

Nestlé® develops N3 milk launches first in China

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Nestlé® announced that it has developed N3 milk. Made from cow's milk, it has all the essential nutrients found in milk such as proteins, vitamins, and minerals. In addition, it contains prebiotic fibres, has a low lactose content and has over 15 per cent fewer calories.

To develop the N3 milk, Nestlé® used a proprietary technology to reduce lactose - a sugar found in cow's milk - through specialised enzymes thereby generating beneficial prebiotic fibres. Clinical studies showed that these fibres promote the growth of multiple types of bifidobacteria by up to three-fold, delivering gut microbiome benefits in healthy adults.

The milk has been introduced in a new range of powdered milk in China under the N3 brand. This includes a full cream and a skimmed milk product, both of which are high in protein to support a well-balanced diet for the entire family.

As people age, they require specific nutrients to maintain their overall health and well-being. Therefore, to support healthy ageing, the Nestlé® N3 range includes two products that are fortified with vitamins, minerals, and probiotics to support bone health, muscle growth and strength, as well as immunity.

Stefan Palzer, Nestlé® Chief Technology Officer, says: "We are excited to launch this unique science-based innovation that contains all the key nutrients of milk but is low in lactose and contains special prebiotic fibres that are associated with various health benefits. This milk will serve as a base for the next generation of nutritious products which will benefit many consumers including people with lactose intolerance, and those who want to improve their gastrointestinal health. It's also a testament to our efforts to develop cutting-edge technologies that can be applied across different categories, brands and geographies."