

feta & ricotta made from 100% sheep milk



A BIT ABOUT SHEPHERD GOURMET DAIRY...

Shepherd Gourmet Dairy is a federally licensed cheese plant located between London and Kitchener, Ontario, Canada. As we are told, we are the largest volume sheep milk processors in North America with more than 80% of Ontario Sheep Milk Production. We are proud to see our loyal customers rapidly expanding their markets with our competitively priced North American based products.

We are fortunate to own over 60% of our sheep milk farms ensuring our production supply is guaranteed and our costing remains consistent without issues of other world demand or prices of the Euro.

Although we use traditional methods we have implemented modern management techniques enabling us to produce fresh sheep milk year round, allowing a consistent and readily available product.

Our goal is to produce the highest quality sheep cheeses, at volumes and prices capable of meeting the needs of major North American markets.

Our key customers tend to be people of Greek and Italian heritage who recognize the value and quality of our products.

100% SHEEP MILK FETA

Our smooth and slicable feta cheese was created to rival the best Feta cheese imports from Greece. It is best described as having a creamy, open texture with a full, yet clean flavor that beats most high quality imports. We have been very successful according to our loyal clients as we are told it is 'the best Feta they have tasted in North America'!

Our Feta is priced considerably better than the high end Greek Imports and prices tend not to fluctuate due to our North American facilities and our year-round production. Our Feta is packaged in several retail and wholesale sizes.

SWEET, SHEEP MILK RICOTTA

Our Ricotta is made from sweet whey; immediately after cheese making to ensure the retention of the sweet sheep milk flavor. Great for pasta's and specialty Italian deserts such as cannoli's our Ricotta has the advantage of being shipped fresh and is much less expensive than Italian Imports.

Our Ricotta is vacuum packed with non-retail labeling in approximately 1 lb sizes. They are packed in cases of approximately 14 lbs and shipped direct from our plant on skid orders only. (Custom packaging is available)



PRODUCT	SIZE/PACK	FAT	MOISTURE	SHELF LIFE
Feta Cheese (in Brine)	6 x 200 g	22%	55%	1 year
	8 x 1 kg	22%	55%	1 year
	3 kg pail	22%	55%	1 year
	10 kg pail	22%	55%	1 year
Ricotta Cheese	1lb packs (14 lb per case)	5%	80%	6 weeks