A2 Cow’s Milk in France

A2 cow’s milk is a type of milk that contains primarily the **A2 beta-casein protein**, unlike the more common A1 beta-casein found in conventional cow’s milk. It is often marketed as being easier to digest, especially for those who experience discomfort from regular milk but do not have lactose intolerance.

What Makes A2 Milk Different?

Proteins in Milk

Milk contains two main proteins: casein (about 80%) and whey (20%). Within casein, beta-casein can be of two types: A1 or A2.

- **A1 beta-casein:** Found in the milk of most modern dairy cows (e.g., Holstein, Friesian).
- **A2 beta-casein:** Found in older breeds such as Jersey, Guernsey, and heritage breeds, as well as in goat and sheep milk.
- Some studies suggest that A1 beta-casein may break down into a peptide called BCM-7 (beta-casomorphin-7), which might contribute to digestive discomfort or mild inflammatory responses in some individuals.

Digestibility

People who struggle with conventional milk often find A2 milk gentler on the stomach, potentially reducing symptoms like bloating, gas, or discomfort.

A2 Milk in France

France, known for its dairy tradition, has a growing interest in A2 milk. Here’s what you need to know:

Availability

A2 milk is not as widespread in France as in countries like Australia or New Zealand, but it is becoming more accessible. Look for it in:

- **Organic food stores.**
- **Health food shops.**
- Specialized sections of larger supermarkets with labels like **“A2”** or **“lait A2.”**
- **Sources of A2 Milk:**
    - Small producers and farms offering milk from heritage breeds, such as Jersey or Guernsey cows.

    - Brands focused on health-conscious consumers.

- **Labeling and Certification:**

In France, dairy products are subject to strict regulations. A2 milk will be clearly labeled as such and may also carry certifications like **“bio”** (organic), indicating sustainable farming practices.

- **Taste and Quality:**

A2 milk in France often comes from smaller-scale farms, meaning it is likely to have a creamier taste and higher quality due to traditional farming methods.

- Pasteurization varies: Look for **raw (lait cru)** or minimally pasteurized options for the richest flavor, but note that raw milk requires stricter storage and consumption guidelines.

Common Breeds and Their A2 Milk

In France, specific breeds such as **Jersey** and **Guernsey** cows naturally produce A2 milk. Additionally, **goat and sheep milk** are naturally A2 and are widely consumed in France as alternatives to cow's milk.

Where to Buy A2 Milk in France

- **Specialty Stores:**

Organic or health food stores like **Bio c’ Bon**, **Naturalia**, or **La Vie Claire.**

- **Farmers’ Markets or Fresh Markets:**

Some local producers may sell A2 milk directly.

- **Supermarkets:**

Look for high-quality or organic sections.

- **Online Stores:**

Niche French grocery platforms often stock A2 milk.

Summary

A2 milk in France is a premium product catering to a niche market. It’s an excellent choice for individuals seeking a gentler milk alternative while enjoying the rich dairy culture of France. For an authentic experience, try A2 milk from heritage cow breeds or explore naturally A2 goat and sheep milk for both digestibility and flavor.

From:
https://www.parisyank.com/ - **Paris Yank**

Permanent link:
https://www.parisyank.com/doku.php?id=paris_yank:eat:preparein:products:a2_milk_france

Last update: **2024/12/16 13:04**