



## 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 Cream

Goat Milk Cream is created by separation of the goat milk fat from fresh goat milk. The resulting Goat Milk Cream is pasteurized before packaging. Upon request additional ingredients such as sugar and stabilizers can be added. CBM Goat Milk Cream originates exclusively from Dutch goat milk and is produced in accordance with the highest quality standards.



## 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 slightly different to that of cow milk as it contains a

higher volume of medium chain triglycerides. These fatty acids are rapidly broken down and absorbed into the body.

## Benefits

✓ The lipids of goat milk are easy to digest, probably because of the small fat globule size and a high short- and medium-chain fatty acids content.

✓ Adds a creamy mouthfeel.

✓ Goat Milk Cream comes from 100% Dutch goat milk.



# Goat Milk Cream

## Applications

Goat Milk Cream is suited for a wide range of products including butter, cheese, ghee, ice cream, bakery products and fillings, cosmetics, ready-meals, soups and sauces.

## Packaging

Bulk, 15kg bag-in-box (usually frozen) or in PE bag in 1000 kg palletcons.

## Storage Instructions

Product should be store frozen at max. -18°C or fresh at max. 6°C.

## Shelf life

Up to 18 months if frozen (including 15 days after defrosting), if fresh in PE bag up to 15 days.

Chemical/Physical characteristics	Typical values	Range
Fat [%]	45%	39 - 47
pH	6.7	6.5 - 6.9



**Ausnutria Dairy Ingredients B.V.**

Hammerweg 25, 7731 AH Ommen, The Netherlands

Phone: +31 (0)885 01 51 70

Internet: [www.ausnutria-dairy-ingredients.com](http://www.ausnutria-dairy-ingredients.com)

E-mail: [info@ausnutria-dairy-ingredients.com](mailto:info@ausnutria-dairy-ingredients.com)

CBM is an Ausnutria brand

