



NEWS RELEASE

FOR IMMEDIATE RELEASE

September 25th, 2017

Thornloe Cheese Inc. becomes the first in Canada to produce verified Grass Fed cheeses.

In summer 2017, Thornloe Cheese Inc. will be the first in Canada to produce cheeses made with milk sourced from DFO Verified Grass Fed cows. Thornloe Cheese Inc. has worked with local farmers who pasture cows when weather permits and feed a grass based diet for the rest of the year to produce popular cheeses with the health benefits derived from elevated levels of CLA and omega-3 associated with Grass Fed diets. With the growing popularity of Grass Fed milk and beef products we felt it only natural to work with our local farmers to bring several products to Canadian cheese lovers.

A six hour drive north of Toronto, beyond the Muskoka cottage country lies one of Canada's most outstanding agricultural areas - New Liskeard/Temiskaming. Farmers in the region have traditionally relied on grass to feed their livestock. "Our artisan cheese makers embrace the unique agricultural features of the region and have developed a line of nutritious Grass Fed cheeses" states Thornloe Cheese General Manager Rhonda Wood. Local verified Grass Fed producer, Steve Runnalls of Thornloe, Ontario, adds "As dairy producers we work to produce the best quality milk every day - Canadian dairy farmers are respected world-wide for having excellent standards and practices. Canadians should know that we work to ensure milk quality and safety, and continually strive to improve animal health and welfare as well as environmental stewardship".

The initial launch of two Canadian favourites, cheddar and mozzarella, will be available to both retail grocery and food service customers. Thornloe Cheese Inc. is a wholly farmer owned, artisanal cheese company located in Northeastern Ontario. Their innovative cheese making practices have earned them several national awards and a reputation for quality cheese and creamery products for over 75 years. The company extends appreciation to the Dairy Farmers of Ontario and Dairy Farmers of Canada for their expertise in developing the Grass Fed program.

In 2014, Thornloe Cheese Inc. was awarded the Premier's Award for Agri-Food Innovation Excellence. Its most popular products include traditional cheddars, poutine curds, fine cheeses and the iconic Blue Cheese named "Devils Rock".

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For additional information please contact
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A JPEG of the Grass Fed cheese labels is attached for use
accompanying this press release.
Photo Credit: Thornloe Cheese Inc.

This project was funded in part through *Growing Forward 2 (GF2)*, a federal-provincial-territorial initiative. The Agricultural Adaptation Council assists in the delivery of *GF2* in Ontario.