



ALL NATURAL MILK



WHEN
HARTZLER
MADE THE
DECISION
TO GO
NATURAL
HE
STOPPED
USING
CHEMICALS
PESTICIDES
AND
HERBICIDES
ON HIS
FAMILY'S
FARM.
IT WAS
THEY
WHO
MADE THE
DECISION
TO
PRODUCE
"AS
NATURE
INTENDED"

HARTZLER
FAMILY DAIRY



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

HARTZLERFAMILYDAIRY.COM

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

WHOLESOME
SNACK FOR
EVERYONE

HARTZLERFAMILYDAIRY.COM