

# ELEVATE YOUR DISHES WITHOUT COMPLICATING OPERATIONS



## Chefs & Bakers Constant Challenge: Keep up with customer demands and stand out from competition

Competition for dish creativity is growing aggressively while consumers' preferences are also constantly evolving. Chefs and bakers must keep innovating recipes to stand out and attract more guests to offer greater-tasting, easier to digest, and healthier dishes.

Having to keep recreating menus adds extra pressure to chefs and risks disrupting daily kitchen operations.

## INTRODUCING GOOTPRO 100% GOAT DAIRY, NATURAL, PREMIUM BUTTER



**Easier to digest  
& less allergenic**



**Preservatives-  
free**



**Naturally good  
premium dairy taste**

GootPro's natural, 100% premium goat dairy with A2 protein benefits ticks all the boxes when it comes to taste, functionality, digestion-friendly and other health benefits.

Chefs can now easily elevate their menus without complicating their operations by simply using GootPro butter 1:1 vs cow butter in their regular recipes. No sweat, just great benefits.

## GootPro Unsalted Butter

- Unsalted, lactic butter, 83% fat
- Free from preservatives & gluten
- Available in 25kg, 200g
- Frozen -18° C
- 18 months shelf life
- Made in The Netherlands



Goot for  
cooking



Goot for  
baking



Goot for  
spreading



### INGREDIENTS:

Pasteurized goat cream 100%

## The Goot Advantage



### VERSUS COW DAIRY:

- Easier to digest and less allergenic
- Has more health benefits such as lesser fat & cholesterol, lower sodium, with higher essential vitamins & minerals
- Has richer, buttery taste



### VERSUS PLANT-BASED OR VEGETABLE BLENDS:

- Tastier and easier to use
- Has all essential vitamins & minerals from dairy



### VERSUS OTHER GOAT OR CAMEL DAIRY:

- Milder, more delicate taste, not overpowering
- Nicer aroma & mouthfeel, less rancid
- More cost efficient



**GOOT** just naturally makes dairy-based dishes **healthier, greater tasting & more premium**

## The GootPro Added Value to Your Business



Attract more customers who value good taste, health, and those with digestion issues, along with their peers



Innovate & elevate recipes without complicating kitchen operations



Offer GOOT butter-based recipes at a more premium price

### About Us

## From the World Leader in Goat Dairy



With over 125 years of expertise in the production of dairy, backed up by a team of highly-skilled professionals, Ausnutria is globally recognized for our excellence, heritage, and advanced processing capabilities to produce superior nutritional dairy products.

From the Netherlands, the dairy centre of the world, we serve the international market with high-quality dairy products, specializing in goat milk. We are committed to innovation & rigorous quality standards to enhance lives through top-tier dairy solutions.

The gootness chefs trust

