



For more information please contact your  
Fresh Start Foods Produce Specialist  
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[www.freshstartfoods.com](http://www.freshstartfoods.com)

## THE STORY...

Eby Manor is a 3rd generation local family farm, owned by Jim and Ruth Eby, located in Waterloo County just north of Waterloo. All of Eby Manor's Golden Guernsey milk is produced by 60 registered Guernsey cows, each with their own unique golden-fawn and white markings as well as their personality.

Eby Manor makes it their priority to give their Guernseys a clean and comfortable home. The Guernseys are groomed frequently and fed four times each day, as well as a midnight snack. Each Guernsey is given a fresh bed of straw daily and receive veterinarian care from trained professionals who are familiar with the herd.

The milk from each producing cow is tested by a certified milk tester monthly to monitor and record her milk production as well as butterfat and protein content.



## WHY A GUERNSEY COW?

Eby Manor Golden Guernsey milk get its name from the soft golden hue that is distinctive to a Guernsey cow's milk, and is a result of its naturally high Beta-Carotene content.

Guernsey milk has a smooth and creamy texture with a rich full flavour created by a naturally high nutrient content. Guernsey cows produce milk that is rich in Beta-Carotene, A2 Protein, Calcium and Omega3 without the use of a formulated feed, it's pure and wholesome naturally.

According to the World Guernsey Cattle Federation, Guernsey milk also contains 12% more protein, 33% more vitamin D, 25% more vitamin A and 15% more calcium than average milk.



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