

ONE CHEESE THAT CAN SATISFY ALL

Loves dairy
cheesy taste

Lactose
intolerant



The Dairy Dilemma: Deliciousness versus Digestion

Chefs face a dilemma of balancing the delicious, creamy taste and kitchen-friendliness of cow's milk cheese with the digestibility of plant-based alternatives for lactose-intolerant diners.

Finding a single cheese that meets both needs is one challenge; having to prepare the same cheese-based dish separately to satisfy all guests' requirements is another.

INTRODUCING GOOTPRO 100% GOAT DAIRY, LACTOSE-FREE, MILD CHEESE



**Easier to digest
& less allergenic**



Lactose-free



**Naturally good
premium dairy taste**

GootPro's natural, 100% premium goat dairy and lactose-free cheese ticks all the boxes when it comes to taste, functionality, digestion-friendly and health benefits brought by cow and plant-based cheese combined.

Best of all, no need to complicate operations in the kitchen by using one cheese for all.

GootPro Mild Cheese

- Natural or flavoured
- Free from lactose, preservatives & gluten
- Available in blocks 15kg, 2.5kg, 200g or customised, shredded 1kg, portions 20g
- Chilled 0-7° C
- 12 months shelf life
- Made in The Netherlands



Goot for cooking



Goot for baking



Goot as it is



INGREDIENTS:

Pasteurized goat's milk 98.3%, salt 1.7%, starter cultures 0.03%, rennet 0.02%

The Goot Advantage



VERSUS COW DAIRY:

- Easier to digest and less allergenic
- Suitable for lactose intolerance
- Has more health benefits such as lesser fat & cholesterol, lower sodium, with higher essential vitamins & minerals



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 lactose intolerance or digestion issues, along with their peers
- ✓ Innovate & elevate recipes without complicating kitchen operations
- ✓ Offer GOOT cheese-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

