



Jengton Dairy unveils major goat milk processing project to expand product portfolio

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The RMB500 million investment will establish integrated production facilities for goat milk powder, liquid goat milk and ice cream, supporting the company's transformation into a full-spectrum dairy producer



Jengton Dairy has unveiled an ambitious expansion plan aimed at transforming itself into one of China's leading integrated goat dairy companies, with a RMB500 million (approximately \$73.46 million) investment in a new intelligent manufacturing complex. The project, which recently entered the design phase, will be developed in Yangling—widely recognised as China's "Goat Milk Science and Technology City"—and represents one of the company's largest investments since its establishment.

The new facility will feature an annual production capacity of 50,000 tonnes of formula goat milk powder, alongside a 30,000-tonne liquid goat milk processing line and a dedicated goat milk ice cream manufacturing unit. Together, the three businesses are expected to create an integrated production ecosystem that expands Jengton Dairy's presence across multiple consumer segments, from infant nutrition to everyday dairy products and value-added frozen desserts. The investment marks a strategic shift for the company, which has built its reputation as one of China's early innovators in fermented lactic acid bacteria goat milk powder. Rather than focusing on a single product category, Jengton Dairy is broadening its portfolio to become a

comprehensive goat dairy manufacturer capable of serving a wider range of domestic consumers.

According to the company, the intelligent 50,000-tonne milk powder facility has been designed as a benchmark smart factory for China's goat dairy industry. Meanwhile, the liquid goat milk business will target growing household consumption, while the ice cream segment is expected to help the company tap into younger consumers seeking premium dairy products. The expansion forms a key pillar of Jengton Dairy's long-term growth strategy and reflects rising demand for functional dairy products, premium infant nutrition and specialised goat milk-based foods in China. Increasing consumer awareness of nutritional alternatives and premium dairy ingredients has created new opportunities for manufacturers investing in modern production infrastructure and diversified product portfolios.

Founded in 2015, Jengton Dairy has established itself as a specialist in fermented goat milk powder through its proprietary "ferment-first, spray-dry-later" manufacturing technology. The company has also built a significant intellectual property portfolio with 17 national invention patents, covering microbial strain selection, activity preservation and functional enhancement technologies.