

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.

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NATURAL PASTURES
 cheese company

DESCRIPTION:

A favourite with Comox Valley locals with a creamy, buttery aroma and mellow infusion of field herbs. Nutty overtones with a tangy finish.

USES:

Versatile cheese perfect for cooking and melting. Great for snacking, appetizers and main courses, on crackers, sandwiches or melted on pasta. Complements fruity wines and any cheese plate. For optimal flavour and texture, serve at room temperature.

PRODUCT PACKAGING:

- Packaged 2.5 kg – 12 units individually vacuum packed with a product specific Natural Pastures label
- ¼ & ½ Wheel – quarter or half a round, vacuum packed
- 4.5 kg – one whole round, vacuum packed

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Pure Art. Naturally.

635 McPhee Ave, Courtenay, BC V9N 2Z7

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

www.naturalpastures.com

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CHARACTERISTICS:

Firm Ripened	
M.F.	32%
Moisture	42%

INGREDIENTS:

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

SIZE & PACKAGING:

		Packaged	¼ Wheel
Size	5 kg	2.5 kg	1.25 kg
Product Qty/Case	1 unit	12 units	

GTIN & SCC-14 CODE:

5 g	90850553000537
2.5 kg – Packaged	90850553000612
1.25 kg – ¼ Wheel	90852553000360

SHELF LIFE: 150 days

STORAGE CONDITIONS:

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

MICROBIOLOGICAL CANADIAN LEGAL NORMS:

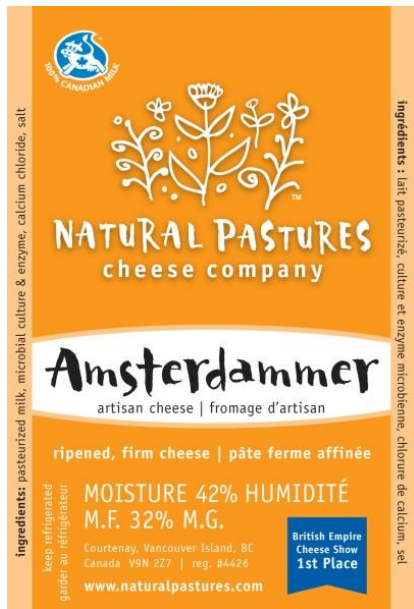
E. Coli	100	2,000	2/5
Staphylococcus Aureus	100	10,000	2/5
Listeria/Salmonella	0	0	0/5

LOT NUMBER:

On Unit: Best Before + Production Number
On Case: Production Number + Best Before

Nutrition Facts Valeur nutritive

per 1 oz approx. (30 g)	
par portion d'environ 1 once (30 g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	110
Fat / Lipides	8 g 12 %
Saturated / saturés	6 g 31 %
+ Trans / trans	0.1 g
Cholesterol / Cholestérol	35 mg
Sodium / Sodium	260 mg 11 %
Carbohydrate / Glucides	1 g 0 %
Fiber / Fibres	0 g 0 %
Sugars / Sucres	0 g
Protein / Protéines	7 g
Vitamin A / Vitamine A	8 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	20 %



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