WHY PROTEINS IN KABRITA GOAT MILK FORMULA ARE EASIER TO DIGEST THAN PROTEINS IN COW’S MILK FORMULA

The casein profile is more similar to that of human milk. The casein profile of goat milk is naturally much closer to that of human milk than that of cow’s milk is. Goat milk contains lower levels of αs1-caseins and higher levels of β-caseins, which seem to result in looser curds in the stomach.1,2

Advantages

1. Easier digestion of goat milk caseins

2. Easier digestion of goat milk whey

Milk casein composition (%)

<table>
<thead>
<tr>
<th>Protein Type</th>
<th>Goat Milk</th>
<th>Cow’s Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>β-casein</td>
<td>55%</td>
<td>19%</td>
</tr>
<tr>
<td>αs2-casein</td>
<td>39%</td>
<td>38%</td>
</tr>
<tr>
<td>αs1-casein</td>
<td>20%</td>
<td>39%</td>
</tr>
<tr>
<td>Total casein</td>
<td>100%</td>
<td>100%</td>
</tr>
</tbody>
</table>

Looser curds

These looser curds may be naturally easier to digest because the enzymes have easier access to the proteins.3

Easier digestion of goat milk caseins

Digestion of whey proteins after 1 hour

- 77% in vitro research
- 17% in vitro research

Easier digestion of Kabrita

The protein digestion of our goat milk formula is naturally more comparable to that of human milk than that of cow’s milk formula is.4

Digestion of whey proteins after 1 hour

- 77% in vitro research
- 17% in vitro research

Looser curds

These looser curds may be naturally easier to digest because the enzymes have easier access to the proteins.3

Easier digestion of goat milk whey

Some whey proteins in goat milk are structurally different from those in cow’s milk and may therefore be easier to digest.4,5

Protein digestion kinetics of Kabrita is more similar to that of human milk

References:

Disclaimers:
Ausnutria acknowledges that breastfeeding is the best way to feed infants aged 0-6 months and supports prolonging breastfeeding up to 24 months (two years old). For health care professionals only.