



Clover-Stornetta Dairy

Whole Milk

Excellent for steamed milk in coffee, espresso drinks and hot chocolate. In professional bakeries, whole milk is the standard for baked goods and most recipes. Sold by the gallon.



2% Low Fat Milk

The 2% designation refers to the percent of fat that the milk contains. 2% milk is often referred to as reduced-fat milk since it contains less fat than whole milk.

Sold by the gallon.

Fat Free Milk

Also known as Skim Milk, fat free milk has a fat content of 0-0.5% and is perfect for those on a weight loss diet. Sold by the gallon.



Manufacturing Cream

More than 40% butter fat, makes superb whipped cream and rich creamy sauces and soups. Specifically made for professional kitchens. Half-gallon.

Half & Half

Half milk and half cream mixed together, with a fat content between 10-15%. It adds a richness milk does not, but is not thick enough to replace cream in recipes that call for cream. It will not whip like cream, either. A perfect coffee companion. Sold by the quart.



Buttermilk

Cultured with lactic acid bacteria for a tangy flavor reminiscent of yogurt with a creamy thickness. Sold by the half-gallon.



The Clover dairy brand began in the 1900's when the Petaluma Cooperative Creamery began distribution in Sonoma and Marin counties. A large fire destroyed the Petaluma plant in 1975 and the company re-emerged as Clover Stornetta in 1977. They opened a new state-of-the art facility in 1991 and have steadily increased distribution throughout California.

Clover Stornetta products start with milk sourced from a small group of family farms that are spacious, regional ranches tending small herds in **Marin, Sonoma and Mendocino** counties. These dairy farmers practice methods of sustainable agriculture and have an extraordinary commitment to animal welfare with no 'feedlot' living. To this effect, Clover Stornetta Farms has been honored by the American Humane Association as the first dairy in the United States awarded the American Humane Certified label for humanely produced dairy products. In addition, the farmers do not use rBST, the genetically engineered bovine growth hormone that stimulates milk production.



Call 916-446-8918 today for pricing

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Low Fat Yogurt

Yogurt is a fermented dairy product made by adding bacterial cultures to milk. The process gives yogurt its refreshingly tart flavor and unique pudding-like texture. 24oz tub



Clover Organic Farms sources its rBST and antibiotic-free milk and cream from a select group of small, organic family farms on the North Coast of California. Their milk and cream arrives at the plant the same day the cows are milked and it is fresh pasteurized to ensure quality while preserving its fresh farm taste and nutritional value. In 2000, Clover became the first U.S. dairy processor to be awarded the American Humane Certified label for humanely produced dairy products by the American Humane Association. Our delivery of organic dairy is based on a pre-order system. Please order organic dairy by 10am Saturday for Monday's delivery, by noon Wednesday for Thursday's delivery. We are pleased to offer the following Organic dairy products from Clover Organic Farms:

- Yogurt-Plain 12/6oz
- Yogurt-Vanilla 6/24oz
- Half and Half-qt/16 ct case
- Unsalted Butter-30#
- Butter With Salt-30#
- Unsalted Butter-quarters
- Sour Cream-Case
- Heavy Cream-pint/case
- Whole Milk-qt/gallon
- 2% Milk-qt/gallon

Cottage Cheese



A cheese curd product with a mild flavor. It is drained, but not pressed, so some whey remains and the individual curds remain loose. Cottage cheese can be eaten by itself, with fruit and sugar, with fruit puree, on toast, with tomatoes and in salads. 5# tub

Butter

Made with rich milk and cream from family farms on the North Coast of California. Resulting in superior milk and cream used to make our delicious butter products. Enjoy Clover butter in good conscience and good health. 30# case salted or unsalted.



Sour Cream



Produced by culturing a mixture of fresh pasteurized milk and cream with a lactic acid-producing bacteria gives its characteristic tangy flavor. Vegetable rennet, is also added in small quantities

to produce its thick and delicious texture. 5# tub

Organic Eggs

Clover Organic eggs come from hens that are artificial-stimulant-free and veggie-fed. They also have the freedom of movement and access to fresh air and sunshine. All of the hens are American Humane Certified. Sold by the 15-dozen case or dozen.



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