

Natural Pastures Cheese Company

Award-winning, Vancouver Island Artisan Cheese



NATURAL PASTURES

Sustainable, ethical practices

Terroir of a pristine, coastal valley

Wholesome, fresh milk from stress-free, pasture raised cows

Handmade under the guidance of a traditional Swiss Cheesemaker

Since their inception, Natural Pastures has won numerous national and international awards, including World Championship Gold and Silver Medals and a World Cheese Awards Silver Medal.

YEAR STARTED: 2001

LOCATION: Federally inspected production facility in Courtenay in the Comox Valley on Vancouver Island

HISTORY: Brothers Phillip, Edgar and Doug Smith and businessman Rick Adams founded Natural Pastures in 2001. They were joined shortly after by Swiss cheesemaker, Paul Sutter.

MILK SOURCE: Certified Heritage Dairy Farms that are committed to animal welfare, environmental sustainability and enhancement, biodiversity and pasture raised cows. Standards are ensured through an annual inspection by an independent, licensed, professional agrologist.

BENEFITS OF PASTURE RAISED COWS:

- Outstanding milk with distinctive flavour and high nutritional value
- Lower greenhouse gas emissions
- Healthier, stress-free cows
- No herbicides, pesticides, growth hormones or antibiotics
- Enhances environment and biodiversity in the community

TERROIR: Natural Pastures artisan cheeses are known for their unique, delicious taste due in part to their terroir—coastal pastures watered by ocean fog and rain, with lush grass grown in the pristine soils of the Comox Valley.

PRODUCTION STANDARDS: Natural Pastures cheese is handmade using artisanal, Swiss cheesemaking traditions under the guidance of Paul Sutter, Head Cheesemaker. Originally from Switzerland where he was trained, Mr. Sutter continually fine tunes cultures, temperatures and ingredients to create Natural Pastures cheese.

Smoked Boerenkaas



Pure Art. Naturally.

DESCRIPTION:

Naturally smoked in partnership with Smoken Bones Cookshack using local hardwoods, Naturally Smoked Boerenkaas evokes the West Coast on multiple levels.

Gold medal winner in the category of semi-soft cheese at the 2011 Canadian Cheese Grand Prix.

USES:

A versatile cheese that can be sliced, grated or melted. A wonderful accompaniment to fresh fruit and nuts. Good for appetizers, sandwiches and pastas. Goes well with many wines.

PRODUCT PACKAGING:

- 5 kg – one whole round, vacuum packed
- Packaged 2.5 kg – 12 units individually vacuum packed with a product specific Natural Pastures label
- ½ Wheel 2.5 kg – half a round, vacuum packed

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635 McPhee Ave, Courtenay, BC V9N 2Z7

Retail Sales Toll Free 1-866-244-4422 | Email: rbadams@telus.net

www.naturalpastures.com

Smoked Boerenkaas

NATURAL PASTURES
cheese company

CHARACTERISTICS:

Ripened, Firm Cheese

M.F. 31%

Moisture 41%

INGREDIENTS:

Pasteurized milk, penicillium candidum, microbial culture and enzyme, calcium chloride, salt

SIZE & PACKAGING:

	Packaged	½ Wheel
Size	5 kg	2.5 kg
Product Qty/Case	1 unit	12 units
		1 unit

GTIN & SCC-14 CODE :

5 kg	90850553000544
2.5 kg - Packaged	90850553000650
2.5 kg – ½ Wheel	90850553000315

SHELF LIFE: 150 days

STORAGE CONDITIONS:

Keep refrigerated at 2-4C. Do not freeze.

MICROBIOLOGICAL CANADIAN LEGAL NORMS:

E. Coli	100	2,000	2/5
Staphylococcus Aureus	100	10,000	2/5
Listeria/Salmonella	0	0	0/5

LOT NUMBER:

On Unit: Best Before + Production Number

On Case: Production Number + Best Before

Nutrition Facts Valeur nutritive

per 1/7 package pour 1/7 d'emballage	(28 g) (28 g)
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories	110
Fat / Lipides	8 g 13 %
Saturated / saturés	6 g 30 %
+ Trans / trans	0.2 g
Polyunsaturated / polyinsaturés	0.1 g
Omega-6 / oméga-6	0.1 g
Omega-3 / oméga-3	0 g
Monounsaturated / monoinsaturés	2 g
Cholesterol / Cholestérol	25 mg
Sodium / Sodium	230 mg 10 %
Potassium / Potassium	20 mg 1 %
Carbohydrate / Glucides	1 g 0 %
Fiber / Fibres	0 g 0 %
Sugars / Sucres	1 g
Protein / Protéines	6 g
Vitamin A / Vitamine A	10 %
Vitamin C / Vitamine C	0 %



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