

Remilk and Gad Dairies introduce The New Milk in Israel

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Remilk, a global leader in the development and production of real dairy products made without cows, and Gad Dairies, a household name and one of Israel's leading dairy brands, announced the launch of "The New Milk" – a revolutionary creation that delivers the perfect combination of rich, authentic taste and exceptional nutritional value. The product is now being rolled out in cafés and restaurants across Israel and will reach major retail chains in January 2026, with additional products to follow in the coming months.

The launch of The New Milk in Israel enables consumers to taste and enjoy for the first time a pioneering new category that represents a global revolution in the dairy industry. The New Milk is made from real milk proteins produced through a unique fermentation process with no animals involved. It is identical in taste and texture to cow's milk and rich in nutritional value. It will soon be available in leading cafés and restaurants and, in January 2026, will expand to major supermarket chains. Additional products in the series will be launched in the coming months.

As part of the launch, three products are being introduced: a Barista Milk for the food service market, now rolling out in cafés, restaurants, and hotels; and, next month, two additional products for the retail market – everyday milk and a vanilla-flavoured milk for an indulgent twist.

Remilk's protein is identical to the protein produced by cows but made without using a single animal cell. The protein has been approved by the U.S. FDA and Israel's Ministry of Health, as well as in additional markets, including Canada and Singapore.

Unlike plant-based milk substitutes, Remilk's proteins are identical to traditional dairy proteins, allowing the creation of dairy products that match cow's milk in taste, texture, and functionality.

The products are based on Remilk's innovative technology, developed over the past five years with investments exceeding \$150 million. The patented technology enables the production of real dairy products without cows – delivering all the advantages of traditional milk: rich taste, perfect texture, superior frothing ability, and excellent stability in coffee – just like cow's milk.