

Ausnutria: The Dutch leading goat milk company*

Nourishing
life and
growth



More about
CBM products

This brochure is addressed
to a business audience.

*based on goat milk volume purchase



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About Ausnutria

With over 125 years of experience in dairy, starting in 1897, Ausnutria is the leading producer of goat milk infant formula (Kabrita) and goat ingredients.

From the Netherlands, the dairy center of the world, we supply to over 60 countries worldwide.

We are the owner of 6 production sites in the Netherlands, of which Pallas Heerenveen is the world's largest milk powder spray drying factory operating on renewable energy only, without CO₂ and nitrogen (NH₃) emissions.

Ausnutria Dairy Ingredients focuses on the business to business market and includes CBM goat milk products in its range.

Total revenue
Ausnutria Dairy
Corporation Ltd
2024:

> 1 billion USD



Our farmers

We have a milk supply from around 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.

The Dutch farmers work according to “Kwaligeit”: a chain quality assurance system of the Dutch Goat Dairy Organisation. It includes the use of veterinary medicines, animal health and welfare, feed and water.

Production

Customers can rely on top quality products supplied from advanced production plants. Ausnutria owns 6 production sites in the Netherlands. With these factories, Ausnutria is able to fully control the entire production chain from fresh goat milk to finished end products. During the whole process, from the collection of fresh milk to the end product, quality is checked and guaranteed.





The Farm

Our farmers combine the traditional care for and dedication to their animals with the most advanced farm management processes in the world.



Processing

After the milk has been delivered to the plant, a versatile and critical process commences, designed to convert the goat dairy ingredients.



Packaging

Our contracted packaging facilities can process 230.000mT powder products per year.



Distribution

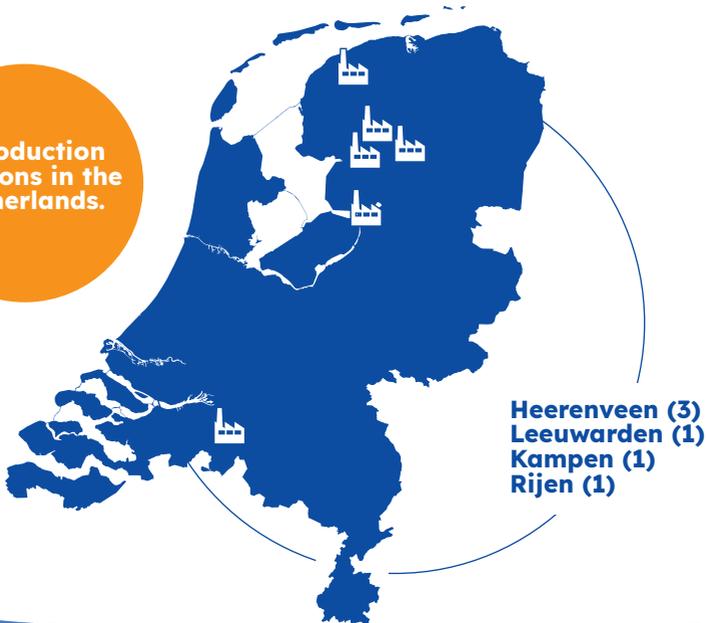
Following an extensive analysis and release from our warehouse, the products are ready for transport to customers and consumers throughout the world.

Production sites in the Netherlands

Pallas Heerenveen (The Netherlands) is the worlds' largest milk powder spray drying factory operating on renewable energy only, without CO2 and nitrogen (NH3) emissions.



6 production locations in the Netherlands.



The processing guarantees the quality and mild taste of our goat milk products.

Ausnutria Office Wageningen Campus

Ausnutria has an office on the Wageningen Campus: the hotspot for innovation and knowledge sharing in the field of nutrition and health in the Netherlands.

At Wageningen we work together with experts to build unique expertise. Collaborating with partners, including universities, has become our second nature. Maintaining the highest quality is our competence, yet always with an entrepreneurial mindset. We are constantly focusing on the future, with opportunities for improvement and innovation constantly on the radar. Therefore it is of great importance to be active at the heart of nutritional research in the Netherlands.

Quality

Product quality is leading: The Ausnutria quality system guarantees the processes necessary for a guaranteed good and safe product, based on:

- A detailed HACCP system.
- China (GB) legislation.
- EU and Dutch regulations.
- Raw materials and end products are extensively tested for food safety and quality aspects.
- Ausnutria has the possibility to produce Halal and Kosher products.



*These are the most commonly used logos because of certification.



Our segments

We produce ingredients for applications in the following segments:



General Food Applications



Healthy Lifestyle



Sports Nutrition



Senior Nutrition



Early Life Nutrition



Medical Nutrition



Personal Body Care



Pet Food

Benefits* goat milk



Less
allergenic
than cow
milk ^{7,10-12}

High protein
quality: high in
EAA including BCAA,
important amino
acids for muscle
building ^{4a,4b,25}

Unique fat
profile: Contains
easy to digest
medium chain
fatty acids
(MCT fat) ¹⁻³

Easy
Digestion

Easy to digest
proteins which
can offer
digestive
comfort ^{5-9,25}

Anti-
inflammatory
properties ^{11,12}

Naturally contains
oligosaccharides,
which can
promote gut
health ^{14-17a,b}

Supports
Immu-
nity ¹¹

Naturally
rich in calcium
and vitamins
A and D ¹³

Better
tolera-
ted ^{10,11}

Goat milk:
A2
 β -casein
milk by nature ^{6,9}

Mild
Taste

EAA; essential amino acids.
BCAA: Branched Chain Amino Acids,
Important for muscle building

* For food information addressed to
consumers please check the compliance
of the claims with national legislation.

Product Portfolio CBM



Goat milk ingredients and applications

We are the proud owner of the CBM brand: the first and leading brand in B2B goat milk ingredients.

Below you find an overview of our CBM product portfolio. For detailed product specifications and application insights, scan the QR codes on the following pages.





Find out more
about this product
and its applications.



Full cream goat milk powder

Full Cream Goat Milk Powder, also known as goat whole milk powder, is appreciated for its mild and creamy flavor, making it highly versatile in the food industry. The powder is produced by spray-drying fresh goat milk, which preserves its rich fat content and unique composition of easily digestible proteins.

In addition to its smooth texture, CBM goat milk powder provides key vitamins like A, D, B1, B2, B5, B6, B12, and is also rich in calcium, phosphorus, magnesium and zinc, important minerals. This all makes FCGMP an excellent choice as a wholesome product, suitable for a wide range of applications.



Find out more
about this product
and its applications.



Skimmed goat milk powder

Skimmed Goat Milk Powder is the product of choice for applications where a lower fat content is required. It is very suitable for improving texture and taste. But also for standardization of dry matter or protein.

Besides the unique and easy to digest protein, SGMP provides key vitamins like B1, B2, B3, B5, B6, B12 and is also rich in calcium, phosphorus and magnesium, important minerals.¹⁰ This all makes SGMP an excellent choice as a wholesome low-fat dairy product for a wide range of applications.



Find out more
about this product
and its applications.



Whey protein **50%** concentrate powder

Goat WPC 50 is a high-quality protein powder with a unique protein composition that is easy to digest.¹⁻³ Compared to casein protein, the amino acids in whey are more rapidly available for the body, making it an excellent protein source for muscles.⁴⁻⁷

With its mild, neutral taste, Goat WPC 50 is ideal for enriching the protein content of various (dairy) products.

Important target groups who can benefit from products containing goat whey protein are infants, active (sports) people, elderly and those seeking to support their overall health through a daily intake of high-quality protein.



Find out more
about this product
and its applications.



Whey protein **80%** concentrate powder

Goat WPC 80 is a high concentrated protein powder from the highest quality with a unique, easy to digest protein composition. ¹⁻³

Compared to casein protein, the amino acids in whey are more rapidly available for the body, making it an excellent protein source for muscle building. ⁴⁻⁷

With its mild, neutral taste, Goat WPC 80 is ideal for enriching the protein content of various (dairy) products.

Important target groups who can benefit from products containing goat whey protein are active (sports) people, elderly, and those seeking to support their overall health through a daily intake of high-quality protein.



Find out more
about this product
and its applications.



60%

Goat milk protein concentrate powder

Goat Milk Protein Concentrate is an innovative high quality protein powder made from the highest quality goat milk. Via a patented process a casein rich stream is spray dried. The proteins remain in a more native state resulting in a unique and easy to digest goat protein powder ⁵⁻⁸ that is high in casein protein.

Casein protein is more gradually released into the body, making it an excellent powder for active (sports) people, elderly, or for those seeking to support their overall health through a daily intake of high-quality protein.



Find out more
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80%

Goat milk protein concentrate powder

Goat Milk Protein Concentrate is an innovative superior quality protein powder made from the highest quality goat milk. Via a patented process a casein rich stream is spray dried. The proteins remain in a more native state resulting in a unique and easy to digest goat protein powder ⁵⁻⁸ that is high in casein protein.

Casein protein is more gradually released into the body, making it an excellent powder for active (sports) people, elderly, or for those seeking to support their overall health through a daily intake of high-quality protein.



Find out more
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and its applications.



Goat butter

Goat Butter has a unique fat composition, rich in easy digestible MCT fat.^{1,2} Its lower melting point compared to cow butter, 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.



Find out more
about this product
and its applications.



Goat butteroil

Goat Butter Oil or Anhydrous Milk Fat is produced from clarified goat milk butter, which removes most of the water and non-fat components from the butter. It has a unique fat composition, rich in easy digestible MCT fat. ^{1,2}

This versatile ingredient contains 99.9% dairy fat and is able to withstand high temperatures. Thereby excellent for a wide range of applications, from cooking and baking to being used as a spread. Goat butter oil has a light yellow to white colour and a rich, buttery flavour.

More about
Ausnutria Dairy
Ingredients



References

For more information regarding the literature references feel free to contact us.

The content of this brochure is science backed, not regulatory approved for consumers.



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