# **Ausnutria:** The Dutch leading goat milk company

#### **About Ausnutria**

- Over 100 years of experience in the dairy industry, starting in 1897.
- Leading producer of goat milk infant formula brand and goat ingredients.
- Turnover Ausnutria Dairy Corporation Ltd 2023: Over 1 billion USD.
- 6 fully owned factories in the Netherlands.
- Pallas Heerenveen (The Netherlands) is the first factory in the world which runs only on electric, without gas.
- Global network: export to over 60 countries.





#### **Our farmers**

- From farmer to shop: Milk supply from ± 100 contracted goat farmers.
- produce the highest quality goat milk products throughout the year.

#### **CBM Brand**

- Proud owner of CBM brand: the first and leading brand in B2B goat milk ingredients.
- The processing guarantees the quality and mild taste of our goat milk products.
- Customer choice for premium gas flushed bags or non-gassed bags for CBM powders.





#### 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.

#### Our segments

















CBM is an Ausnutria brand



Ausnutria Dairy Ingredients B.V. Dokter van Deenweg 150 8025 BM Zwolle, The Netherlands



+31 (0)885 01 51 70







### Goat Milk naturally offers an optimal protein composition

Goat milk only contains A2  $\beta$ -casein, which is one of the reasons why goat milk is naturally easy to digest and can offer digestive comfort. 5-9 Conventional cow's

Goat milk protein

milk is composed of a mixture of A1 and A2 β-casein. The presence of A1 **β-casein** may lead to several disturbances in the body. 5-9

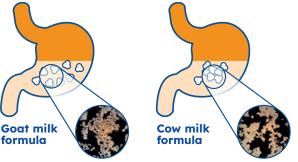
**Casein composition** 20% 🔳 αs1-casein 📕 αs2-casein 📗 K-casein 📗 β-casein

(Goat) Whey has the highest Essential Amino Acid and leucine content compared to plant protein (soy) or casein, important for muscle maintenance and building.  $^{4,18,25}$ 



tion regarding the literature references feel free to contact us.

Another reason for the more **easier digestion** is that the casein protein produce softer and looser curds in the stomach. 19-24



## **Digestion of whey** proteins after 1 hour



susceptible to cow milk allergy. 10,11

Goat milk is **less** allergenic than cow milk. 7, 10-12

prefer Goat milk

over Cow milk

when they are

Consumers

Goat whey, and in particular β-lactoglobulin, is easier to digest than cow's whey. 22-24

CBM is an Ausnutria brand







