



NATURAL PASTURES
cheese company



Pure Art. Naturally.

www.naturalpastures.com

About Natural Pastures

- National & International Awards
- Made in the Comox Valley on Vancouver Island
- Sustainable & ethical practices
- Terroir of a pristine coastal valley lends distinctive flavour
- Wholesome, fresh milk from stress-free, pasture-raised cows
- Handmade under guidance of Swiss Cheesemaker, Paul Sutter



Comox Camembert



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Award-winning, creamy
Camembert with delicate
note of mushroom

Comox Camembert

- Ripened, soft cheese
- M.F. 28%
- Moisture 51%
- 1 kg & 2 kg
- Each cheese carefully hand wrapped

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

