Clinical Overview

Kabrita Goat Milk-Based Toddler Formula

Formulated for children 12-24 months





Easier to digest than cow milk protein¹⁻³



Naturally contains high levels of goat milk oligosacchrides which act as a prebiotic⁴⁻⁵



Fortified with 25 vitamins & minerals including folic acid, iron, plus DHA⁶⁻⁸



Added goat whey protein for improved digestibility⁹



Made in the Netherlands



MEDICAL WHOLESALE PROGRAM FOR TODDLER FORMULA

Scan QR code to learn more about purchasing **Kabrita goat milk-based toddler formula** in bulk



Grams per unpacked, level scoop 4.5g Calories per gram 4.88 kcal

0.13q

Calories per scoop22 kcalCalories per 100g488 kcal

POWDER COMPOSITION

PREPARED FORMULA

Calories per fluid ounce 19.5 kcal

Protein per 100ml 1.8g

Displacement per scoop 0.1 fl. oz.

Osmolality 360 mOs/kg

INGREDIENTS

Protein per gram

Lactose (milk), nonfat dry goat milk, goat whey protein concentrate powder (milk), high sn-2 palmitic acid oil, soybean oil*, galacto-oligosaccharides (milk), palm kernel oil, sunflower oil, and less than 1%: tricalcium citrate, mortierella alpina oil, tri sodium citrate, crypthecodinium cohnii oil, calcium carbonate, potassium hydroxide, choline bitartrate, sodium L-ascorbate, choline chloride, ferrous sulphate, L-ascorbic acid, zinc sulphate, vitamin E acetate, inositol, niacinamide, calcium pantothenate, cupric sulfate, retinyl acetate, thiamin hydrochloride, vitamin B6 hydrochloride, riboflavin, manganese sulphate, folic acid, potassium iodide, vitamin K1, D-biotin, sodium selenate, vitamin D3, cyanocobalamin.

Contains: milk *non-GMO

References: 1. Maathuis A, et al. Protein digestion and quality of goat and cow milk infant formula and human milk under simulated infant conditions. J Pediatr Gastroenterol Nutr. 2017;65(6):661-666 2. Almaas H, et al. In vitro digestion of bovine and caprine milk by human gastric and duodenal enzymes. Int Dairy J. 2006;16(9):961-968. 3. Printado ME, Malcata FX. Hydrolysis of ovine, caprine and bovine whey proteins by trypsin and pepsin. Bioproc Eng. 2000;23:275-282. 4. van Leeuwen SS, et al. Goat milk oligosaccharides: their diversity, quantity, and functional properties in comparison to human milk oligosaccharides: their diversity, quantity, and functional properties in comparison to human milk oligosaccharides: their diversity, quantity, and functional properties in comparison to human milk oligosaccharides: their diversity, quantity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: their diversity, and functional properties in comparison to human milk oligosaccharides: the diversity, and functional properties in comparison to human milk oligosaccharides: the diversity, and functional properties in comparison to human milk oligosaccharides: the diversity, and functional properties in comparison to human milk oligosaccharides: the diversity, and functional properties in comparison to huma

2024: US Toddler Cliinical Overview sheet

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Learn more at www.medical.kabrita.com or contact us at nutrition@kabrita.ca

