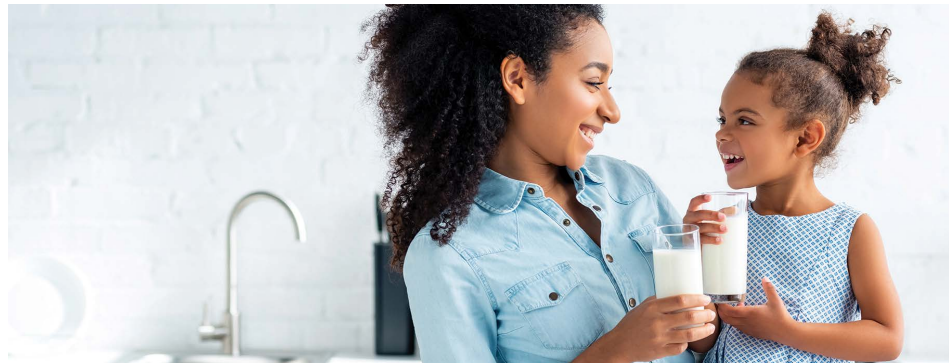


ONTARIO DAIRY GUIDE





Milk

Milk serves as the cornerstone of Ontario's locally-made dairy products. Rooted in sustainable practices and the essence of local farming family traditions, milk is the foundation of every delectable creation, crafting a universally cherished culinary experience.





LOCAL MILK

Producing high-quality Ontario dairy products begins with the production of fresh, local milk – a family tradition rooted in the timeless values that have defined generations of Ontario dairy farming. Today, Ontario stands out as a truly distinctive dairy region both nationally and globally.

FROM FARM TO TABLE

From the farm to grocery stores —you can't get any more 'local' than Ontario dairy. We prioritize our local supply chain to ensure timely delivery of high-quality, farm-fresh milk.

Nearly all of Ontario's milk is produced on family farms with an average herd size of just 78 cows. Dairy farming families are hands-on, crucial partners in sustainable local economies, forging close relationships with local chefs, cheesemakers and restaurants in their communities.

QUALITY WITHOUT COMPROMISE

Canadian milk is produced to some of the most rigorous quality standards in the world. The excellence, health, safety and taste that defines our locally-produced milk is the promise we continue to keep with consumers and partners.

Antibiotic free. Milk produced in Ontario and across the country is antibiotic and artificial growth hormone free.

Thoroughly Tested. Certified milk graders sample and evaluate milk before it is loaded onto the milk truck. Milk is tested again at the dairy processing plant.

Quality Mastered. Pasteurization eliminates bacteria and homogenization ensures a smooth and consistent milk texture. All Canadian milk is fortified with Vitamin D and partly-skimmed and skimmed milk is also fortified with Vitamin A.

SUSTAINABLE

We are invested in the sustainability of the dairy farming industry and its practices. Across the province, farmers participate in the proAction program, focusing on achieving high standards of milk quality, food safety, animal care, biosecurity, traceability and environmental stewardship. Ontario farmers are using sustainable, responsible resources and putting on-farm conservation and waste reduction measures into practice to protect the long-term quality of local farm land.

WHAT'S IN A GLASS OF HIGH-QUALITY ONTARIO MILK?

- 15 ESSENTIAL NUTRIENTS
- CARE FOR ANIMALS AND THE LAND
- A PASSION FOR COMMUNITY
- LEGACY OF EXCELLENCE IN DAIRY FARMING



EVERYBODY *Milk*

HOMOGENIZED / WHOLE MILK

Barista milk! Homo or whole milk (3.25% milk fat) is nutrient dense and lighter than cream. Homo milk adds a luxurious smoothness to beverages and a variety of dishes and sauces.

PARTLY-SKIMMED & SKIMMED MILK

Partly-skimmed milk (1-2% milk fat) has reduced natural fats for a lighter, delicious flavour, suitable for baking, cooking, or enjoying on its own. Skimmed milk (0.1% milk fat) is nearly fat-free and very refreshing.

FILTERED / ULTRA-FILTERED MILK

The micro or ultrafiltration process removes residual microorganisms from milk, keeping it fresher, longer.

BUTTERMILK

Buttermilk's distinctive tang, crafted through a specialized bacterial culture, enriches dishes like soups, pancakes, and baked goods. Its dual role as a meat marinade imparts both flavor and tenderness, elevating culinary experiences.

LACTOSE-FREE MILK

Lactose-free milk is milk that contains lactase, an enzyme that breaks down lactose into glucose and galactose, which are readily digestible sugars. This allows people with lactose sensitivity to continue to enjoy milk and other lactose-free dairy products.

A2 MILK

A2 milk is easier for people to digest. It is simply regular milk produced from cows that naturally produce only the A2 beta-casein protein.

ORGANIC MILK

Organic milk is produced on certified organic farms that adhere to strict organic regulations.

CHOCOLATE & FLAVOURED MILK

Delicious, velvety-smooth chocolate milk delivers the same nutrient content as regular milk with a subtly-sweet flavour. Look for new, seasonally-inspired milk flavours from dairies across Ontario from strawberry to pumpkin spice to neapolitan!

SHELF-STABLE MILK

Shelf-stable milk, known as UHT (Ultra High Temperature), is a type of milk where heat has been used to eliminate bacteria that cause spoilage. This process involves ultrafiltration, making the milk similar to conventional milk but with an extended shelf life with no need for refrigeration.



ONTARIO CREAM

Cream is, simply put, the velvety 'good stuff' or milk fat that naturally floats to the top of fresh milk before the homogenization process. An incredibly versatile ingredient, various styles of cream are used in sauces, soups, stews, dips, coffee, beverages and baked goods.

ELEVATE ANY BEVERAGE OR DISH WITH RICH ONTARIO CREAM

WHIPPING CREAM

Whole cream (typically 35% milk fat), the richest cream, is typically whipped and used to top desserts and waffles. Ready-made real whipping cream is available in grocery stores.

TABLE CREAM, HALF-AND-HALF & LIGHT CREAM

Table cream (18% milk fat) is the darling of chefs everywhere and the secret to why your takeout morning coffee tastes so good. It adds a light fluffiness to eggs, enriches flavour and texture in pasta sauces and is amazing simply spooned or drizzled over pies.

Half-and-half (10% milk fat, or equal parts milk and cream) is the Canadian choice for at-home morning coffee. For those who crave the richness of cream with less fat content, light cream (5 or 6% milk fat) is a great choice.

SOUR CREAM

The savoury cousin of regular cream, sour cream gets its tangy, sour taste from a fermentation process using lactic acid bacteria. It is available in a wide variety of milk fat levels from very rich to fat free, and is the go-to flavour and texture agent for dips and toppings.

CRÈME FRAÎCHE

Thick, rich and slightly sour, crème fraiche (30-40% milk fat) is a double cream created from a process and culture similar to sour cream. It is delicious infused with fresh herbs to serve with meats and can be used for baking or to add dimension and flavour to soups, sauces and stews.

DID YOU KNOW?

- You can easily make your own crème fraïche by adding 3 tbsp of buttermilk to 1 cup of whipping cream. Cover with a damp, clean towel and leave to ferment at room temperature for 10-24 hours (until it thickens and smells fresh and nutty), stir well, and store in a covered glass container in the fridge.
- You can also make your own real whipped cream dessert topping by blending 35% cream on high until stiff peaks form.

ONTARIO BUTTER

It's tough to describe the taste of butter – that's because it's unlike any other: rich, creamy and, well...buttery. What is clear is that butter is the magic ingredient that takes dishes from the ordinary to the extraordinary.

Butter is made from at least 80% cream that is churned until it thickens and the liquids separate from the solids. The liquids are then removed and the solids are blended to create butter!

ONTARIO BUTTER: THE DIFFERENCE-MAKER

COMPOUND BUTTER

Compound butter is butter infused with complementary ingredients to create ready-to-use flavours. You can make your own or purchase pre-made varieties like garlic and steak spice, maple, garlic and herb butter and more!

CULTURED BUTTER

The addition of a special bacterial culture to cream gives this old world-style butter a distinctive tanginess.

GHEE

Ghee is a shelf-stable, clarified butter with a high smoke point that is a perfect cooking fat with a rich, slightly nutty butter flavour. Ontario-made ghee is available in traditional and infused varieties including ghee with Himalayan pink salt or turmeric. Try ghee instead of butter on your next batch of popcorn for a real movie theatre taste!

GRASS-FED BUTTER

Available in salted and unsalted varieties, Ontario grass-fed butter is typically more yellow in colour than other butters, with taste notes reflecting the terroir of the region where it was produced.

LIGHT BUTTER

Typically made with 25% less butterfat, this creamy butter is lighter and more spreadable than regular butter.

WHIPPED BUTTER

This whipped butter is smooth, creamy and spreadable. It's ideal as a topping, for cooking or adding fresh herbs to make a quick compound butter!

ORGANIC BUTTER

Organic butter is available in a range of varieties and is made from milk from certified organic dairy farms.

SALTED BUTTER

The classic, everyday traditional churned butter made with cream and salt.

UNSALTED BUTTER

This traditional churned butter without salt is perfect for baking, allowing chefs and cooks to season to taste.

DID YOU KNOW?

- Open butter stays fresh for three weeks in the fridge. Extend the freshness of butter by wrapping it in an extra layer of foil and freezing for up to three months.
- Most baked good recipes call for room-temperature or softened butter that's incorporated with sugar. If the butter is melted, the sugar crystals won't be able to do their job properly.
- Butter is the secret ingredient used by chefs to enhance the richness, flavours and textures of many dishes from meats, soups to desserts!
- Don't have salted butter on hand? Simply take your unsalted butter and add in a pinch of salt to taste. Butter also adds depth and lusciousness to meat marinades, specifically grilled meats!



WHIPPED RICOTTA PASTA WITH SUN-DRIED TOMATOES

This irresistible pasta dish combines the smooth creaminess of whipped local Ontario ricotta with just the right flavour and kick of sun-dried tomatoes and hot pepper flakes.

PREP TIME: 10 MINUTES **COOK TIME: 15 MINUTES** **SERVES: 4 - 6**

INGREDIENTS:

3 tbsp (45 mL) salted Ontario butter
1 small onion, diced
3 cloves garlic, minced
1/2 cup (125 mL) finely chopped sun-dried tomatoes in oil, drained
1 tsp (5 mL) Italian herb seasoning
1/4 tsp (1 mL) each salt and hot pepper flakes
2 cups (500 mL) Ontario 3.25% milk
2 cups (500 mL) vegetable broth
1/4 cup (60 mL) grated Ontario Parmesan cheese
1/4 tsp (1 mL) each salt and pepper
1 pkg (450 g) dry fusilli pasta
1 cup (250 mL) Ontario ricotta cheese
1/3 cup (75 mL) Ontario sour cream
1/2 cup (125 mL) grated Ontario Parmesan cheese
1/2 cup (125 mL) chopped fresh basil or parsley
Grated Ontario Parmesan and fresh basil for garnish



METHOD:

1. In a large nonstick saucepan, melt butter over medium heat and cook onion and garlic for 3 minutes or until softened. Stir in sun-dried tomatoes, Italian herb seasoning, salt and hot pepper flakes and cook, stirring for 2 minutes.
2. Add milk and broth; bring to a simmer. Stir in pasta and return to a simmer. Cover and simmer gently, stirring occasionally for about 8 minutes or until pasta is tender.
3. Meanwhile, in a bowl, whisk together sour cream and ricotta cheese until smooth; set aside.
4. Uncover saucepan and stir in Parmesan cheese and basil until melted and creamy.
5. Spoon into bowls and dollop each with sour cream and ricotta mixture. Garnish as desired.

Tip: Try substituting Parmesan with other favourite cheeses like crumbled Ontario feta, extra-old cheddar or queso.

Visit milk.org/recipes for more great recipe ideas!

MINI SPINACH AND ARTICHOKE WONTON CUPS MADE WITH CREAM CHEESE

This recipe uses local cream cheese and mozzarella mixed with a small amount of red pepper flakes, giving a flavour that is truly addictive.

PREP TIME: 15 MINUTES **COOK TIME: 10 MINUTES** **SERVES: 4 - 6**

INGREDIENTS:

- 1/2 cup softened Ontario cream cheese
- 1 cup spinach, chopped
- 1/2 cup marinated artichoke hearts
- 1/2 cup Ontario mozzarella cheese
- 1/2 tsp garlic powder
- 1/4 tsp crushed red pepper flakes
- Salt and pepper to taste
- 2 tbsp butter, melted
- 1 pack wonton wrappers



METHOD:

1. Preheat oven to 350°F.
2. In a small bowl, mix Ontario cream cheese, spinach, artichoke hearts, Ontario mozzarella cheese, garlic powder, red pepper flakes salt and pepper.
3. Grease a small cupcake tray with butter. Place wontons carefully into the wells and fill each with 1 tbsp of the cream cheese filling.
4. Bake for 5-10 minutes until golden brown. Once ready, remove from pan and serve while hot.

Visit milk.org/recipes for more great recipe ideas!



ONTARIO CHEESE

Ontario is home to some of the world's finest cheeses.

Great food comes from great ingredients, and Ontario cheese is made with high-quality milk produced on Ontario dairy farms.

Not only is Ontario-made cheese winning international awards, you can now enjoy an incredible selection of cheese flavours and textures reflecting the cultural diversity of our province.

Ontario cheese continues to win over cheese enthusiasts and is a source of pride for everyone in the province. Just like our diverse communities in Ontario, our cheeses reflect local craftsmanship, flavors, and the expert skills of our cheesemakers. Explore the variety of unique cheeses available, adding distinctive flavors and flair to any menu or dish.

EXPERTLY CRAFTED USING HIGH-QUALITY LOCAL DAIRY

FRESH & SOFT CHEESE

Brie, Camembert, Blue, Burrata, Gorgonzola, Cream Cheese, Stracciatella, Ricotta, Mascarpone, Bocconcini, Cottage Cheese, Fresh Mozzarella, Feta, Queso Fresco, Queso Cotija, Queso Blanco, Cheese Curds, String Cheese, Paneer, Quark

SEMI-SOFT CHEESE

Havarti, Mozzarella, Taleggio, Fontina & Halloumi, Artisanal & Farmstead varieties

SEMI-HARD CHEESE

Cheddar, Gouda, Asiago, Provolone, Colby, Tomme, Emmental and a tremendous array of Artisanal and Farmstead varieties

HARD CHEESE

Parmesan, Aged Gouda, Aged Cheddar & Gruyère-style, Artisanal and Farmstead varieties

DID YOU KNOW...

- While cheese is stored in the refrigerator, it should be allowed to come to room temperature before serving to unlock the full taste experience.
- The rinds of washed or bloomy rind cheeses are not only decorative, but edible. Be sure to leave the rinds on when serving on a cheese board!
- In addition to grass-fed and organic cheese varieties, you can find specialty Ontario cheeses made from the milk of distinct local breeds of dairy cows like Guernsey and Brown Swiss.

ONTARIO CHEESE:

HOME TO GREAT TASTING, WORLD-CLASS CHEESES

LOCAL CHEESE FLAVOUR PROFILES

Ontario is a hub for world-class cheeses crafted by skilled cheesemakers, using 100 per cent locally sourced milk. Since the 19th century, Ontario has been renowned for its high-quality cheddar. Today, the local Ontario cheese landscape has evolved significantly, with 'legendary' Ontario cheesemakers creating an array of artisanal cheeses.

CHEDDAR

One of the most versatile cheeses, Cheddar is a go-to favourite available in a wide variety of ages and styles. The flavour in this semi-hard cheese deepens with age and is a classic in grilled cheese sandwiches, on cheeseboards, or on top of a slice of warm apple pie.



GOUDA

Gouda is a semi-hard cheese with a creamy, buttery and slightly sweet flavour that intensifies with age. While this cheese originated in the Netherlands, Ontario is home to several cheesemakers who craft distinctive, award winning Gouda in a variety of flavours including black truffle, jalapeño, mustard, celery and smoked.



BRIE

Brie is a soft cheese typically made in small wheels with an edible white, "bloomy" rind. The soft, buttery and creamy centre makes it perfect to serve with local wine or honey to bring out its delicate and unique nutty, mushroom flavour.



ITALIAN-STYLE CHEESE

Ontario is home to many cheesemakers recognized for their outstanding Italian-style cheeses from mozzarella, ricotta and bocconcini to Asiago, provolone, Taleggio and burrata. All made from milk from local dairy farms!



CAMEMBERT-STYLE

Ontario Camembert-style cheese is a lot like Brie, but with a more intense personality! Encased in a similar white rind, Camembert also shares Brie's creamy, buttery and nutty flavours but with a deeper flavour because it's made with less milk fat.



ALPINE-STYLE CHEESES

Alpine-style cheeses like Emmenthal (the original Swiss cheese), Gruyère as well as distinctive, farmstead Appenzeller varieties are available in Ontario. Many are even crafted on local, family-owned farms with their own cheese processing facilities.



BLUE CHEESE

Creamy and often crumbly blue cheese is easily identified by its distinctive bluish-green "veins," which are actually an edible mold that is largely responsible for this cheese's signature flavour. Ontario blues tend to be a little more mild, so if you think you don't like this cheese style, it's worth trying a local version to see what you've been missing all these years!



Caring for Your Cheese

To preserve the flavour and moisture levels in your cheese, wrap it in wax paper or plastic wrap and place it in a resealable bag before refrigerating. Cheeses in brine or liquid (like feta or bocconcini) should be stored in their original packaging with the lid tightly sealed.

ONTARIO CHEESE BOARDS

THE ULTIMATE CROWD PLEASER

These all-Ontario cheese boards showcase the extraordinary quality of delicious Ontario cheese.

The cheeses featured are sourced from artisanal cheesemakers across the province featuring cheese varieties like Brie, Gouda, Cheddar, blue, Alpine, Italian, South Asian-style and endless well-made and farmstead cheeses that are winning global awards and recognition.

DECONSTRUCTED BRUNCH BOARD



Serving brunch on a board allows each ingredient to shine and guests to interact with each element for a self-guided tour of the best of Ontario.

Load up on homemade mini waffles infused with local Alpine-style cheese, maple syrup and maple butter. Then work your way along the board, enjoying sliced peaches and cinnamon, pan-seared asparagus, poached eggs, bacon and sausage and more Ontario cheese.

FALL HARVEST BOARD



This classic cheese and charcuterie board is a beautiful way to contrast some of Ontario's finest local cheeses with flavourful ingredients and micro dishes that bring out the best of Ontario's harvest.

Graze on Ontario Brie with sliced apple, aged Ontario Cheddar, cured meats, fresh-baked baguette and maple-roasted pecans alongside farmstead Ontario Gouda, pickled garlic scapes, spiced apple compote and bruléed squash.

PAIRED DESSERT BOARD



Impress your guests with unique dessert pairings featuring some of Ontario's most exquisite cheeses.

Experience dark chocolate with Ontario Blue cheese, Niagara artisan cheese with wine jelly, roasted grapes and local Brie, aged Ontario Cheddar with honeycomb and artisanal Gouda-style cheese with real vanilla ice cream.

ONTARIO YOGURT

Yogurt, one of the oldest staple foods, has been nourishing people around the world since around 6,000 BC. It's made by adding specialized bacteria to heated milk, which converts the natural milk sugars (lactose) to lactic acid, giving yogurt its signature tart taste.

Like wine, cheese and other elemental foods and beverages, the yogurts enjoyed in different parts of the world have evolved into local craft recipes, yielding a wide variety of styles, textures and flavours. In Ontario, you'll find yogurt made in many styles like Greek, Icelandic, South Asian, to name just a few.

REGULAR YOGURT

With an extensive array of yogurt flavors and textures ranging from classic plain and fruity options to delicious blends such as maple raspberry and cappuccino, there's a yogurt to cater to every taste preference. In Ontario, you can indulge in a diverse selection, including Halal and Balkan styles, fat-free, lactose-free, organic, and grass-fed varieties.

PROBIOTIC YOGURT

Probiotics are simply bacterial organisms thought to have a positive effect on gut health that are found naturally in human digestive tracts. Probiotics are lost during the yogurt-making process, so they are reintroduced to the yogurt for additional benefits.

GREEK YOGURT

Creamy, thick and tangy, Greek yogurt is made by straining much of the whey (liquid milk protein) out of the yogurt. It is high in protein (double the amount found in regular yogurt varieties), low in sugar and typically contains less calcium. Greek-style yogurt is incredibly versatile, used in everything from dips to desserts.

SKYR

A staple Icelandic food for over 1,000 years, skyr has the thick, rich consistency of Greek-style yogurt, but is less tart. Its smooth creamy texture can be attributed to the four cups of milk it takes to make just one cup of skyr, which typically contains less sugar and more protein than other yogurts. Skyr is not a true yogurt, but a unique cultured dairy product and an excellent addition to breakfast menus, topped simply with fresh, local berries.

YOGURT TO GO

Yogurt is available in many single-serve and convenience formats, from cups to tubes to drinks.

KEFIR

Sometimes called the 'champagne of milk', this drinkable Caucasus-style yogurt is made from fermented milk with the addition of kefir grains, which are a blend of yeast and bacteria. It is slightly textured and lightly carbonated for a unique, tart and yogurt-like taste. Kefir has long been credited as a great source of probiotics. Both regular and flavoured varieties are available in Ontario in bulk and single-serve formats.

DAHI

This Indian-style curd known as the 'food of the gods' is similar to yogurt, but made from milk curdled with an acidic ingredient like lemon juice or vinegar. Dahi is available in Ontario in the traditional, plain flavour.

LABAN/LABNEH/AYRAN

Ayran, a cold, drinkable yogurt beverage, is an Ontario-made fusion of Arabic and Turkish yogurt styles. Fresh laban (Arabic yogurt made from fermented milk) is diluted with ice-cold water and mixed with salt. Adding mint, lime juice, pepper or other seasonings makes this drink both unforgettable and refreshing. Labneh is a uniquely versatile yogurt cheese derived from laban.

DID YOU KNOW?

- Yogurt is delicious in salad dressings, dips, sauces and soups.
- Yogurt makes THE BEST frozen ice pops and is an excellent base for chicken marinades.
- Due to its pan-cultural provenance, the Oxford Dictionary recognizes 12 acceptable spellings of the word, 'yogurt'.



FROZEN YOGURT POPS

Start your morning right with these irresistible Frozen Yogurt Pops made with delicious Ontario yogurt, berries, topped with granola. We can guarantee you these won't last long!

PREP TIME: 10 MINUTES **FREEZE TIME: 4 HOURS TO OVERNIGHT** **SERVES: 3 LARGE YOGURT POPS**



INGREDIENTS:

- 1 cup local Ontario plain or vanilla Greek yogurt or Ontario Skyr
- 2 teaspoons local honey
- 1/2 cup granola
- 1 cup berries/chopped fruits of your choice

METHOD:

1. Purée the fruit you're using in a blender or food processor.
2. Mix together the yogurt or Skyr, fruit purée and 1 tsp honey. Divide the mixture between the popsicle molds.
3. Mix the last teaspoon of honey with the granola and top the yogurt mixture with granola.
4. Place a wooden ice cream stick into each mold and place the popsicles into the freezer for at least 4 hours prior to when they will be eaten.

Tip: To remove popsicles, run the popsicle mold under hot water until they come loose.

Visit milk.org/recipes for more great recipe ideas!

ONTARIO ICE CREAM

You can't beat the flavour and texture of real ice cream made with local cream, and the growing popularity of real and artisanal ice cream varieties in Ontario proves the point.

Several of Ontario's ice cream companies are over 100 years old, with a strong local customer base built by an enduring focus on exceptional quality and taste. From large, nut-free facilities to small, chef-run artisanal operations, you'll find the perfect flavour and style to enjoy!

Traditional, hard ice cream, gelato, frozen yogurt and real soft serve are readily available in an amazing range of flavours from traditional vanilla, strawberry and chocolate to artisanal fare like rhubarb ginger, wild blueberry lavender and basil and lemon. There's nothing like a scoop of ice cream to add flair to cakes, pies, crumbles or any dessert!

REAL ICE CREAM

This is the good stuff, made with real Ontario milk and cream. Real ice cream can be flavoured and finished in an incredible variety of scoopable flavours and is perfect in a cone, milkshake or sundae garnished with traditional or chef-created toppings.

GELATO

Italian-style gelato is made from milk, cream and sugar, but uses a little more milk than cream and contains less air, giving it its signature smooth, creamy and slightly elastic texture. It is also served at a slightly warmer temperature than hard ice cream, which intensifies the gelato flavour experience.

FROZEN YOGURT

Frozen yogurt is made from cultured milk, but can be served and enjoyed the same ways as ice cream with less fat and an abundance of flavour.



ONTARIO ICE CREAM



DID YOU KNOW?

- Despite an explosion of new flavours over the years, vanilla remains the top-ranking ice cream choice of Canadians by sales volume
- Canada produces about 4 litres of ice cream per person each year, and about ¼ of Canadians eat ice cream three to four times each month.
- Ontario is home to the many Canadian ice cream companies and parlours.



SUPPORTING LOCAL ONTARIO DAIRY

The Ontario dairy industry offers an incredible range of high-quality milk and dairy products for everyone to enjoy. Many of the products made here match or exceed the quality of those made in other countries around the world.

We are dedicated to helping partners and consumers discover Ontario's dairy processors and learn about outstanding local cheeses and dairy products.

For further information on Ontario dairy, please visit our website

www.milk.org



LOCAL ONTARIO DAIRY PROCESSORS

A ADM DAIRY - MOOTRICIOUS

Mississauga, ON

Experience ADM Dairy products all made from 100% Canadian milk and ingredients. Experience their vanilla, plain and mango Greek style yogurts, to Halloumi cheese and paneer.

admdairy.com

Products: *halloumi, paneer, yogurts and cultured products*

AGROPUR COOPERATIVE

North York, ON

Agropur is a cooperative owned by 3,024 dairy farmers who have joined forces to process and market the high-quality milk they produce on their farms. Agropur uses this milk to create the wide range of dairy products and the strong brands that their customers and consumers love.

agropur.com

Products: *fluid milk and cream, cultured products, butter, cheese, other dairy, ice cream/mixes/novelty*

ALLISTON CREAMERY

Alliston, ON

Manufactured and sold under the Golden Dawn brand, Alliston Creamery's salted and unsalted butter is made in small batches using barrel churns, and has consistently been recognized for its taste and quality. The creamery also manufactures a large selection of specialty butters under private labels and co-packing.

allistoncreamery.ca

Products: *butter*

Specialty products: *private label and co-packing*

ARLA

Concord, ON

Arla Foods Inc. has been a specialty cheese producer in Canada since 1961 and have had many firsts for Canada cheese. Production of the first Danish Havarti recipes in Canada came in 1987, followed by Canadian Blue Cheese in 1987, and then Gorgonzola production was added to their list in 1988.

arlafoods.ca

Products: *paneer, blue, Gorgonzola and specialty cheeses*

B

BRAR'S DAIRY

Brampton, ON

Brar's Dairy's philosophy of keeping things fresh, innovative and authentic has led the company to create products that their customers lovingly accept into their own recipes (and homes). Whether it be a natural protein source (Malai Paneer), or a better source of cooking oil (ghee), their dedication towards making great products and preserving traditions is an undying objective.

brars.ca

Products: *paneer, ghee, makhan*

Specialty products: *South Asian dairy products*

BRIGHT CHEESE & BUTTER

Bright, ON

Bright Cheese & Butter, the oldest Cheddar factory in Canada, was established in 1874 by a group of local farmers who realized they had a surplus of milk each month from their livestock. Bright Brand is well known for their all natural, naturally-aged cheeses made the old fashioned way with 100% local milk.

brightcheeseandbutter.com

Products: *Cheddar, colby, mozzarella, Gouda, harvarti, Parmesan, Asiago and other cheese, other dairy products*

Specialty products: *ultra-kosher cheese*

BUSHGARDEN FARMSTEAD

Elgin, ON

Bushgarden Farm is a fifth-generation family farm located in the heart of the Rideau Lakes. Fully certified organic since 2006, they produce organic raw milk cheese by hand, with the help of their 20 Holstein and Brown Swiss cows.

bushgardenfarm.ca

Products: *artisanal cheese*

Specialty products: *organic, raw cow's milk cheese*

C

CANADA ROYAL MILK

Kingston, ON

Established in 2016, Canada Royal Milk is the only producer of infant formula in Canada, manufacturing quality products from Canadian cows, ensuring the highest quality and nutritional value for their customers.

canadaroyalmilk.com

Products: *other dairy*

CENTRAL SMITH

Selwyn, ON

Central Smith has been scooping their creamy goodness since 1979, when they opened a small window at the factory door. They now offer a complete line of real ice cream, frozen yogurt and desserts. Central Smith is also a recognized partner for foodservice supply and co-packing services.

centralsmith.ca

Products: *ice cream, frozen yogurt, mixes/novelty*

Specialty products: *co-packing*

CHAPMANS

Markdale, ON

Chapman's has been making perfectly delicious ice cream and frozen treats since 1973. Today, they are the largest independent ice cream manufacturer in Canada. Their product lineup includes more than 280 frozen treats – including premium ice cream, frozen yogurt and a range of novelties. Chapmans operates a cutting-edge nut-free facility, offering peanut-free, nut-free, gluten-free, lactose-free and no added sugar dairy options.

chapmans.ca

Products: *ice cream, frozen yogurt, mixes/novelty*

Specialty products: *peanut-free, nut-free, gluten-free, lactose-free and no-added-sugar dairy options*

D

DAIRY FOUNTAIN

Mississauga, ON

Fountain Food and Beverages Ltd. is passionate about providing one-on-one service and supplying the very best dairy products for the food service and retail industries. Established in 2009, the dairy has expanded into one of North America's leading ethnic dairy suppliers.

dairyfountain.com

Products: *ayran, kefir, yogurt, sour cream*

Specialty products: *South Asian dairy products, private label*

DEMETRES

Woodbridge, ON

Demetres has been making award winning artisanal ice creams since 1989. They offer a complete line of artisanal ice creams and sorbets, and even many baked goods such as cakes, pies, brownies - all from their Woodbridge facility.

demetres.com

Products: *ice cream, artisanal ice cream, co-packing*

E

EBY MANOR

Waterloo, ON

From fluid milk and cream to Cheddar cheese and yogurt, Eby Manor is proud of the amazing products they can provide because of their amazing Guernsey cows. They believe that Guernseys produce the best milk possible and they are thrilled that they are able to give everyone the opportunity to experience what they have enjoyed for generations.

ebymanor.ca

Products: *Farmstead milk, cream, cheese, yogurt*

Specialty products: *Guernsey milk*

EMPIRE CHEESE

Campbellford, ON

Since its start in 1870, Empire cheese, a dairy farmer-owned cooperative has been making their award-winning cheese the traditional way in open-style vats which in their opinion, gives the cheese and curd a better flavour. They use no additives to boost production and there are no flavours added to their Cheddar, everything is all natural.

empirecheese.ca

Products: *mild and aged Cheddar cheese, mozzarella and flavoured mozzarella*

F

FAIRLIFE

Toronto, ON

Fairlife believes that milk, the purest form of dairy, is a powerful gift from nature. Full of nutrients, protein and great taste, milk forms the foundation of our nourishment from the very beginning. They are on a mission to enrich lives by sustainably providing nourishment and vitality to the world. Fairlife is produced in a state-of-the-art facility in Peterborough.

fairlifecanada.ca

Products: *ultrafiltered fluid milk and cream*

FARQUHAR'S DAIRIES

Espanola, ON

Farquhar Dairies Ltd. is a 100% Canadian, family-owned business that originated on beautiful Manitoulin Island in 1933. Presently, the third and fourth generation of Farquhars, with the help of their 50+ employees, oversee the distribution of Farquhar's Dairy branded fluid milk, butter and ice cream throughout northeastern Ontario made with fresh milk from local farms.

Farquhar's has deep ties to the northern communities they service and are proud to call northern Ontario their home.

farquhars.ca

Products: *fluid milk, cream, butter, ice cream*

FERRANTE CHEESE

Woodbridge, Ontario

At Ferrante Cheese, their guiding principle is to only make cheese that they would be proud to serve their family. No fillers. No powders. No dairy substitutes. Pure fresh Canadian milk is all they need to make Ontario's finest Italian cheeses. Every mozzarella ball, every ricotta cup, every bocconcino is handmade the old fashioned way using all-natural ingredients and no preservatives.

facebook.com/FerranteCheese

Products: *mozzarella, artisanal cheese*

FIFTH TOWN ARTISAN CHEESE

Picton, ON

The Fifth Town Artisan Cheese Company is a privately owned, environmentally and socially responsible enterprise producing fine hand made cheeses using fresh, locally produced cow milk. The product development processes reflect the spirit of the Fifth Town brand, which aims to integrate traditional methods, contemporary tastes, and craftsmanship with local terroir.

fifthtown.ca

Products: *artisanal cheese*

FROMAGERIE KAPUSKOISE

Kapuskasing, ON

Fromagerie Kapuskoise artisan cheeses are made using only single sourced and local whole milk from Ontario. Passionate about cheeses and their heritage, they are proud to honour Kapuskasing and its surrounding areas by naming all of their aged cheeses after lakes and rivers from their region.

fromageriekapuskoise.com

Products: *artisanal cheese*

G

GALATI CHEESE

Windsor, ON

All of Galati's cheese products are specialties, including owner Joe Galati's hand-made scamorza and gourd-shaped provolletti. Their product list is diverse, all natural and includes everything from ricotta to caciocavallo, puitri, bocconcini, trece, tuma, twist cheese, Arabic cheese, mozzarella and mozzarella balls.

galaticheese.com

Products: *mozzarella, Italian-style, artisanal cheeses*

GAY LEA

Mississauga, ON

Dedicated to innovation, the development of high quality products and growing the market for Canadian milk, Gay Lea is 100% Canadian-owned, with members on roughly 1,400 dairy farms in Ontario and Manitoba, and more than 4,200 producer and investor shareholders.

gaylea.com

Products: *fluid milk and cream, cultured products, butter, cheese, artisanal cheese, ice cream, other dairy*

Brands: *Gay Lea, Ivanhoe, Salerno, Hewitt's, Black River, Stirling, Nordica, Lacteeze, Longlife, Churn 84, Gos & Gris, Western Creamery*

GLENGARRY FINE CHEESE

Lancaster, ON

Glengarry Fine Cheese specializes in fine artisan style cheese from their neighbour's Brown Swiss cow herd. All Glengarry cheese is manufactured on location, to exacting standards of care. This results in delicious, award-winning fine cheese that is unlike anything you have ever tasted!

glengarryfinecheese.com

Products: *artisanal cheese*

Specialty: *Brown Swiss milk cheese*

GOLSPIE DAIRY

Woodstock, ON

Visit the picturesque farm that has been in the family for 144 years with an on-farm processing plant specializing in fresh dairy products and small-batch cheeses that are based on iconic and well-loved British staples. Golspie Dairy even offers farm-fresh, pasteurized, non-homogenized milk from a vending machine! Bring your own bottle, or purchase one from the dairy, for your choice of full-fat white or chocolate milk.

www.golspiedairy.ca

Products: *Whole Milk and Chocolate Milk*

Specialty: *Crowdie*

GOOD HUMOR/BREYERS

Simcoe, ON

Since the 1990s, Breyers® has been proudly made for Canadian consumers in Simcoe, starting with high-quality ingredients and all Canadian dairy. Breyers created their pledge as an homage to the standard set by their founder: to start with only high quality ingredients, like colours and flavours from natural sources, sustainably farmed vanilla and all-Canadian dairy. The Simcoe, Ontario plant is also licensed to produce Ben and Jerry's® ice cream!

breyers.com/ca/en

Products: *ice cream, mixes/novelty*

GRANDE CHEESE

Vaughan, ON

For over 60 years, Grande Cheese has been producing handcrafted Italian cheeses using traditional recipes that have been passed down for generations. They continue to create their own award-winning signature Italian cheeses – such as Parmesan, Ricotta, Mozzarella, Bocconcini, Fior Di Latte, Trece, Provolone, Scamorza and Caciocavallo – all made with Ontario farm-fresh milk.

grandcheese.ca

Products: *Italian-style cheese, mozzarella, artisanal cheese*

GUNN'S HILL ARTISAN CHEESE

Woodstock, ON

The cheeses produced at Gunn's Hill Artisan Cheese are truly unique. You can taste the Swiss influence from techniques and recipes learned while making cheese in the town of Handeck, in the Swiss Alps. Today, there are two full time cheese makers and a team of staff that work diligently to produce some of Canada's finest award winning cheeses.

gunnshillcheese.ca

Products: *artisanal cheese*

H HANS DAIRY

Mississauga, ON

Founded in 1997, Hans Dairy is one of the largest Ontario businesses that specialize in South Asian dairy products. The Hans family creates authentic Indian products that taste just like the food they grew up with, and were the first to ever make dahi in Canada, an Indian-style yogurt. They soon expanded their strong Indian-influenced product line with lassi, a yogurt drink; kheer, a rice pudding; and makhan, a whipped butter. They thrive on customer satisfaction, which motivates them to provide the best quality and some of the most authentic dairy products on the market.

hansdairy.com

Products: *South Asian-style dairy products, smoothie, lassi, butter, yogurt, rice pudding, milk*

HARMONY ORGANIC

Kincardine, ON

All Harmony Organic farms are certified organic and exceed the required organic standards set forth by the Canadian government. Their milk, cream and seasonal eggnog is sold primarily in reusable glass bottles. You may even notice that the taste of their products changes slightly throughout the year due to changes to the "menu" offered to the cows. The most noticeable change is likely to occur in spring when the cows are first out on fresh grass.

harmonyorganic.ca

Products: *fluid milk and cream, flavoured and seasonal milk*

Specialty: *organic*

INTERNATIONAL CHEESE

Toronto, ON

International Cheese has been manufacturing fine, hand-crafted cheese from nothing more than a dream and some family recipes since 1963. A family-owned and operated company, they pride themselves on using only the freshest ingredients and 100% Canadian milk to create the finest cheese for their consumers. They manufacture their cheese daily, producing incredible products like ricotta, tuma, bocconcini and fior di latte among many others under their Santa Lucia brand.

internationalcheese.ca

Products: *Italian-style cheese, mozzarella, artisanal cheese*

J JENSEN CHEESE

Simcoe, ON

Jensen Cheese is a third-generation family tradition established in 1925 by founder Arne Jensen, a Master Cheesemaker from Denmark. Each Jensen cheese is made with the utmost care and attention to guarantee that the texture and flavour are at their best. Their old world curing process is still being used to ensure old-fashioned, full bodied natural flavours at their Wilton Cheese Factory, the manufacturing division for A.M. Jensen Limited, located in Wilton (Odessa), Ontario.

jensencheese.ca

Products: *artisanal Cheddar, colby, mozzarella, cheese curds, cheeseballs, flavoured cheese*

K KAWARTHA DAIRY

Bobcaygeon, ON

2017 marked the proud 80th anniversary of the Kawartha Dairy Company, a 100% Canadian, 100% family-owned company. Although the dairy has grown tremendously from its early days, it remains headquartered in Bobcaygeon, Ontario, where it was founded, receiving deliveries of fresh, Ontario milk daily.

kawarthadairy.com

Products: *ice cream, milk, butter, cream*

L LACTALIS CANADA

Toronto, ON

With nearly 140 years of brand heritage in the Canadian dairy industry, Lactalis Canada is committed to the health and wellness of Canadians. They offer a wide range of milk and dairy products, cultured products, cheese products and table spreads from respected brands like Amooza®, Beatrice®, Lactantia®, Astro®, Black Diamond®, Balderson®, Stonyfield Organic®, Siggis®, Cracker Barrel®, iögo®, iögo Nano® and Olympic®.

lactalis.ca

Products: *fluid milk, cream, yogurt, butter, popular, processed, specialty and artisanal cheeses, mozzarella, ice creams, mixes/novelty and other dairy products*

LIMESTONE ORGANIC CREAMERY

Elginburg, ON

Francis and Kathie Groenewegen have been dairy farmers all of their lives. Twenty-three years ago, they decided to transition to organic agriculture for a healthier, more meaningful way of life, processing fresh, grass-fed, soy free, pasteurized, organic dairy products in their creamery. Together with over 35 local farmers and makers, they work every day to rebuild their region's food system and strengthen food security.

limestonecreamery.ca

Products: *fluid milk and cream*

Specialty: *organic, grass fed*

LITTLE BROWN COW DAIRY

Brantford, ON

Little Brown Cow Dairy is a local, family owned and operated business offering fresh-from-the farm milk, curds and cheese.

facebook.com/littlebrowncows

Products: *farmstead cheese, fluid milk*

LOCAL DAIRY

Ingersoll, ON

Since 1960, Local Dairy has been committed to bringing only the most natural and fresh products to their customers. Local Dairy products are made from 100% natural milk ingredients.

localdairy.ca

Products: *paneer, cheese, ghee, yogurt*

Specialty products: *South-Asian dairy products, Mennonite and Latin-style cheese and dairy products*

LONDON ICE CREAM

London, ON

Since 1996, London Ice cream has produced high-quality ice cream and offers over 120 delicious, unique flavours to choose from.

londonicecream.ca

Products: *ice cream*

M

MAPLE DALE CHEESE

Plainfield, ON

Cheesemaker Wayne Lain is a fourth generation artisan, and continues to make cheese the way his father taught him, with no shortcuts. Maple Dale handcrafts 100% farm fresh Canadian milk into approximately 1 million kilograms of cheese a year, creating a variety of fresh, aged, flavoured and specialty cheddars. Fresh curd is always available!

mapledalecheese.ca

Products: *artisanal Cheddar cheese*

MAPLETON ORGANIC CREAMERY

Moorefield, ON

Known for their outstanding organic ice cream and frozen yogurt, Mapleton's Organic is a family owned and operated farm consisting of 400 acres of organic land and a herd of 70 milking cows.

mapletonsorganic.ca

Products: *ice cream, frozen yogurt*

Specialty: *organic*

MARKHOEVE DAIRY

Waterford, ON

Explore the exquisite range of dairy delights crafted with passion and precision at Markhoeve Dairy. From their farm to your table, each product embodies the Back family's commitment to quality, sustainability, and the rich tradition of dairy farming.

markhoevedairy.com

Products: *milk, flavoured milk, quark, yogurt*

M-C DAIRY

Toronto, ON

All M-C Dairy products, whether cheeses or cultured milks, are made from 100% Canadian farm fresh milk. Their cheese is cloth-strained and pressed fresh cheeses are strictly made using bacterial cultures. This means their cheese curd processes take up to 48 hours, making all M-C Dairy products Kosher and Halal certified.

facebook.com/McDairy/

Products: *milk, cream, cottage cheese, butter, kefir and fermented milks, yogurt, cream cheese, artisanal cheese and dairy products*

Specialty products: *Kosher and Halal certified, grass-fed organic, Ukrainian, Polish, South Asian and Middle Eastern dairy products*

MILLER'S DAIRY

Creemore, ON

The Miller family began milking Jersey cows in 1959 as Jersey milk was in strong demand due to its exceptional quality. Miller's Dairy milk is available only in glass bottles, which are returned to the dairy, then washed, sanitized and refilled with fresh Jersey milk. Glass bottles keep the milk colder, thus effectively and naturally slowing the aging process of the milk creating longer freshness and incredibly tasty milk.

millersdairy.com

Products: *milk, cream, seasonal and flavoured milk, ice cream*

Specialty: *Jersey cow milk*

MISTYGLLEN CREAMERY

Belmont, ON

A part of the community for over 200 years, the original family homestead was settled in 1816 and Mistyglenn Creamery is located just east of that, on a parcel of land their father purchased at the age of 19, in 1957. Their generational roots have cultivated their values to own and operate not just a dairy farm, but stewardship of the land alongside building relationships with local businesses and the people that surround them.

www.mistyglencreamery.com

Products: *Milk, Flavoured Milk, Curds*

MODHANI INC.

Brampton, ON

Modhani Herbs and Spices Yogurt is a family-owned business, founded in Brampton, Ontario in 2015. The vision of the business is to provide a healthy life for everyone through their delicious and healthy foods. As proud Canadians, their goal is to provide a healthy and safe lifestyle to everyone through good nutrition.

modhani.ca

Products: *fruit bottom Greek yogurt, Balkan yogurt, Dahi, Ghee, Kakhani, Ayrar*

Specialty: *South Asian and Middle Eastern Dairy Products*

MONFORTE DAIRY

Stratford, ON

At Monforte, they're convinced the small things do indeed make a difference, that agriculture is best practiced on a human scale, and that their cheeses, each in their own way, reflect something a little deeper than the technology behind mass manufactured food - a little of the poetry and passion of life itself.

monforteonline.ca

Products: *artisanal cheese*

MOUNTAINOAK CHEESE

New Hamburg, ON

Mountainoak Cheese was founded on love for high quality Gouda cheese. Their modern, state-of-the-art processing plant allows the Van Bergeijks family to continue the tradition of great-tasting, high-quality Gouda cheeses in a wide range of flavours, made with fresh milk from their own herd of dairy cows.

mountainoakcheese.ca

Products: *artisanal Gouda, quark, curds*

Specialty: *farmstead, artisanal*

N

NESTLÉ

North York, ON

Nestlé is the world's largest food and beverage company. They have more than 2000 brands ranging from global icons to local favourites, and are present in 190 countries. Nestlé's purpose is to enhance quality of life and contribute to a healthier future. Favourite brands like Drumstick® and Häagen-Dazs® are made locally at the Nestlé plant in London, Ontario.

madewithnestle.ca

Products: *Ice cream/mixes/novelty*

NEW GALMA

Mount Elgin, ON

The Zeldenrijk family proudly opened their on-farm store front in 2023, where they offer a variety of their handcrafted dutch cheeses. Currently, they are making small wheels of natural and flavoured gouda-style cheese.

newgalmadairy.ca

Products: *artisanal Gouda*

NICKEL CITY CHEESE

Chelmsford, ON

Founded in 2018, Nickel City Cheese produces cow's milk Cheddar cheese. Visit the store to purchase your fresh curds still warm from the vat! What makes Nickel City Cheese unique? For starters, you'll find 9 exceptional flavours you won't find anywhere else! When you support this local business, you're also supporting 14 local farmers. Nickel City Cheese aims to provide the Greater Sudbury area with the best cheddar products around.

nickelcitycheese.ca

Products: *cheddar cheese*

O

OAK GROVE CHEESE

New Hamburg, ON

Oak Grove Cheese Factory located in New Hamburg, Ontario is family owned and has been in operation since 1879. This independently owned factory maintains its quality cheese products by continuing to manufacture the same way as when the Langenegger family first started, over 80 years ago. Currently fourth and fifth generation family working within the business today.

519-662-1212

Products: *Cheddar, artisanal cheese*

ORGANIC MEADOW

Guelph, ON

It was over 25 years ago that Organic Meadow pioneered the organic dairy movement in Canada. They brought together like-minded farmers that cared about creating dairy products using nature as their driving force, and they continue that same mission today by rolling up their sleeves and crafting wonderful organic dairy products just like they did their first day on the farm. Today their cows and farmers help them create an entire line of fresh, local dairy products that are minimally processed, from healthy animals that graze on fresh organic pasture.

organicmeadow.com

Products: *milk, cream, butter, yogurt, kefir, cream cheese, cottage cheese, sour cream, ice cream, cheese*

Specialty products: *organic, grass-fed organic*

P **PARON CHEESE**

Hannon, ON

Step back in time to come and experience one of Paron's all-natural, hand-crafted cheeses still made today in the traditional Italian style. Paron Cheese has been family owned and operated for over 70 years, and was one of the first European cheesemakers in Canada. Try their Montasio cheese which when fresh is very mild with a nutty texture, and when aged longer, develops a rind and a stronger flavour taking on the characteristic of a fine parmesan.

paroncheese.com

Products: *artisanal, Italian-style cheese*

PINEHEDGE FARMS

St. Eugene, ON

Pinehedge Farms grew from a desire to deliver a quality product directly to the consumer from years of bio-dynamic farming. Pinehedge started production on Ontario's first on-farm processing plant in August 1994, and offer organic yogurt, kefir and sour cream.

pinehedge.com

Products: *organic yogurt, kefir, sour cream*

Specialty products: *farmstead, organic*

PINE RIVER FOODS

Ripley, ON

Bringing 138 years of experience in the dairy sector, Pine River Foods is a proud artisan dairy that carries real tradition in the production of an organic variety of wholesome cheese products that are beyond delicious.

www.pineriverfood.com

Products: *Curds, Mozzarella, Cheddar, Monterey Jack, Colby*

PORTUGUESE CHEESE COMPANY

Toronto, ON

For several decades the Portuguese Cheese Company has been providing quality artisanal cheeses to the Portuguese population of southern Ontario. Portuguese Cheese Company has been dedicated to the art, craft and tradition of fine cheese making. Their cheeses are made with fresh Canadian ingredients while their flavours still evoke old world traditions. Hence their slogan, *Portuguese Cheese with a Canadian Accent*.

portuguesecheese.com

Products: *artisanal cheese, butter, queso fresco*

Specialty: *Portuguese-style cheese*

PROOF LINE FARMS

Ilderton, ON

The McNaughten family of Proof Line Farms has set out on a mission to make eating local food as easy and convenient as possible! At their on-farm retail shop they sell fresh non-homogenized, full-fat milk (white and chocolate) and gelato made on the farm and many other local products and crafts.

prooflinefarm.ca

Products: *milk, flavoured milks, gelato*

Q **QUALITY CHEESE**

Vaughan, ON

Quality Cheese Inc. is a family-owned manufacturer, distributor and retailer of Italian specialty cheese and cheese snack products. Incorporated in 1988, the company produces a large selection of specialty cheese for the retail and food service sectors.

qualitycheese.com

Products: *Italian-style cheese, mozzarella, ricotta and artisanal cheeses (Albert's Leap)*

R **REID'S DAIRY**

Belleville, ON

Reid's Dairy produces two per cent of the fluid milk supply in Ontario. With two-thirds of their raw milk coming from dairy farms within 100km of their Belleville manufacturing facility, when you purchase their products, you're also supporting local farmers. Reid's Dairy is the largest independent dairy operation in the province.

reidsdairy.com

Products: *milk, cream, ice cream*

ROMAN CHEESE

Niagara Falls, ON

Roman Cheese has been manufacturing cheese in Niagara Falls since 1965. They have maintained traditional cheesemaking techniques, using the open vat method to make their fresh ricotta to bring a taste of the old country to Canada. They pride themselves in making cheese with pure ingredients free from food colouring. Visit their store to find fresh caciotta, handmade caciocavallo, mozzarella, brick and provolone.

romancheese.ca

Products: *mozzarella, Italian-style, artisanal cheese*

S **SABANA CHEESE**

Mississauga, ON

All Sabana Canadian-made Latin cheeses are made with fresh, Ontario pasteurized cow's milk. They are committed to following old traditions, so they make small batches to ensure total freshness and optimum shelf life while combining a rich history, exceptional quality and truly fresh taste.

sabana.ca

Products: *artisanal, Latin-style cheese*

SAPUTO

Saint-Laurent, ON

In 1954 the Saputo family brought the secrets of Italian cheese-making to Canada. Saputo produces, markets and distributes a variety of natural, processed, specialty and fine cheeses, fresh curd, fluid milk, cream, yogurt, sour cream, cottage cheese and ice cream mixes, as well as certain other dairy products.

saputo.ca

Products: *milk, cream, yogurt, cultured products, Cheddar, artisan, mozzarella, processed cheese and ice cream mixes/novelty*

S **SARGENT FAMILY DAIRY**

Enniskillen, ON

The Sargent Family Dairy was founded on four generations of hard work, family ties and tradition – working with their very own Jersey cows, the land, and Mother Nature to create delicious milk. The family is excited to launch their very own Single Farm Reserve bottled milk, pasture butter and a selection of artisanal cheese and curds - all made with premium quality & exceptional taste.

sargentfamilydairy.ca

Products: *milk, butter, artisan cheese and cheese curds*

Specialty: *artisanal cheese*

SAUGEEN COUNTRY DAIRY

Markdale, ON

Since the fall of 1994, Saugeen Country Dairy has been making organic yogurt, and have since added kefir. They continue to practice bio-dynamic farming methods officially certified organic by both Demeter Canada and Ecocert Canada.

saugeencountrydairy.com

Products: *yogurt, kefir*

Specialty: *farmstead, organic*

SHAW'S ICE CREAM

St. Thomas, ON

2018 marked the 70th Anniversary of Shaw's Ice Cream, maintaining a long tradition of producing fine quality real ice cream. Using only the best ingredients and 100% Canadian Dairy, fresh cream is the first ingredient on their list!

shawsicecream.com

Products: *ice cream*

SHELDON CREEK DAIRY

Loretto, ON

Offering the only A2 milk in the Ontario market, Sheldon Creek Dairy believes in embracing a life of tradition, infused with a dose of modern inspiration. They work to provide wholesome milk to their local area by producing and bottling their non-homogenized milk completely on their farm, so you get the freshest product possible. They also craft their famous cream top whole milk, yogurt, kefir, labneh and more.

sheldoncreekdairy.ca

Products: *milk, A2 milk, seasonal and flavoured milk, cream, yogurt, frozen yogurt, ghee, compound butter, labneh, kefir*

Specialty: *farmstead, co-packing, local distribution*

SICILIAN ICE CREAM

Vaughan, ON

Two Generations of Experience... The Galipo Family has set a very high standard of quality. They have selected only the finest ingredients, the most innovative technological processes and have combined their multi-generational expertise to deliver the finest European ice cream products possible.

sicilianicecream.com

Products: *artisanal ice cream*

SILANI CHEESE

Bradford West Gwillimbury, ON

What began as a small dairy farm fifty years ago has transformed into an award-winning facility with on-site manufacturing, processing, packaging, storage, distribution, importing, and laboratory testing. Now creating over 200 exquisite cheese products, currently, Silani produces more ricotta than any other cheese manufacturer in the country.

silani.ca

Products: *mascarpone, mozzarella, ricotta*

SKOTIDAKIS

St. Eugene, ON

Skotidakis is a major supplier of dairy products to many food manufacturing and catering companies across Canada and the United States and their products are also featured as private labels for various supermarkets. Their state-of-the-art, 130,000 square foot production facility enables them to prepare industrial quantities of their products without cutting back on quality. Skotidakis offers outstanding customer service and is dedicated to meeting all of their clients' needs.

skotidakis.com

Products: *yogurt, skyr, dairy-based dips, ricotta, feta, cream cheese*

SLATE RIVER DAIRY

Neebing, ON

Slate River Dairy believes in providing access to the highest quality milk in its most natural state: straight from the cow and only pasteurized, not homogenized. This process is the closest you'll get to raw milk in its most natural state. Located just south of Thunder Bay, in Slate River Valley, Jim and Wilma Mol have been providing the region with their milk since 2015.

slateriverdairy.com

Products: *milk, cream, butter, cheese*

Specialty: *farmstead*

ST-ALBERT CHEESE

St. Albert, ON

St-Albert Cheese Co-op is one of the oldest cooperatives in Canada. As early as the late 19th century, master cheesemakers in a charming Eastern Ontario village were already producing a high-quality Cheddar: the St-Albert. Founding President Louis Génier and his nine partners could hardly have imagined back on January 8, 1894, that their little cheese factory would shape the history of the entire community and become a true regional institution.

fromagestalbert.com

Products: *mozzarella, Brie, Camembert, Swiss-style, Cheddar, curds and artisanal cheese*

STONETOWN CHEESE

St. Marys, ON

Stonetown Artisan Cheese is an on-farm cheese plant located in St. Marys, Ontario. Their award-winning, hand crafted, alpine-style cheese is made with fresh, whole cow's milk from their family farm. To obtain a great taste, the milk is unpasteurized and has no additives, which ensures the cheese is pure and natural. The cheesemaking process is very similar to how cheese has been made for centuries in the mountain dairies in the Swiss Alps.

stonetowncheese.com

Products: *artisanal Alpine-style, Emmenthal, Fontina*
Specialty: *farmstead, artisanal*

SUMMIT STATION DAIRY

Hamilton, ON

Proudly producing fresh dairy products on their farm in Hamilton, Ontario, Summit Station Dairy opened their on-farm retail shop in 2023. In addition to the on-farm retail shop, they offer a home delivery service, bringing fresh dairy products from their own farm and cows, right to consumers' doors.

summitstationdairy.com

Products: *Milk, flavoured milks, Cheese curds, yogurt and artisan butter*

THUNDER OAK CHEESE

Neebing, ON

Located in the pristine countryside of Slate River Valley, Thunder Oak Cheese Farm is the first farm in Ontario that produces Gouda cheese. This creamy Dutch cheese has long been a favourite of cheese lovers around the world and the Schep family has been making it in Thunder Bay since 1995. Their award-winning Thunder Oak Gouda is a natural product made with fresh milk from the Schep's own Holstein cows. There are no preservatives or added colouring in their cheese!

cheesefarm.ca

Products: *artisanal Gouda*

Specialty products: *farmstead*

TRIPLE 'A' CHEESE

Mississauga, ON

Triple "A" cheese is committed to excellence, and those roots run decades deep, starting over 25 years ago as a small, family-run cheese business. Today, Triple "A" Cheese is proud to be one of Canada's largest feta cheese makers and top producers of quality dairy products.

www.triplecheese.com

Products: *Feta, Yogurt, Cheddar, Mozzarella, Swiss, Parmesan, Monterey Jack, Asiago, Sour Cream*

Specialty products: *Tzatziki, Garlic Spread*

TUTTO CHEESE

Brampton, ON

Tutto is a proud Canadian artisan cheesemaker that produces a unique line of artisan cheese blends founded on classic traditional favourites. Tutto's expert cheesemakers use traditional methods and innovative milk blends to create an inspired line of artisan cheeses. Their goal is not to replicate the taste of classic cheeses but to explore the boundaries of what more they can become.

tuttocheese.com

Products: *artisanal cheese*

T THE UDDER WAY ARTISAN CHEESE COMPANY

Hamilton, ON

The Udder Way Artisan Cheese Company are artisan cheese makers specializing in artisan cheeses and cheese curds.

the-udderway-artisan-cheese-company.myshopify.com

Products: *artisanal cheeses*

U UPPER CANADA CHEESE COMPANY

Jordan Station, ON

Upper Canada Cheese uses 100% pure and delicious Guernsey milk to produce award-winning cow's milk cheeses. In fact, they are the only creamery in all of Canada to produce cow's milk cheese with 100% Guernsey milk. They rely on seasonality and terroir – the milk they use is transformed into cheese of unique taste and texture that reveals a subtle range of flavours influenced by the seasons, forage and feed. Each wheel of cheese is produced by hand, ensuring genuine care and quality, but also resulting in cheeses that are more complex in taste.

uppercanadacheese.com

Products: *artisanal cheese*

Specialty: *Guernsey cow milk cheese*

UPPER CANADA CREAMERY

Iroquois, ON

Upper Canada Creamery operates a Certified Organic, federally inspected, state of the art, modern dairy processing facility with a second story viewing area located a mere 250m away from their milking parlour and barn, allowing them to complete the journey from Farm-to-Fridge, offering a simple, yet wholesome, Organic Probiotic Grass Fed 4% Cream Top Yogurt. It boasts a smooth, thick and creamy texture, with a unique, yet traditional, flavour using only two ingredients (their own farm's milk and culture).

uppercanadacreamery.com

Products: *milk, cream, yogurt, cheese, curd*

Specialty: *organic, farmstead*

W WALKER FARMS

Aylmer, ON

The origins of Walker Farms lie with John M. Walker. The son of a small-scale dairy farmer and a natural salesman, John began buying and selling cattle and other livestock in the 1950s. By 1958, he was selling dairy cattle full-time and soon began milking his own herd. Four generations of dairy farming later, they have an A2 herd and have completed the addition of an on-farm processing facility.

walkerfarms.ca

Products: *A2 Protein Milk: 1%, 2%, 3.25% white and 2% chocolate*

Specialty: *Farmstead A2 Protein Milk*

V VOSBRAE DAIRY

Oakwood, ON

Vosbrae Dairy is a locally owned and operated family business in Kawartha Lakes, using the finest milk to produce the greatest tasting quality cheeses using cheese making craftsmanship perfected since the 1950's.

vosbrae.com

Products: *Dutch and Edam Cheese*

Specialty: *artisanal cheese*

DAIRY PRODUCT PROCESSOR INDEX

FLUID MILK & CREAM

Agropur	Harmony Organic	Miller's Dairy	Sheldon Creek Dairy
Eby Manor	Kawartha Dairy	Mistyglan Creamery	Slate River Dairy
Fairlife	Lactalis Canada	Organic Meadow	Summit Station Dairy
Farquhar's Dairies	Limestone Organic Creamery	Proof Line Farms	Upper Canada Creamery
Gay Lea	Little Brown Cow Dairy	Reid's Dairy	Walker Farms
Golspie Dairy	Markoeve Dairy	Saputo	
Hans Dairy	M-C Dairy	Sargent Family Dairy	

BUTTER

Agropur	Farquhar's Dairies	M-C Dairy	Saputo
Alliston Creamery	Gay Lea	Modhani Inc.	Sargent Family Dairy
Brar's Dairy	Hans Dairy	Organic Meadow	Sheldon Creek Dairy
Bright Cheese & Butter	Lactalis Canada	Portuguese Cheese	Summit Station Dairy

CHEESE

ARTISANAL

ADM Dairy	Golspie Dairy	Oak Grove Cheese	Stonetown Cheese
Agropur	Grande Cheese	Organic Meadow	Summit Station Dairy
Arla	Gunn's Hill Artisan Cheese	Paron Cheese	The Udder Way Artisan Cheese
Brar's Dairy	International Cheese	Pine River Foods	Thunder Oak Cheese
Bright Cheese & Butter	Lactalis Canada	Portuguese Cheese	Triple 'A' Cheese
Bushgarden Farmstead	Local Dairy	Quality Cheese	Tutto
Ferrante Cheese	Markhoeve Dairy	Roman Cheese	Upper Canada Cheese
Fifth Town Artisan Cheese	M-C Dairy	Sabana Cheese	Upper Canada Creamery
Fromagerie Kapuskoise	Mistyglan Creamery	Saputo	Vosbrae Dairy
Galati Cheese	Monforte Dairy	Sargent Family Dairy	
Gay Lea	Mountainoak Cheese	Skotidakis	
Glengarry Cheesemaking	New Galma	St. - Albert Cheese	

CHEDDAR

Agropur	International Cheese	Nickel City Cheese	Sargent Family Dairy
Arla	Jensen Cheese	Oak Grove Cheese	St. - Albert Cheese
Bright Cheese & Butter	Lactalis Canada	Organic Meadow	Triple 'A' Cheese
Eby Manor	Little Brown Cow Dairy	Pine River Foods	
Empire Cheese	Maple Dale Cheese	Quality Cheese	
Gay Lea	Mistyglan Creamery	Saputo	

MOZZARELLA

Agropur	Gay Lea	Local Dairy	Saputo
Empire Cheese	Grande Cheese	Pine River Foods	St. - Albert Cheese
Ferrante Cheese	International Cheese	Quality Cheese	Triple 'A' Cheese
Galati Cheese	Lactalis Canada	Roman Cheese	

PROCESSED

Lactalis Canada	Saputo	Silani Cheese	
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YOGURT

ADM Dairy
Brar's Dairy
Dairy Fountain
Eby Manor
Hans Dairy
Lactalis Canada
Markhoeve Dairy

M-C Dairy
Mistyglan Creamery
Modhani Inc.
Organic Meadow
Pinehedge Farms
Saputo
Saugeen Country Dairy

Sheldon Creek Dairy
Skotidakis
Slate River Dairy
Summit Station Dairy
Triple 'A' Cheese
Upper Canada Creamery

ICE CREAM, MIXES & NOVELTIES

Agropur
Central Smith
Chapmans
Demetres
Farquhar's Dairies
Gay Lea
Good Humor/Breyers

Kawartha Dairy
Lactalis Canada
London Ice Cream
Mapleton Organic Creamery
Miller's Dairy
Nestle
Organic Meadow

Proof Line Farms
Reid's Dairy
Saputo
Shaw's Ice Cream
Sheldon Creek Dairy
Sicilian Ice Cream

SOUR CREAM, KEFIR ETC.

ADM Dairy
Agropur
Arla
Dairy Fountain
Gay Lea

Hans Dairy
Lactalis Canada
M-C Dairy
MountainOak Cheese
Organic Meadow

Saputo
Sheldon Creek Dairy
Skotidakis
Triple 'A' Cheese

OTHER DAIRY INGREDIENTS

Canada Royal Milk
Gay Lea

Lactalis Canada
Saputo





*For more information about local Ontario Dairy
or to learn how to put Ontario dairy on your menu,
please contact questions@milk.org*

www.milk.org