



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 Butter

Unsalted and Salted Lactic Goat Butter

(Lactic) Goat butter is made by churning fresh pasteurised cream. The cream for CBM Goat Butter originates exclusively from Dutch goat milk and is produced in accordance with the highest quality standards. Goat butter is perfectly white in colour, as goat milk does not contain any carotenes, and has a smooth creamy taste. Goat butter has a lower melting point than butter made from cow's milk, which makes it easier to spread and incredibly soft in the mouth.



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

- ✓ Goat butters' lower melting point and great taste makes it extremely suitable for spreads.
- ✓ The fat of goat milk is easily digestible and is an excellent source of energy for human use.

- ✓ The white colour makes goat butter especially fitted for products like ice cream and frostings.



Goat Butter

Applications

Goat butter is suited for the production of ghee, ice cream, bakery products, cosmetics, flavourings, ready-meals, soups and sauces. Consumers can use goat butter as a spread, for cooking and baking.

Packaging

Packed in blue high density polyethylene in carton boxes stacked on pallets with carton underlay and shrink wrapped.

25 kilogram blocks Standard 50 boxes on a euro pallet (10 per layer).
200 gram bricks 24 in a box.

Consumer packaging in cups, bricks or rolls of 100, 125, 250, and 500 grams are also possible.

Storage Instructions

Store in cold (max. 6°C) or frozen (min. -18°C) storage.

Shelf life

Shelf life is 3 months in cold storage after production. By freezing within 7 days shelf life can be up to 18 months (including 12 weeks cool storage after defrosting).

Chemical/Physical characteristics	Typical values
Fat [%]	83%
Moisture [%]	15%
pH	< 5
Milk Solids Non Fat	< 1.5



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CBM is an Ausnutria brand

