

## FOOD EVOLVATION – DAIRIES



**Code:**

**Product:** **KÈFIR DE CHÈVRE**

**Brand:** **GABORIT**

**Produttore:** **Gaborit Bernard**

**Country of reference:** France

**Reference Trend:** Dairies

**Fonte:** Purchased from Grand Panier Bio – Domancy - France

**Selling Proposition:** This goat kefir is obtained from organic goat's milk comes from farms in Vendée and Les Deux Sèvres and is certified Bio Coherence. The breeds are Alpine Chamoisées and Saanen. Both species of goats are fed forage and grass (without silage). Their diet is natural and varied: pasture, hay, cereals. Moreover, goats and have a steady breeding rate. This kéfir combines a wide variety of microorganisms and sweetness through the traditional processing of fresh organic milk. Kefir ferments reveal subtly sparkling flavors. Kefir is a fermented thin yogurt that is made from kefir grains, a specific type of mesophilic symbiotic culture. The drink originated in the Caucasus, Eastern Europe, and Russia.

Bernard Gaborit, in 1979, settled on in Organic Agriculture a 20-hectare farm in Maulévrier (Anjou) with 20 Jersian cows. Production started making raw butter.

**RIFERIMENTI:** SNC Maison Gaborit – La Grande Nilliere – 49360 Maulévrier (France)

### **INGREDIENTS AND NUTRITIONAL VALUES:**

Organic Goat Milk and Kéfir. (100 gr) 57 calories, Fat 3,2 gr, Sat.Fat 2,20 gr. Sugar 2,25 gr. , Proteins 3,39 gr. , Mineral 0,72 gr.