

UPGRADE FROM GOOD TO GREAT



Chefs & Bakers Challenge: Make dishes & baked goods healthier & more stable without compromising the taste

The number of consumers who are being mindful of what they eat is continuously increasing. Chefs must keep innovating recipes to keep up to this demand without compromising the taste of their dishes.

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

INTRODUCING GOOTPRO 100% GOAT DAIRY, FULL CREAM MILK POWDER



**Easier to digest
& less allergenic**



**Preservatives-
free**



**Naturally good
premium dairy taste**

GootPro's natural, 100% pure, full cream milk powder ticks all the boxes when it comes to taste, functionality, digestion-friendly and other health benefits.

Chefs and bakers can now easily make their dishes healthier without compromising taste and complicating their operations by simply using GootPro milk powder in their regular bread recipes. GootPro delivers more health, taste benefits, even with lower volume vs cow dairy.

GootPro Full Cream Milk Powder

- Mild, creamy flavor
- Versatile & stable for baking, sauces, beverage, ice cream & desserts
- Free from preservatives and gluten
- Available in 25kg, 1kg
- Ambient 15-25° C
- 18 months shelf life
- Made in The Netherlands



Goot for cooking



Goot for baking



*Also available in Skimmed

INGREDIENTS:
Goat milk 100%

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 milk-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

