Milk

Low Temperature
Vat Pasteurized

280° - Danger
High Temp UHT: Kills vitamins, nutrients, and minerals within milk.

161° - Danger
HTST: Kills enzymes, healthy microorganisms, and denatures proteins.

145°
Vat Pasteurized; more enzymes and proteins remain intact when milk is heated below this temp.

Non Homogenized

No pesticides, herbicides, rbst injections, or steroids

Cream Top Glass Bottles

Hartzler Family Dairy

Hartzlerfamilydairy.com

Non-GMO Project Verified
nongmoproject.org
STRING CHEESE

FIRST NON-GMO PROJECT VERIFIED STRING CHEESE IN THE UNITED STATES

PASTURE RAISED COWS

LOCALLY PRODUCED

100% TRACEABILITY
NO RBST INJECTIONS
NO STEROIDS

WHOLESALE SNACK FOR EVERYONE

HARTZLERFAMILYDAIRY.COM