

## 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

**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.

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.

635 McPhee Ave, Courtenay, BC V9N 2Z7

Retail Sales Toll Free 1-866-244-4422 | Email: [rbadams@telus.net](mailto:rbadams@telus.net) [www.naturalpastures.com](http://www.naturalpastures.com)

# Comox Camembert



Pure Art. Naturally.

## DESCRIPTION:

Award-winning, rich and creamy Camembert with a delicate note of mushroom and a tender, bloomy rind.

Not long after Natural Pastures was founded, our Comox Camembert set the pace by earning gold in the soft cheese category at the Canadian Cheese Grand Prix and fourth place at the World Cheese Championship in Wisconsin.

## USES:

For optimal flavour, serve at room temperature. Lovely with baguettes, crackers or toast. Can be baked, served on a cheese platter or as a dessert with fresh fruit or nuts. Good with white or red wines.

## PRODUCT PACKAGING:

- 2 kg – a case of nine rounds individually hand wrapped with a product specific, Natural Pastures label
- 1 kg – one round individually hand wrapped

## 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

635 McPhee Ave, Courtenay, BC V9N 2Z7

Retail Sales Toll Free 1-866-244-4422 | Email: [rbadams@telus.net](mailto:rbadams@telus.net)

[www.naturalpastures.com](http://www.naturalpastures.com)

# Comox Camembert



## CHARACTERISTICS:

Soft Cheese	
M.F.	28%
Moisture	51%

## INGREDIENTS:

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

## SIZE & PACKAGING:

Size	1 kg	2 kg
Product Qty/Case	1 unit	9 units

## GTIN & SCC-14 CODE :

1 kg	90850553000261
2 kg	90850553000568

**SHELF LIFE:** 50 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)
<b>Amount Teneur</b>	<b>% Daily Value % valeur quotidienne</b>
<b>Calories / Calories</b>	90
<b>Fat / Lipides</b>	7 g 11 %
Saturated / saturés	4 g 22 %
+ Trans / trans	0.4 g
Polysaturated / polyinsaturés	0.3 g
Omega-6 / oméga-6	0.2 g
Omega-3 / oméga-3	0 g
Monounsaturated / monoinsaturés	2.5 g
<b>Cholesterol / Cholestérol</b>	15 mg
<b>Sodium / Sodium</b>	150 mg 6 %
<b>Potassium / Potassium</b>	25 mg 1 %
<b>Carbohydrate / Glucides</b>	1 g 0 %
Fiber / Fibres	0 g 0 %
Sugars / Sucres	0 g
<b>Protein / Protéines</b>	6 g
Vitamin A / Vitamine A	10 %
Vitamin C / Vitamine C	0 %



635 McPhee Ave, Courtenay, BC V9N 2Z7

Retail Sales

Toll Free 1-866-244-4422

Email: rbadams@telus.net

[www.naturalpastures.com](http://www.naturalpastures.com)