

# Our Living Products



You are in good hands with Organic Pastures.

Every raw product we make provides you and your loved ones with foundational nutrition that is whole, bio-diverse, enzyme rich, complete and nutrient dense... your life will be forever changed.

## Raw Whole Milk

OPDC Raw Milk is alive with fully active enzymes, a broad spectrum of naturally occurring beneficial bacteria, all 22 essential amino acids, 18 good fatty acids, metabolically available vitamins, immunoglobulins, minerals, antioxidants, and CLA. The milk is never damaged by pasteurization, homogenization, or other processing. Our Raw USA-certified cows graze on organic pastures, and are never fed GMO's or given antibiotics.

## Raw Butter

Raw butter provides beneficial fats, which are rare in the standard American diet. Raw butter, from pasture fed cows, is filled with metabolically available Vitamin A and E, lecithin, antioxidants, selenium, healthy cholesterol, beneficial bacteria, and enzymes. Raw butter contains Factor X: essential for optimal bone, brain, and nervous system development.

## Raw Cream

Raw Cream is skimmed from our rich and delicious raw milk. This incredibly delicious raw cream provides all of the benefits found in raw milk and raw butter. Raw cream and butter are both highly effective anti-inflammatory foods.

## Raw Qephor™

The tart flavor and creamy texture of Raw Qephor™ are similar to drinkable yogurt, with a light effervescence. Raw Qephor™ is cultured (nature's *ultra* pro-biotic) in a low-concentration Raw Colostrum. Fresh, raw, creamy and delicious, Raw Qephor™ is a low sugar *super source* of bio-available vitamins, calcium, probiotic bacteria, and easily digestible proteins.

## Raw Colostrum

Colostrum is the 'superfood' mother cows produce to fortify their newborn calves. Organic Pastures fresh, delicious Raw Colostrum is alive with probiotic bacteria, immunoglobulins, and natural enzymes

## Truly Raw Almonds

All California produced retail almonds are now **required to be pasteurized**. OPDC can legally sell un-pasteurized, truly raw, organic almonds **directly to you from our "on farm store" or farmer's market**. Pasteurized almonds are missing essential enzymes that have been damaged by extremely high heat.

## Grass Fed Beef

Our grass fed beef is healthy, pure, and comes from all pasture fed cows. Available for buyer's club members only, please ask how to join. Membership is 100% FREE!

## Truly Raw Organic Cheddar Cheese

We use only the finest ingredients to make our raw cheddar cheese: vegetable rennet, cultures, unbleached sea (Raymond Real Salt) salt, and whole raw milk. We never bring our temperature above 102 degrees. Taste the difference!

## Living Tea™ Kombucha

Living Tea Kombucha is filled with living probiotic bacteria, active enzymes, folic acid, and vitamins. Cultured at the dairy, we ferment our Kombucha naturally in small batches- always in glass. This ancient Tibetan tea will tingle your senses and **boost your vibe!** It is alive!

[www.organicpastures.com](http://www.organicpastures.com)



## FAQ

**Q: Why do you say "Raw Milk is Alive"?**

A: Natural organic raw milk has in it vitally important living things. These include the following: beneficial bacteria, enzymes (including lipase, protease, and other), lactase forming bacteria, and many enzyme based pathogen killing systems. The common practice of pasteurization inactivates or dramatically reduces the effects of these important active (living) elements. As a result, you may be lactose intolerant when drinking pasteurized milk, but not lactose intolerant when you drink raw milk. This is because lactase enzymes are being formed when you digest raw milk. That is why we say, "only living milk brings life."

**Q: Are organic and raw the same thing?**

A: No. "Organic" is a set of environmentally sustainable growing and production practices that are now certified and regulated by the USDA. Raw is the naturally occurring, unprocessed and uncooked state of any food. All organic milk starts out with the organic cow and all organic cows make raw milk. Nearly all dairies take their milk to a creamery that processes that milk using pasteurization methods. The resulting organic products are not raw and living, but rather they are "killed and dead." In addition, not all organic dairies follow the USDA organic requirements, which requires access to pasture for their cows. OPDC provides pasture 100% of the time. OPDC is the only organic pasture land farm in North America that does not pasteurize (heat treat to extend shelf life and kill bacteria) its products. Organic means diversity of life and soil. What a shame it is that "living, life-bringing raw milk" from all over the country ends up being processed into very dead Ultra High Temperature (UHT is 282 degrees - not the common HTST 161 degree common pasteurization: for extra long shelf life); so-called organic milk products. It truly exploits the word organic. Again, and it really must be restated for emphasis, organic means soil and the diversity of living life. How can something so dead be considered natural or organic? Only living milk brings life.

**RAW**  
get milk!

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