


Gentle goat milk nutrition



Information for Health Care Professionals



Worldwide
infants and toddlers
are **nourished** by
Kabrita
in more than **50**
countries





**From the Netherlands,
the dairy centre of the world,
Ausnutria serves the international
market with high-quality dairy products.**

**Ausnutria has more than 100 years of experience in
the production of dairy and over 70 years of experience
in developing and producing formula.**

Our rich history provides us with a solid basis for our expertise. With a team of professionals, highly educated technicians and researchers, we work on the development and production of formula and dairy ingredients.

Breast milk is the best source of nutrition for infants.

Ausnutria underlines the WHO advice that breastfeeding is the best choice for infants from 0-6 months and supports prolonging breastfeeding to two years of age.

When breastfeeding is not sufficient or impossible, it is important to have access to high-quality infant formula.

**Ausnutria provides Kabrita, a safe, high-quality and
scientifically based formula.**









naturally easy to digest • mild taste • for healthy infants

Gentle nutrition for early life

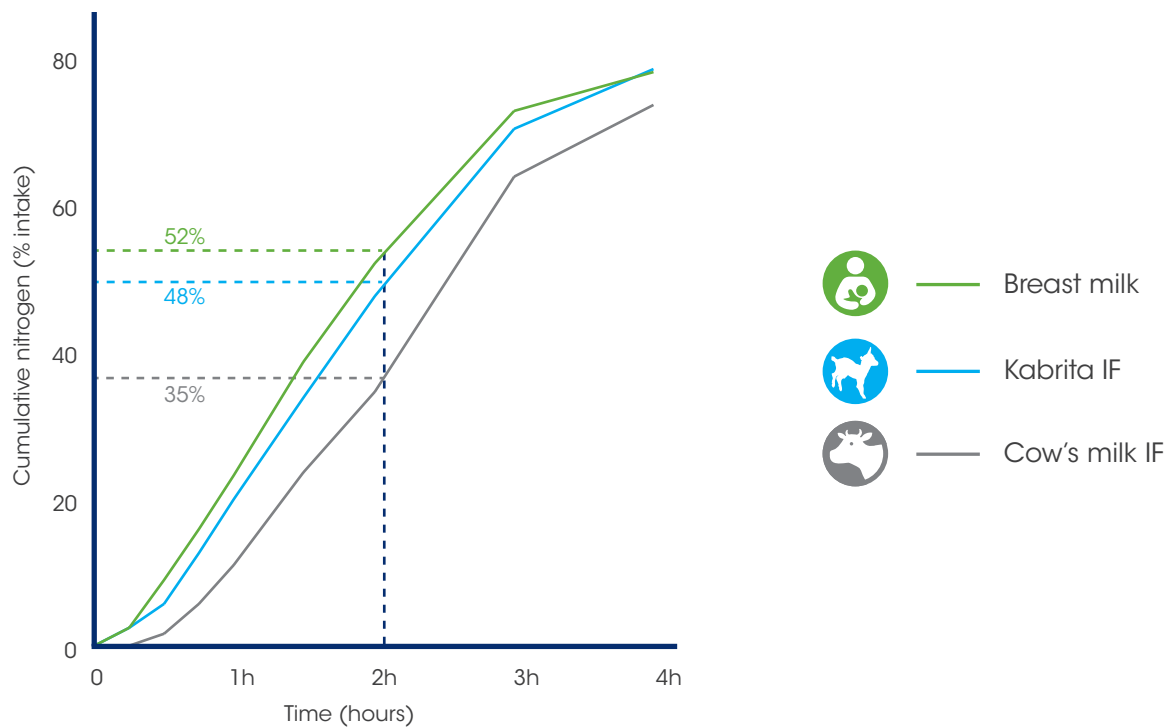
**Infants need gentle nutrition to grow and develop with ease.
Kabrita is developed to support an easy start in the
early life of all healthy infants.**

**Goat milk has several unique and natural characteristics
which makes it a great base for infant formula:**

- Naturally easy to digest proteins
- A2 milk casein profile
- Variety of naturally present oligosaccharides
- Naturally high content of nucleotides

Kabrita: protein digestibility closely resembles breast milk¹

Almost 50% of the protein in breast milk and Kabrita infant formula was digested after 2 hours, while for cow's milk infant formula this was 35%. The protein digestibility of Kabrita closely resembles breast milk.

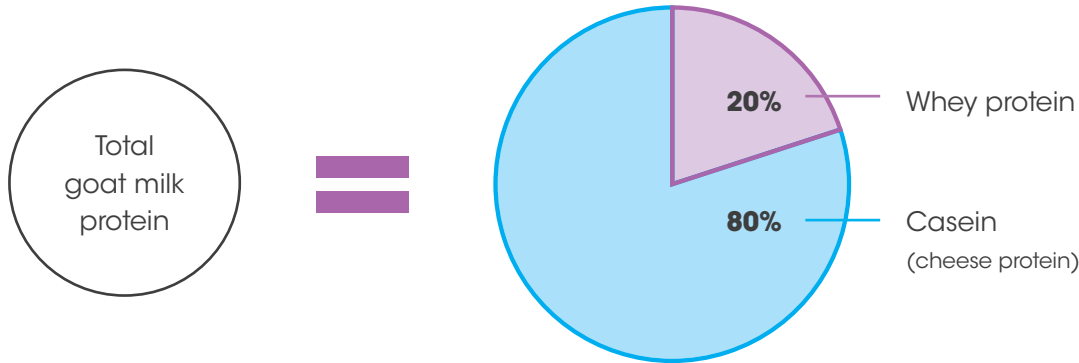


The digestibility of Kabrita infant formula was researched by using the gastrointestinal model tiny-TIM. Protein digestion dynamics were investigated for Kabrita infant formula and cow's milk infant formula, with breast milk as a reference.



Goat milk proteins are easy to digest

The more easy digestibility is due to the unique and natural characteristics of goat milk proteins:

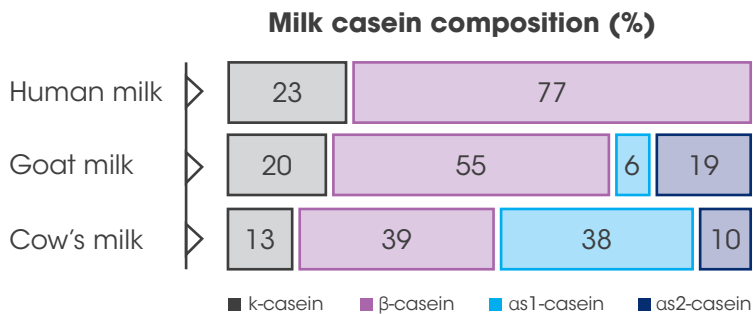


1. Whey

Goat whey, β -lactoglobulin in particular, is more easily digested than cow's whey, as goat β -lactoglobulin is structurally different from cow's β -lactoglobulin.^{2,3}

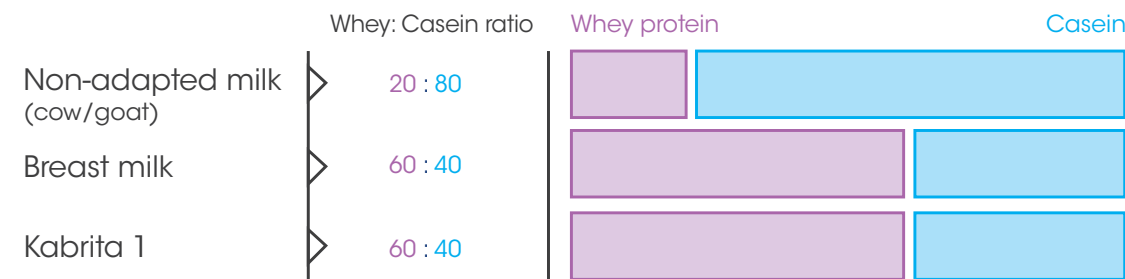
2. Casein

Goat milk has lower α 1-casein levels than cow's milk, producing a softer curd in the stomach after digestion of the proteins, which makes the proteins gentler to digest.^{4,6} Compared to cow's milk the casein profile of goat milk is more similar to the profile of human milk.



Kabrita: whey to casein ratio to resemble breast milk

Goat milk and cow’s milk naturally have a whey:casein ratio of 20:80.³ However, to closely resemble breast milk, there is a need for higher whey protein levels in infant formula.⁷ This adapted whey:casein ratio of 60:40 is one of the reasons why Kabrita is easy to digest. Research showed that goat milk formula with a whey:casein ratio of 60:40 have a less extent of curd formation and thus easier digestion than non adapted goat milk formula.^{8,9}



Curd formation by
goat milk formula



Curd formation by
cow’s milk formula

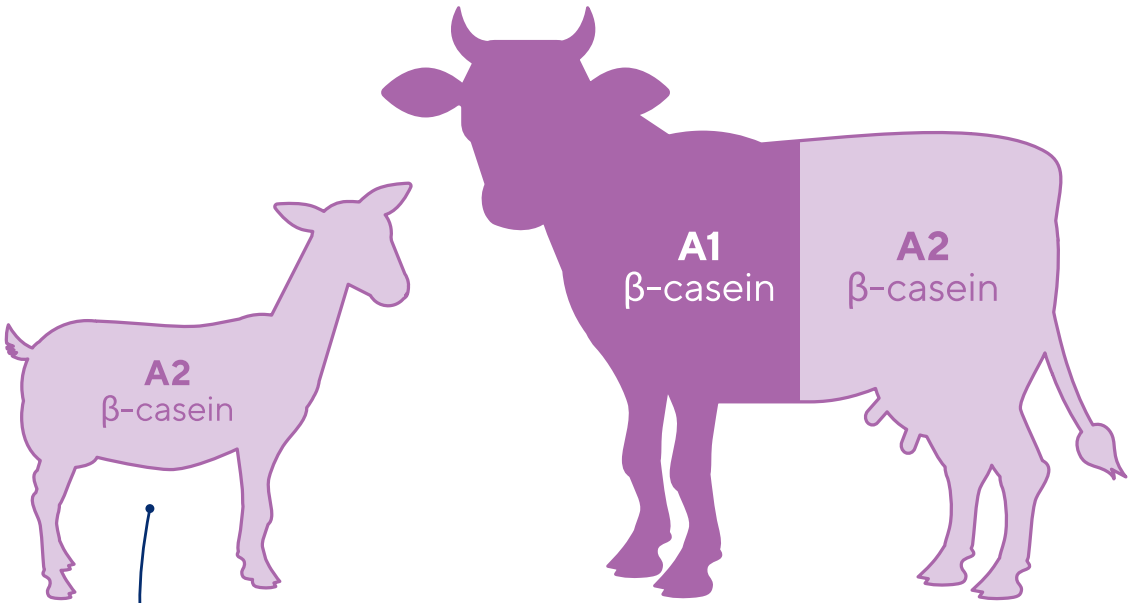


Kabrita formula is easy to digest because of the adapted whey:casein ratio, the goat β -lactoglobulin and the lower levels of α s1-casein, which produce a softer curd.²⁻⁹

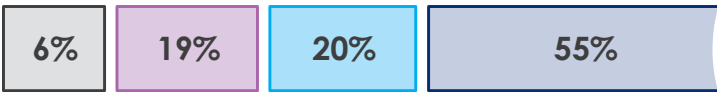


Goat milk is A2 milk by nature

Goat milk only contains A2 β -casein, while conventional cow's milk contains a mixture of A1 β -casein and A2 β -casein.¹⁰



Casein composition in goat milk

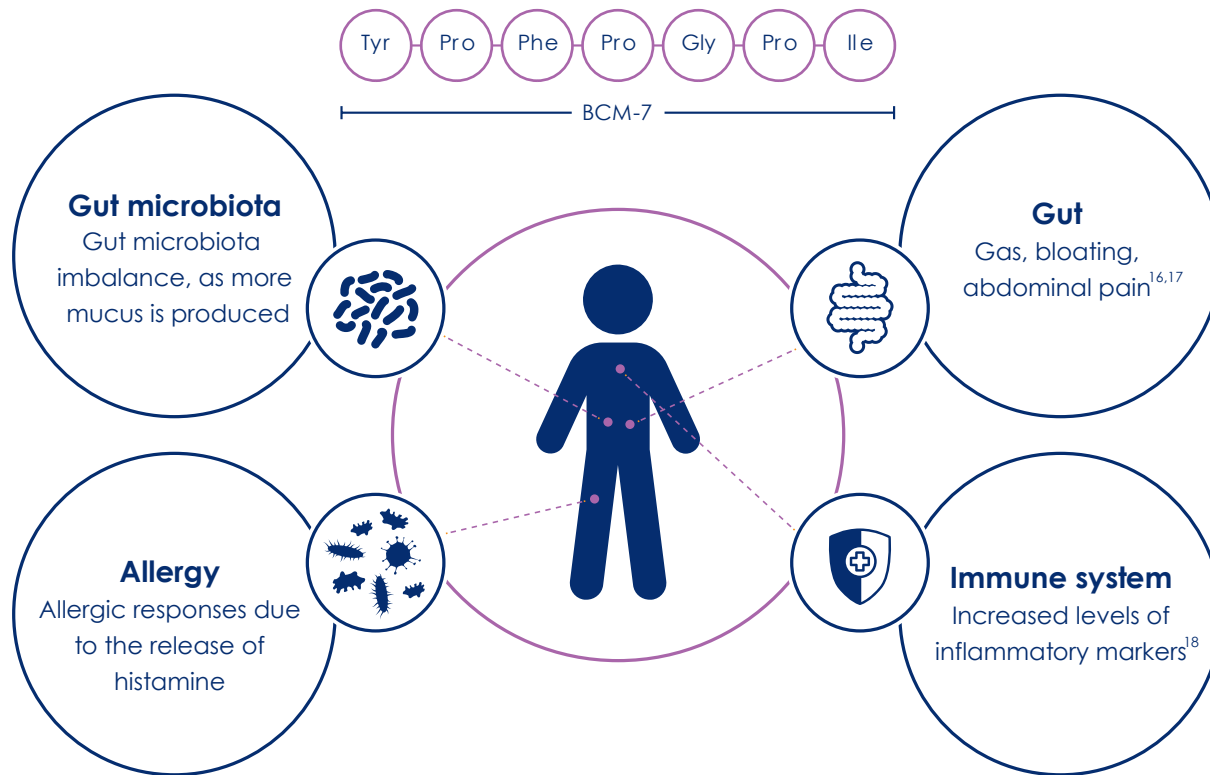


■ as1-casein ■ as2-casein ■ K-casein ■ β -casein



Goat milk does not contain A1 β -casein that can lead to several disturbances

During digestion A1 and A2 are broken down in the small intestine. A1 β -casein digestion releases β -casomorphin (BCM-7) during enzymatic cleavage in the small intestine and may lead to several disturbances:¹³



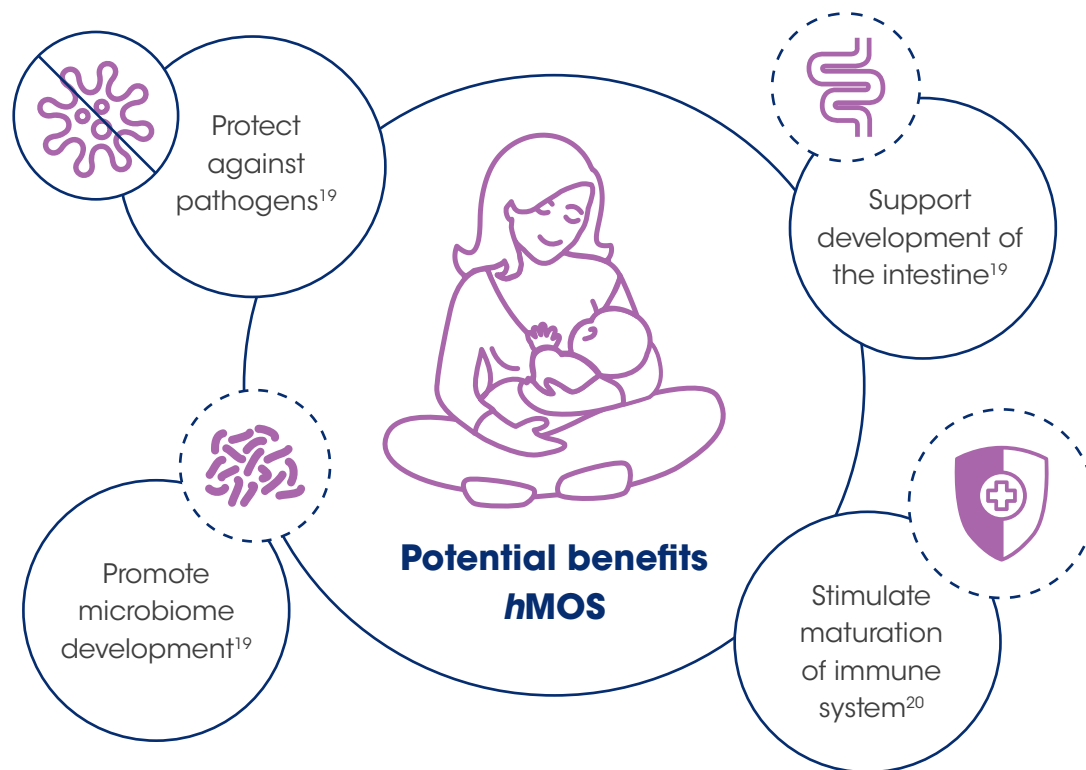
Goat milk is A2 milk by nature and only contains A2 β -casein.^{11,15} Therefore, it does not form BCM-7, which induces digestive issues.

For infants, a formula based on goat milk proteins containing A2 β -casein is easier to digest and can offer digestive comfort.



Infants need nutrition to grow and develop with ease. Goat milk formula naturally contains oligosaccharides and nucleotides.

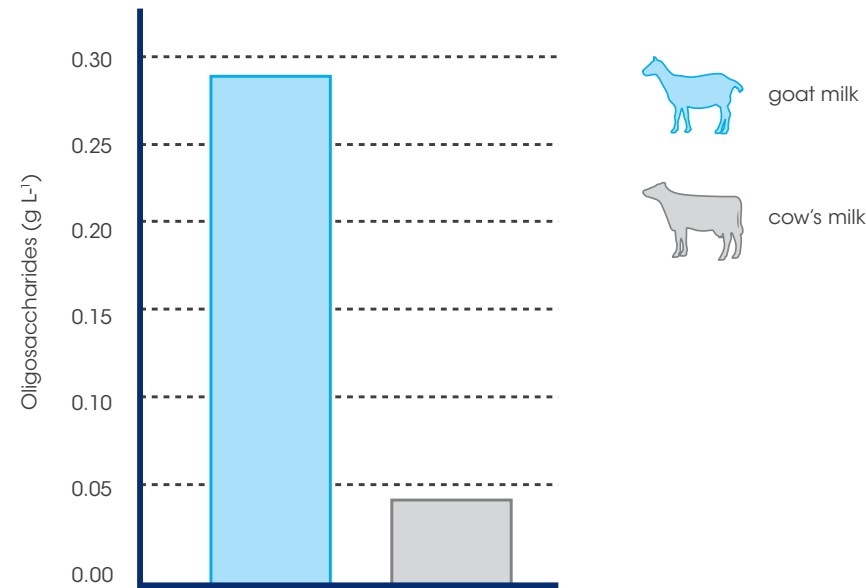
Human milk oligosaccharides (*h*MOS) have several beneficial health effects for the infant.¹⁹⁻²¹ Goat milk formula contains a variety of naturally present oligosaccharides. Some of these oligosaccharides are identical to oligosaccharides found in human milk.²²⁻²⁴



Goat milk formula contains a variety of naturally present oligosaccharides

Goat milk formula contains a variety of naturally present oligosaccharides which may offer health benefits to the infants.²³ A number of the goat oligosaccharides are identical to the oligosaccharides found in human milk.²²⁻²⁴ 2'-Fucosyllactose (2'-FL), the most abundant human milk oligosaccharide, is also naturally present in goat milk formula.

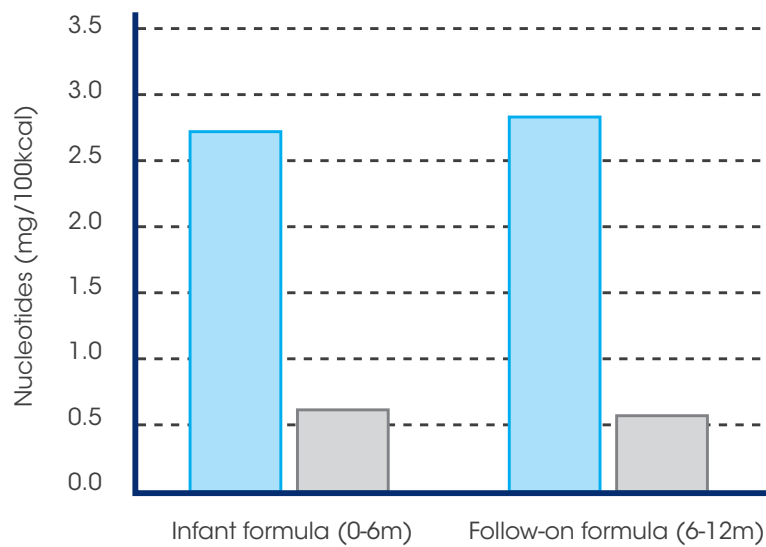
Goat milk contains a higher level of oligosaccharides than cow's milk. In addition, the variety of oligosaccharides is higher in goat milk than cow's milk, which shows that goat milk resembles more closely to human milk.^{23,25}





**Kabrita:
contains naturally high content of nucleotides
due to the goat milk base.²⁶**

Human milk contains high levels of nucleotides. Nucleotides are the DNA building blocks and improve the development of the digestive system during the early phase of infant's life.²⁷ Kabrita formula has 4-5 times higher naturally occurring levels of nucleotides than cow's formula.²⁶ These nucleotides levels in Kabrita formula are naturally present and resemble more closely human milk nucleotide levels.



Based on
Kabrita



Based on
cow's milk





scientifically proven safe • modern formula • fortified to support comfort

Kabrita: complete, safe and advanced infant formula

Goat milk offers a solid basis, but like cow's milk, it needs to be amended and complemented with essential nutrients to be in compliance with legislation. As such, Kabrita infant formula is safe and suitable as a sole source of nutrition during the first months of life. Goat milk infant formula is a well-researched alternative.

"The panel concludes that protein from goat milk can be suitable as a source for infant and follow-on formulae" – EFSA

U.S. FDA provided Generally Recognized As Safe status (GRAS GRN No.644)
to goat milk protein produced by Ausnutria

Kabrita's goat milk-based formula is the first European infant formula to meet
the FDA's nutrition and safety requirements (FDA, June 23, 2023)



What about Cow's Milk Protein Allergy (CMPA)?

Goat milk formula is not a suitable alternative in case of a medically CMPA allergy. In case of a CMPA, it is very likely that there will also be an allergic reaction to goat milk protein. Only 2% to 3% of all infants have a medically confirmed CMPA.

What about lactose intolerance?

Kabrita is not a suitable option in case of a diagnosed lactose intolerance. Lactose is the primary carbohydrate source in human milk. For this reason, addition of lactose to formula is demanded by legislation. Kabrita also contains added lactose.

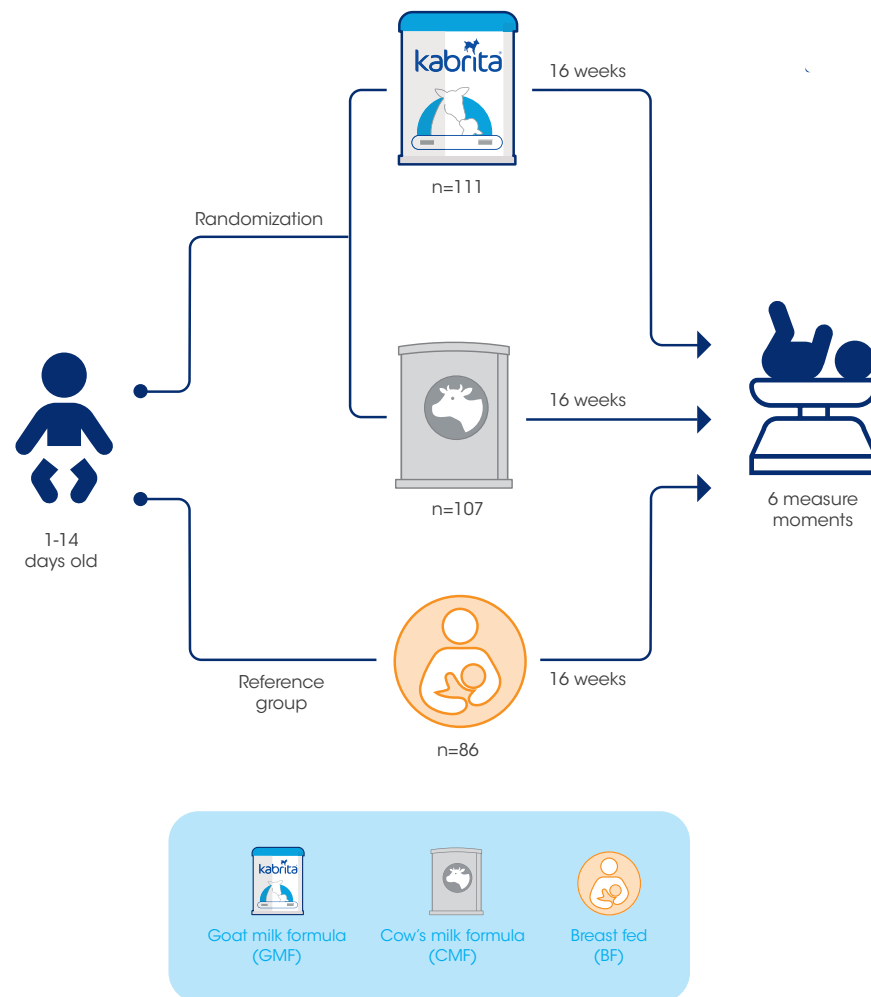
*EFSA and GRAS approved see previous page



Kabrita is scientifically proven safe and supports healthy growth²⁸

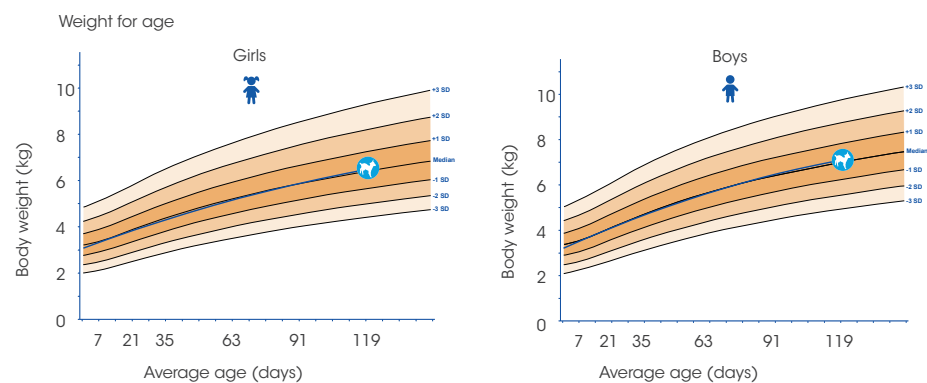
Objective: To demonstrate that Kabrita supports healthy growth and is safe to use in term infants.

Method: Double-blind randomized controlled trial. Healthy term boys and girls (n=304) recruited from 25 European study centers.



Kabrita is safe and well tolerated by infants.

Results: Kabrita shows healthy weighth growth on WHO curves. Comparing the GMF to the CMF group, weight gain and z-scores for anthropometric measurements were similar after 112 days intervention.



Incidences of tolerability parameters and adverse events were similar between the GMF and CMF group.



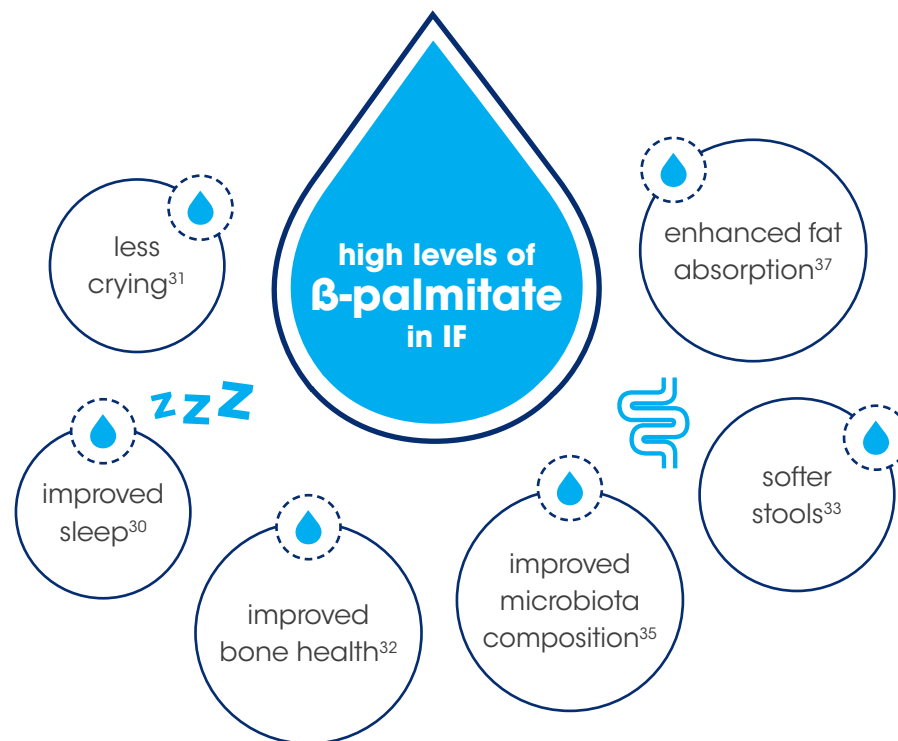
Conclusion: Our data demonstrate that Kabrita supports healthy growth, is well tolerated and is safe to use in infants from birth onwards.



Kabrita: contains high levels of β -palmitate

The composition and function of fatty acids in breast milk are unique. The naturally most abundant saturated fatty acid in breast milk is palmitic acid, present in a specific structure named β -palmitate.

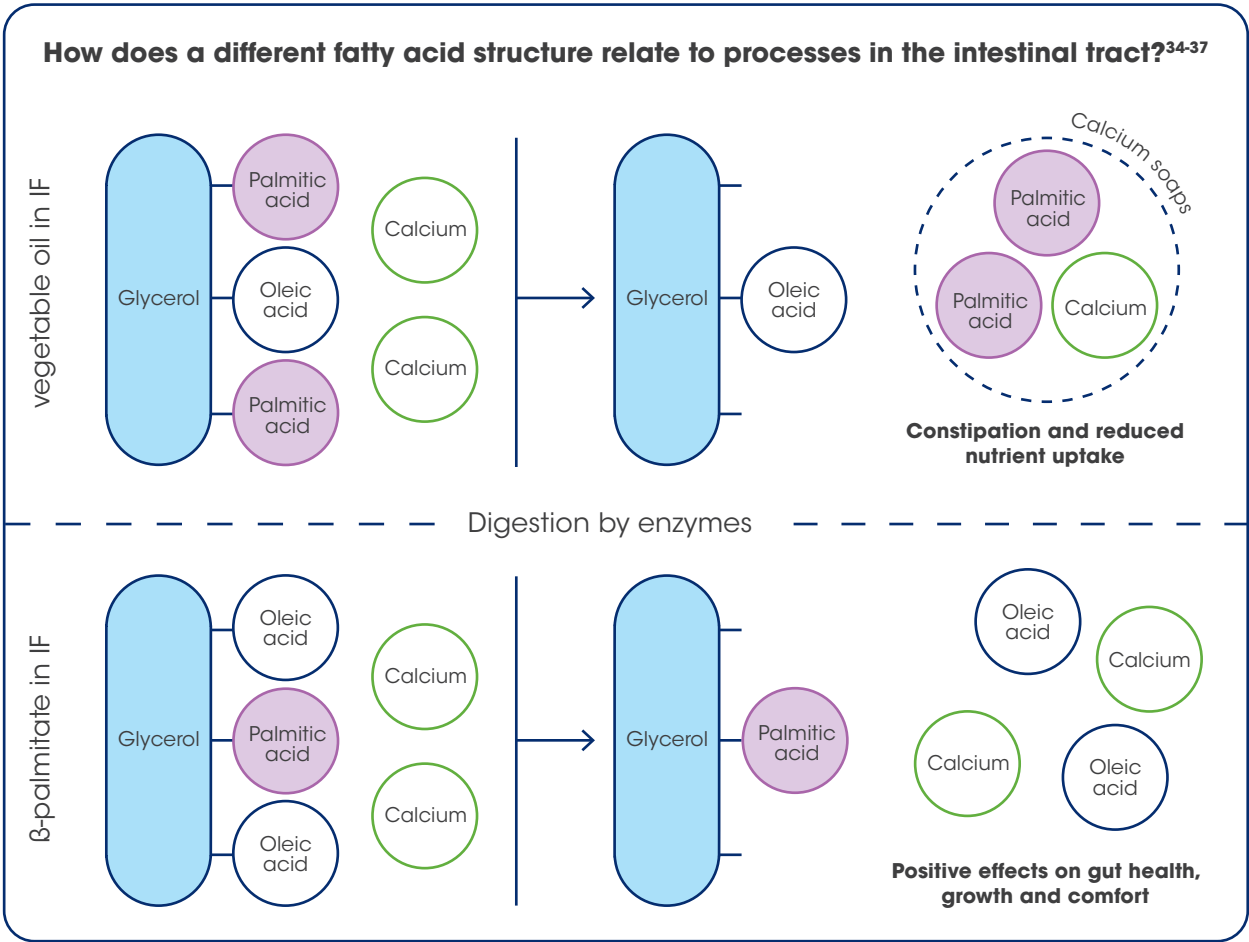
High levels of β -palmitate in infant formula have been studied thoroughly, and can positively influence gut health, growth and comfort of infants.²⁹⁻³⁶



β-palmitate: a natural component of breast milk

Approximately 60% of palmitic acid in breast milk is structured in the middle position of the triglyceride backbone.³⁵⁻³⁸ This is named β-palmitate. Combined with oleic acids the OPO structure is formed.

Kabrita contains high levels of β-palmitate.






Dutch goat milk • passionate family farms • high quality standards

Dutch excellence in professional goat farming

Kabrita collaborates with over 70 professional and family-owned Dutch goat farms. They all work according to the goat milk quality system named 'Kwaligeit' (Qualigoat). This means that all our goats eat high quality balanced nutrition, good housing and optimal care to guarantee their well-being and health.

Thanks to more than 100 years of dairy experience, Kabrita has completely integrated the onsite farm quality management and control. Our farmers deliver the highest quality goat milk available as a beautiful base for Kabrita goat milk formula.



Our company is member of the Dutch Dairy Goat Organization (NGZO)

Our goat milk farmers work according to Kwaligeit ('Qualigoat')



Controlled by accredited 3rd parties

Our certified drivers and independent labs perform additional controls to assure the highest quality milk

Kwaligeit protocols include:

- Equipment milk production & cooling
- Business hygiene
- Veterinary medicines and antibiotics
- Control of medicines and antibiotics
- Animal health and well-being
- Good manufacturing practices
- Feed and drinking water

Additional checks include:

- Absence of antibiotics
- Organoleptic properties (color, smell)
- Protein and fat content
- Bacteria count



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