



Grass-fed & Organic... Natural by Nature

In 1994 Ned MacArthur and his father Norman teamed up with four organic dairy farmers in Lancaster County to create a whole system in which grass-fed, organic milk could be produced, transported, processed and packaged. The idea was to give farmers who were producing high-quality milk a chance to showcase their milk in a branded line of high-quality milk products. Natural Dairy Products created the Natural by Nature brand, which is supplied solely by members of the Lancaster Organic Farmers Cooperative (LOFCO). Natural by Nature is unique in that every cow that produces milk for LOFCO is raised organically and on pasture. The farmers of LOFCO are committed to excellence, and Natural Dairy Products is in turn committed to providing consumers with high-quality milk products.

Think all organic milk is the same? Think again. Most organic milk at your supermarket comes from cows that are fed a primarily grain-based diet. Milk from grass-fed cows contains higher levels of Conjugated Linoleic Acid (CLA) than that of cows fed grain. CLA is an Omega 6 fatty acid, which studies have shown helps in disease prevention. Grass-fed milk naturally contains higher levels of Beta-carotene, Vitamin A, and Vitamin E because grass itself contains more of these nutrients than grain.

According to Ned, "Natural Dairy Products tests for CLA and Omega 3 and we see that there is a difference in the product when it is grass based."

Natural by Nature dairy products are also unique because they retail as fresh as regulators allow. When a consumer purchases a gallon of Natural by Nature milk, they can be sure that

Natural Dairy Product Corporation's Natural by Nature brand dairy products are produced with milk solely from members of the Lancaster Organic Farmers Cooperative (LOFCO).

it's never more than 17 days from the farm. This is because Natural by Nature products are pasteurized with an "HTST" process, or "High Temperature, Short Time." This process eliminates any pathogenic micro-organisms, but does not render the milk sterile or compromise the nutritional value of the milk. In sharp contrast, most organic milk available in the supermarket is "ultra-pasteurized," which is a process that not only removes any bacteria, but also renders milk so sterile it remains usable for 55–60 days!

Natural Dairy has just successfully completed a new, certified organic, processing facility in Reading, PA (Berks Co). The new facility allows for expanded production of their Natural By Nature brand of butter, sour cream and buttermilk, spray drying capabilities to meet the growing need for organic dairy powders, as well as research and development of some exciting new products for the future. "This is big for us," said Ned. "It gives us a whole new flexibility in receiving milk and manufacturing products."

When asked for his best advice for farmers, Ned MacArthur says "Get grass-based. Anymore, it's the common sense thing to do for your cows." ■



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Fresh...from the meadow to the market!