

Good Cow™

OUR PATENTED REVERSE-OSMOSIS CONCENTRATION TECHNOLOGY

Good Cow has a USDA-approved, patented technology that uses cold filtration reverse osmosis to remove more than half of the water that is in milk. We then pasteurize

and homogenize our products so that you receive a Grade A pasteurized, concentrated alternative to your current milk source.

COW TIP

With Good Cow™ there are no milk cartons or crates in your back room.

Our technology allows us to concentrate fresh dairy and keep it fresh! Our fresh product line allows for a 30-day shelf life.

In addition, we also have patented processes that enable us to produce a great-tasting product line that is aseptic (nonrefrigerated), with a 180-day shelf life.

Good Cow milk meets the highest quality standards in the country. Our milk tastes fresh because it is fresh!

- Whole Milk
- Low fat Milk
- Half & Half
- High-Fat Chocolate
- Reduced-Fat Milk
- Nonfat Milk
- Reduced-Fat Chocolate
- Café Latté

Proprietary formulations— such as unique blends or formulations— can be developed to your specific requirements by working with our formulation specialists

Our most recent addition to our product line is our lactose-free concentrates!

Good Cow Concentrates can replace all your fluid milk, cream, and flavored-beverage needs.

These products can be delivered in various packaging formats that fit a foodservice operator's specific needs— single serve, tetra pack bricks, bag-in-box— all either aseptic or refrigerated.

OUR DISPENSER. OUR BENEFITS.

- Has been specifically designed for our products, and all of our concentrated milks (fresh or shelf stable) can be dispensed using our 100% NSF-certified dispenser.
- Uses a proprietary fitment that opens and closes in place of your standard “dairy tube”. This fitment is NSF approved for dairy and requires no cleaning.
- Maintains constant head pressure via our slightly pressurized product chambers, thereby delivering a consistent product flow throughout the use of the entire box.
- Keeps milk temperature at 37 degrees and holds 12 USDA grade A milk equivalent gallons in only 14.5” counter space.
- Give you the option of a variable pour or a preportioned pour as well as variable speed of pour that can be set to your specific requirements.

Unit Dimensions:
14.5”w x 25”h x 25”d

Power Requirements:
Standard 110 power
1000 watts/8 amps

Capacity:
12 gallons of
Good Cow milk

Weight:
100 pounds

Incoming Water:
30 PSI required

