

Farm-Fresh. Flavor-Filled.

Call Us: 1-403-783-4312

OFFER CUSTOMERS THE REAL THING - FRESH DAIRY STRAIGHT FROM THE FARM!



Rock Ridge Dairy's state of the art processing facility has tremendous efficiency and production capacity to produce specialty dairy products for all types and sizes of grocery.

Since 2006, the Bos Family has been processing whole natural goat milk and cheeses at their federally inspected processing facility located in Ponoka, Alberta. With 400 head of their own goats and 4 other local farms supplying the plant with goat milk, Rock Ridge Dairy has become a dominant processor of Alberta goat milk and cheeses. Co-packing under several different labels, Rock Ridge distributes nation-wide to major grocery chains and food service establishments.

Rock Ridge Dairy has expanded their production facility and is diversifying their product offerings to include organic cow milk and creams. A new Rock Ridge Dairy brand has been created for their own goat and organic cow milk products.

Rock Ridge products are made with the care and attention of the Bos family with the promise to deliver the best possible goat and organic dairy products available in the market without preservatives or additives. While producing quality products, Rock Ridge Dairy is committed to environmental practices along with sustainable farming and animal stewardship.

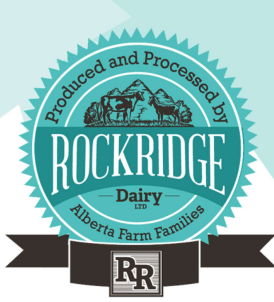


Rock Ridge Dairy products feature an eye-catching beautifully illustrated label portraying their Alberta made, farm fresh message.

The artwork is reminiscent of The Bos Farm and Rock Ridge Dairy landscape.

www.rockridgedairy.com





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PRODUCT SPECIFICATIONS

Organic Cow Milk



Rock Ridge Dairy organic milk is purchased exclusively from Alberta organic producers and processed using the strictest certified organic and safety standards. Organic milk is a natural choice for today's health conscience consumers.

Product Name	UPC Code	Vol	#/cs	Unit Wt	Case Dimensions	Net Case Wt	Cs/Pallet	Pallet wt	Pallet size
Skim Cow Milk	185498000012	2L	9	2.20 kg	12.25 x12.25x10.25	20.185kg	60	1211.1 kg	4x4x5
1% Cow Milk	185498000029	2L	9	2.20 kg	12.25 x12.25x10.25	20.185kg	60	1211.1 kg	4x4x5
2% Cow Milk	185498000036	2L	9	2.20 kg	12.25 x12.25x10.25	20.185kg	60	1211.1 kg	4x4x5
3.25% Cow Milk	185498000043	2L	9	2.20 kg	12.25 x12.25x10.25	20.185kg	60	1211.1 kg	4x4x5
Skim Cow Milk	185498000050	1L	16	1.09kg	12.25 x12.25x10.25	17.83kg	60	1069.5 kg	4x4x5
1% Cow Milk	185498000067	1L	16	1.09kg	12.25 x12.25x10.25	17.83kg	60	1069.5 kg	4x4x5
2% Cow Milk	185498000074	1L	16	1.09kg	12.25 x12.25x10.25	17.83kg	60	1069.5 kg	4x4x5
3.25% Cow Milk	185498000081	1L	16	1.09kg	12.25 x12.25x10.25	17.83kg	60	1069.5 kg	4x4x5

Whole Goat Milk



We take great care in feeding our animals a grain, alfalfa and grass hay diet to ensure the milk has a clear sweet taste. At Rock Ridge Dairy we process the milk as a whole and natural product, not taking anything from it or adding anything to it. Goat milk is a great alternative for people who have milk allergies.

Product Name	UPC Code	Vol	#/cs	Unit Wt	Case Dimensions	Net Case Wt	Cs/Pallet	Pallet wt	Pallet size
Goat Milk	185498000500	2L	9	2.20 kg	12.25 x12.25x10.25	20kg	60	1211.1 kg	4x4x5

Feta Cheese



Feta is made from pure 100% goat milk. Our feta is made using traditional methods and is packaged in its own whey that naturally matches the PH of the cheese and removes the need for unnatural acidifiers. A wonderfully flavored cheese, it is used in savory dishes, salads and pasta dishes.

Product Name	UPC Code	Vol	#/cs	Unit Wt	Case Dimensions	Net Case Wt	Cs/Pallet	Pallet wt	Pallet size
Feta In Brine 200g	185498000052	200g	12	445g	14.5 x 9.5 x 6	5.78 kg	174	1005.7 kg	4x4x5
Feta in Brine 1 Kg	185498000053	1 Kg	1	1.5 kg	n/a	n/a	384	576 kg	4x4x5
Feta in Brine 3 Kg	185498000054	3 kg	1	5 kg	n/a	n/a	240	1200kg	4x4x5
Feta in Brine 11 Kg	185498000055	11 kg	1	15 kg	n/a	n/a	80	1200 kg	4x4x5

Chevre Cheese

Product Name	UPC Code	Vol	#/cs	Unit Wt	Case Dimensions	Net Case Wt	Cs/Pallet	Pallet wt	Pallet size
Chevre	CURRENTLY SOLD IN BULK, CONSUMER PORTION SIZES COMING SOON								

For More Information and prices, please contact:
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www.rockridgedairy.com

