious taste.



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Applications

Dairy drinks and desserts, cheese, ice-cream, chocolate, infant and follow-on formula, nutritional supplements and cosmetics.

Packaging

Multiply paper bag with PE liner, 25 kg net.

Chemical/Physical characteristics	Typical values
Protein (N*6.38)	26%
Milk fat	31%
Lactose	33%
Ash	6%
Moisture	4%

Storage Instructions

Product should be stored in a cool, dry and dark environment.

Shelf life

If stored properly, in the original packaging, a shelf life of 18 months can be guaranteed.

Microbiological	
Total plate count	≤ 10.000 cfu/g
Yeasts and mould	≤50 + ≤ 50 cfu/g
Coliforms	≤10 cfu/ g
Bacillus Cereus	≤ 100 cfu/g
Staphylococcus aureus	Absent/ 1 g
Salmonella	Absent / 125 g
Listeria monocytogenes	Absent / 125 g



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CBM is an Ausnutria brand

