

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 - Skimmed



Goat milk

Goat milk contains high levels of important nutrients, including vitamins, minerals, (essential) fatty acids and proteins.

Goat milk is easy to digest, most likely because of its casein composition. A low volume of $\alpha s1$ -casein and high volume of β -casein appear to give a looser curd in

the stomach, compared to cow's milk, which seems to be easier to break down as the enzymes have easier access to the proteins.

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



Goat milk has a mild, fresh and delicious taste.



Skimmed goat milk is an excellent choice for functional, performance and lifestyle nutrition products because of its high nutritional value.



Skimmed goat milk powder is extremely suitable for improving texture & taste and for standardization of dry matter or protein content of applications.



Goat milk - Skimmed

Applications

Skimmed goat milk powder can be used for a wide range of foods, like dairy drinks and desserts, cheese, ice cream, baby foods, dietary supplements and yogurts.

Packaging

Multiply paper bag with PE liner, 25 kg net.

Chemical/Physical characteristics	Typical values
Protein (N*6.38)	38%
Milk fat	1.5%
Lactose	46%
Ash	9%
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/1g
Salmonella	Absent / 125 g
Listeria monocytogenes	Absent / 125 g





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