

# Clearwater's

MADE ON THE FARM



## **Our story**

Milk produced at Bryan and Jackie's organic dairy farm, in Peel Forest, is the raw material for the products we produce in our small factory right next to the milking shed.

The Clearwaters are committed to the organic principals of farming, producing certified organic milk. After 8 years on the present farm the benefits of the soil-foodweb science (comprehensive nutrition to soil fungi and bacteria, creating better water holding capacity, carbon sequestration and enhanced soil health) are becoming increasingly noticeable, through their animal health and farm yields. The restoration of the stream in its natural bed and extensive planting of native vegetation around the stream and on the farm are examples of ways in which they are reducing the impact of their activities and enhance the environment.

We believe that good and wholesome products can only be produced from the best possible raw materials. Producing products from our own milk, on the farm will give us that assurance! After working through the hurdles of gaining approval from the authorities we are now at a point where we can start to realize our dream.

Our dream is to provide our local community with delicious products for a reasonable price. Our plan is to make a range of natural and wholesome cultured products to suit your taste and preference. We are serious about minimizing the impact on our environment and will always endeavour to use any resources in the most sustainable way possible.

## **Our product**

At present we only produce "Cream Top Yoghurt".

Cream Top Yoghurt is made from organic milk, produced by the cows on our farm. The milk has no processing or treatment other than pasteurisation. The only additive to the pasteurised milk is a carefully selected blend of cultures (*L. acidophilus*, *L. bulgaricus*, *S. thermophilus* and *B. bifidus*). The pro-biotic effects and health benefits of *L. acidophilus* and *B. bifidus* are proven and well known. Our culture blend and processing method gives a mildly acidic and pleasantly tasting yoghurt that can be eaten on its own. It tastes great with fresh fruit or muesli added, or some honey for those with a sweet tooth.

The yoghurt is "set in the pot" which means that as soon as we introduce our culture to the milk we fill the pots, which are then put in an incubator. Once the culture has turned the milk into yoghurt we take our babies out of the incubator and put them in the chiller. Processing like this gives our yoghurt its unique texture and also prolongs shelf-life as there is less risk of contamination by other micro organism.

The fat and protein composition of milk naturally changes with the seasons so there will be slight variability in our yoghurt throughout the year.

Once the cream is taken from the top of the pot there is only low fat yoghurt left for those preferring it that way.