NATURAL PASTURES™
cheese company

# Pure Art. Naturally

## Award-winning, Vancouver Island Artisan Cheese

PROUDLY MADE ON VANCOUVER ISLAND, BC

**YEAR STARTED**: 2001

**LOCATION:** Federally inspected production facility in Courtenay on Vancouver Island.

**HISTORY:** Founded by brothers Philip, Edgar, and Doug Smith, and businessman Rick Adams. Later joined by Swiss cheesemaker, Paul Sutter.

**MILK SOURCE:** The water buffalo are raised on three Vancouver Island farms free of herbicides and pesticides. Fairburn Farm, Canada's first water buffalo farm in the Cowichan Valley, Coleman Meadows in Port Alberni, and McClintock Farm in Dove Creek, North of Courtenay. All three farms are dedicated to animal welfare, environmental sustainability, and biodiversity.

**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 Vancouver Island.

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

We are a HACCP Certified plant.

Sustainable, ethical practices

Pristine, coastal valley terroir

Wholesome, fresh milk from stress-free water buffalo

Handmade under the guidance of a traditional Swiss Cheesemaker

635 McPhee Ave, Courtenay, BC V9N 2Z7 | Retail Sales Toll Free: 1-866-244-4422 | Email: cheese@naturalpastures.com | Sales: rbadams@telus.net

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## Porcelain White Freshness

Water Buffalo Milk creates cheeses that are moist and creamy with a simple but profound taste

PROUDLY MADE ON VANCOUVER ISLAND, BC

# Water Buffalo Cheeses

For thousands of years, Water Buffalo milk has been used to make a variety of cheeses such as traditional Italian Mozzarella and Indian Paneer. The world's second largest source of dairy products, Water Buffalo milk makes moist, creamy cheese, with a simple but profound taste, loved by foodies and gourmets alike.

### MOZZARELLA DI BUFALA

Authentic Italian mozzarella made with 100% water buffalo milk. Porcelain white, tender and moist, it delivers a simple yet profound taste that unfolds in layers of flavour. Its soft, creamy texture, with that unique buffalo milk taste, is the perfect complement to salads featuring fresh basil and tomatoes.

### BOCCONCINI DI BUFALA

Experience the first authentic Bocconcini di Bufala made in Canada! Tender and moist with 100% water buffalo milk from Fairburn Farm. Slice it on vegetable dishes, or pizza, and broil in the oven until the cheese melts, or wrap it in a prosciutto, the Bocconcini is full of flavour to complement any dish.

### BUFFALO BRIE

This bloomy rind cheese has an ivory colour and a strong flavour that lingers on the palate. Best served at room temperature, it goes well with White and Desert Wines. Served on a cheese plate with fruit and nuts, it also makes for great baked Brie with sweet and savoury fillings.

### BUFFETA

While most fetas are made with either sheep or goat milk, our Buffeta blends 70 percent water buffalo milk with 30 percent cow milk. Our Buffeta offers a slightly firmer, rich feta that is a bit less salty than traditional recipes.

### BUFFALO PANEER

Enjoy this Paneer with a firm texture, and mild, slightly nutty flavour. Used in traditional Indian dishes, this cooking cheese is a great cross-over for those who like to experiment. Often cubed, browned in oil and served with curry, the Paneer is fantastic in baked dishes as a meat substitute. Cook with your favourite spices to add that extra touch of flavour.

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# Mozzarella di Bufala

TECHNICAL INFORMATION

PROUDLY MADE ON VANCOUVER ISLAND, BC

## CHARACTERISTICS

Unripened, soft Cheese

| | |
|---|---|
| M.F. | 20% |
| Moisture | 60% |

## INGREDIENTS

Pasteurized water buffalo milk, lactic culture, rennet, salt

## SIZE & PACKAGING

| | Tub | Pail |
|---|---|---|
| Size | 170 g | 2.04 kg |
| Product Qty/Case | Case of 4 | 1 |
| # in container | 1 | 12 |

## UPC CODE

| | |
|---|---|
| 170 g | 850553000015 |

## GTIN & SCC-14 CODE

| | |
|---|---|
| 170 g | 10850553000722 |
| 2.04 kg | 10850553000470 |

## PRODUCT NUMBER

| | |
|---|---|
| 170 g | 8101 |
| 2.04 kg | 8102 |

## SHELF LIFE 24 days

## STORAGE CONDITIONS

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

## MICROBIOLOGICAL CANADIAN LEGAL NORMS

| | | | |
|---|---|---|---|
| E. Coli | 100 | 2,000 | 2/5 |
| Staphylococcuc 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 100g Par 100g

| Amount<br>Teneur | | % Daily Value<br>% valeur quotidienne |
|---|---|---|
| **Calories / Calories** | 320 | |
| **Fat / Lipides** | 27 g | 42 % |
| Saturated / saturés | 20 g | 99 % |
| + Trans / trans | 1 g | |
| **Cholesterol / Cholestérol** | 65 mg | |
| **Sodium / Sodium** | 75 mg | 3 % |
| **Carbohydrate / Glucides** | 1 g | 0 % |
| Fiber / Fibres | 0 g | 0 % |
| Sugars / Sucres | 0 g | |
| **Protein / Protéines** | 18 g | |
| Vitamin A / Vitamine A | | 20 % |
| Vitamin C / Vitamine C | | 0 % |
| Calcium / Calcium | | 40 % |
| Iron / Fer | | 4 % |

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# Bocconcini di Bufala

TECHNICAL INFORMATION

PROUDLY MADE ON VANCOUVER ISLAND, BC

## CHARACTERISTICS

Unripened, soft water buffalo milk cheese

| | |
|---|---|
| M.F. | 20% |
| Moisture | 60% |

## INGREDIENTS

Pasteurized water buffalo milk, lactic culture, rennet, salt

## SIZE & PACKAGING

| | Tub | Pail | Pail (90 g) |
|---|---|---|---|
| Size | 180 g | 1 kg | 2.16 kg |
| Product Qty/Case | Case of 4 | Single Pail | Single Pail |
| # in container | 18 | 100 | 24 |

## UPC CODE

| | |
|---|---|
| 180 g | 850553000022 |

## GTIN & SCC-14 CODE

| | |
|---|---|
| 180 g Tub | 10850553000784 |
| 1 kg Pail | 10850553000814 |
| 90 g | 10850553000869 |

## PRODUCT NUMBER

| | |
|---|---|
| 180 g | 8106 |
| 1 kg | 8107 |

**SHELF LIFE** 24 days

## STORAGE CONDITIONS

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

## MICROBIOLOGICAL CANADIAN LEGAL NORMS

| | | | |
|---|---|---|---|
| E. Coli | 100 | 2,000 | 2/5 |
| Staphylococcuc 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

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# Buffalo Brie

TECHNICAL INFORMATION

PROUDLY MADE ON VANCOUVER ISLAND, BC

## CHARACTERISTICS

Ripened, soft cheese

| | |
|---|---|
| M.F. | 29% |
| Moisture | 50% |

## INGREDIENTS

Pasteurized water buffalo milk, penicillium candidum, microbial culture & enzyme, calcium chloride, salt

## SIZE & PACKAGING

Packaged: Paper wrap

| | | |
|---|---|---|
| Size | 210 g | 1.9 kg |
| Product Qty/Case | 1 | Case of 9 |

## GTIN & SCC-14 CODE

| | |
|---|---|
| 210 g | 90850553000452 |

## PRODUCT NUMBER

| | |
|---|---|
| 9/case | 8301 |

**SHELF LIFE** 60 days

## STORAGE CONDITIONS

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

## MICROBIOLOGICAL CANADIAN LEGAL NORMS

| | | | |
|---|---|---|---|
| E. Coli | 100 | 2,000 | 2/5 |
| Staphylococcuc 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 100g Par 100g

| Amount<br>Teneur | | % Daily Value<br>% valeur quotidienne |
|---|---|---|
| **Calories / Calories** | 320 | |
| **Fat / Lipides** | 27 g | 42 % |
| Saturated / saturés | 20 g | 99 % |
| + Trans / trans | 1 g | |
| **Cholesterol / Cholestérol** | 65 mg | |
| **Sodium / Sodium** | 75 mg | 3 % |
| **Carbohydrate / Glucides** | 1 g | 0 % |
| Fiber / Fibres | 0 g | 0 % |
| Sugars / Sucres | 0 g | |
| **Protein / Protéines** | 18 g | |
| Vitamin A / Vitamine A | | 20 % |
| Vitamin C / Vitamine C | | 0 % |
| Calcium / Calcium | | 40 % |
| Iron / Fer | | 4 % |

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# Buffeta

TECHNICAL INFORMATION

PROUDLY MADE ON VANCOUVER ISLAND, BC

## CHARACTERISTICS

Unripened, soft cheese

| | |
|---|---|
| M.F. | 32% |
| Moisture | 42% |

## INGREDIENTS

Pasteurized buffalo milk, cow milk, bacterial culture, calcium chloride, microbial enzyme, lipase. In brine: water, salt, calcium chloride, lactic acid, natamycin.

## SIZE & PACKAGING

| Packaged: | Tub | Pail |
|---|---|---|
| Size | 200 g | 3 kg |
| Product Qty/Case | Case of 8 | Single Pail |

## UPC CODE

| | |
|---|---|
| 200 g | 850553000053 |

## GTIN & SCC-14 CODE

| | |
|---|---|
| 200 g Tub | 10850553000241 |
| 3 kg Pail | 10850553000234 |

## PRODUCT NUMBER

| | |
|---|---|
| 200 g | 4002 |
| 3 kg | 4001 |

## SHELF LIFE 180 days

## STORAGE CONDITIONS

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

## MICROBIOLOGICAL CANADIAN LEGAL NORMS

| | | | |
|---|---|---|---|
| E. Coli | 100 | 2,000 | 2/5 |
| Staphylococcuc 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 30 g / par 30 g

| Amount<br>Teneur | % Daily Value<br>% valeur quotidienne |
|---|---|
| **Calories / Calories** 110 | |
| **Fat / Lipides** 10 g | **15** % |
| Saturated / saturés 6 g<br>+ Trans / trans 0.5 g | **32** % |
| **Cholesterol / Cholestérol** 20 mg | |
| **Sodium / Sodium** 430 mg | **18** % |
| **Carbohydrate / Glucides** 1g | **0** % |
| Fibre / Fibres 0 g | **0** % |
| Sugars / Sucres 0 g | |
| **Protein / Protéines** 5 g | |
| Vitamin A / Vitamine A | **10** % |
| Vitamin C / Vitamine C | **0** % |
| Calcium / Calcium | **10** % |
| Iron / Fer | **0** % |

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# Buffalo Paneer

TECHNICAL INFORMATION

PROUDLY MADE ON VANCOUVER ISLAND, BC

## CHARACTERISTICS

| | |
|---|---|
| M.F. | 27% |
| Moisture | 53% |

## INGREDIENTS

Water buffalo milk, citric acid

## SIZE & PACKAGING

Packaged: Vacuum Pack

| | | |
|---|---|---|
| Size | 210 g | 2.5 kg |
| Product Qty/Case | 1 | 12 |

## GTIN & SCC-14 CODE

| | |
|---|---|
| 210 g | 90850553000209 |

## PRODUCT NUMBER

| | |
|---|---|
| 12/case | 8701 |
| 1 kg | 8702 |

## SHELF LIFE 45 days

## STORAGE CONDITIONS

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

## MICROBIOLOGICAL CANADIAN LEGAL NORMS

| | | | |
|---|---|---|---|
| E. Coli | 100 | 2,000 | 2/5 |
| Staphylococcuc 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 100g Par 100g

| Amount / Teneur | | % Daily Value / % valeur quotidienne |
|---|---|---|
| **Calories / Calories** | 320 | |
| **Fat / Lipides** | 27 g | 42 % |
| Saturated / saturés | 20 g | 99 % |
| + Trans / trans | 1 g | |
| **Cholesterol / Cholestérol** | 65 mg | |
| **Sodium / Sodium** | 75 mg | 3 % |
| **Carbohydrate / Glucides** | 1 g | 0 % |
| Fiber / Fibres | 0 g | 0 % |
| Sugars / Sucres | 0 g | |
| **Protein / Protéines** | 18 g | |
| Vitamin A / Vitamine A | | 20 % |
| Vitamin C / Vitamine C | | 0 % |
| Calcium / Calcium | | 40 % |
| Iron / Fer | | 4 % |

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