

Naturally easy-to-digest goat milk nutrition for children 2 years and up.

Made with the goodness of Dutch goat milk, Kabrita Junior is fortified with essential nutrients such as **vitamin C**, **vitamin D**, **vitamin E and DHA**. The **A2 goat milk protein** is naturally easy to digest, and **added pre- and probiotics** may support a healthy gut.

With 6 grams of protein and at least 20% of daily vitamin D per one cup serving, Kabrita Junior contributes to the normal growth and development of children, with vitamin D also contributing to normal immune system function.

Kabrita Junior is made in the Netherlands where strict European standards limit the use of pesticides, antibiotics and growth hormones. With no GMO ingredients, Kabrita Junior has a mild, naturally sweet taste that kids love! Just add water for a delicious glass of milk or add to a smoothie or favorite recipe.

Ingredients: Nonfat dry goat milk, whole dry goat milk, lactose, inulin*, and less than 1%: choline bitartrate, crypthecodinium cohnii oil (DHA)**, sodium L-ascorbate, L-ascorbic acid, vitamin E acetate, vitamin D3, B animalis ssp lactis***

- *Inulin, a prebiotic fiber
- **DHA, a long chain polyunsaturated fatty acid
- ***Added B animalis, a probiotic











Common FAQ's about Kabrita Junior Nutrition

What makes goat milk easy to digest?

Goat milk protein forms a softer and smaller curd in the gut compared to cow milk protein¹. This is partially due to the relatively less amount of alpha s1 casein found in goat milk¹ compared to cow milk, which contributes to the size and tension of the curd formed. Goat milk whey has also been shown to be digested more quickly than cow milk whey².

Who is Kabrita Junior for?

Kabrita Junior is a convenient and easy-to-digest alternative to fresh dairy milk, and picky eaters may benefit from the naturally present and added essential nutrients. Children 2 years and older can enjoy Kabrita Junior as a delicious glass of milk, added to a smoothie, or in a favorite recipe.

Is Kabrita Junior suitable for children with cow milk protein allergy?

Goat milk products, including Kabrita Junior, are not recommended for children with a true cow milk protein allergy as goat milk protein may also provoke a reaction. Goat milk products may be a promising alternative for children with a minor sensitivity to cow milk.

Is Kabrita Junior suitable for children with lactose intolerance?

Fluid goat milk and Kabrita Junior both naturally contain lactose, and are not suitable for children with a lactose intolerance. Kabrita Junior uses lactose as a primary carbohydrate with no added refined sugars such as maltodextrin or sucrose.

15 servings per container	Fac	
	scoops	s (26g)
Amount per serving Calories	1	10
	Children	
	1-3 years % DV*	
Total Fat 2g	6%	3%
Saturated Fat 1.5g	15%	7%
Trans Fat 0g		
Cholesterol 10mg	3%	3%
Sodium 70mg	5%	3%
Total Carbohydrate 15		6%
Dietary Fiber 1g	10%	5%
Total Sugars 14g		
Incl. 6g Added Sugars	23%	
Protein 6g	47%	12%
Vitamin D 2 9mag	25%	20%
Vitamin D 3.8mcg Calcium 210mg	30%	
Iron Omg	0%	
Potassium 360mg	10%	
Vitamin C 4.4mg	30%	4%
Vitamin E 0.5mg	8%	4%
Choline 19mg	10%	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 1,000 calories a day is used for a general nutrition advice for children 1-3. 2,000 calories is used for a general nutrition advice for children >4.



Strawberry Banana Goat Milk Smoothie

Ingredients:

1 cup (8oz) of water + 5 scoops of **Kabrita Junior Nutrition**

½ cup vanilla or plain goat yogurt (optional)

1 cup of frozen or fresh strawberries

½ banana

1 handful of spinach

1 tsp honey or maple syrup (optional)

Directions:

- 1. Prepare a cup of Kabrita Junior. Mix 5 scoops of Kabrita Junior with 1 cup of water until dissolved. Add to blender.
- 2. Add yogurt, strawberries, banana, spinach and blend until smooth.
- 3. Add honey or maple syrup to taste and enjoy!

