

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 Oil

Goat Butter Oil or Anhydrous Milk Fat (AMF) is produced from clarified goat milk butter, which removes most of the water and non-fat components from the butter. The butter for CBM Goat Butter Oil originates exclusively from Dutch goat milk and is produced in accordance with the highest quality standards. Butter Oil is a very versatile ingredient consisting of 99.8% dairy fat. It's high melting point makes it an excellent product for many purposes ranging from cooking and baking to using it as a spread.

It has a light yellow to white colour and buttery flavour.



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



Adds great flavour and creamy taste to food products.



Extended microbiological shelf life compared to goat butter because of the low water content.



Able to withstand high temperatures for baking or frying.



Applications

Goat Butter Oil or Anhydrous Milk Fat (AMF) is suitable for a wide range of applications such as dairy, bakery, ready meals, sauces, confectionery and ice cream.

Packaging

In 20 kg cans.

Chemical/Physical characteristics	Typical values
Fat	Min. 99.8%
Moisture	Max. 0.2%
Free fatty acids	Max. 0.4%
Peroxide value	Max. 0.6 meq. O ² /kg fat

Storage Instructions

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

Shelf life

Shelf life is 24 months. Shelf life is guaranteed for unopened packaging. It is recommended to use the product shortly after opening.





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