

JERSEY DAIRY

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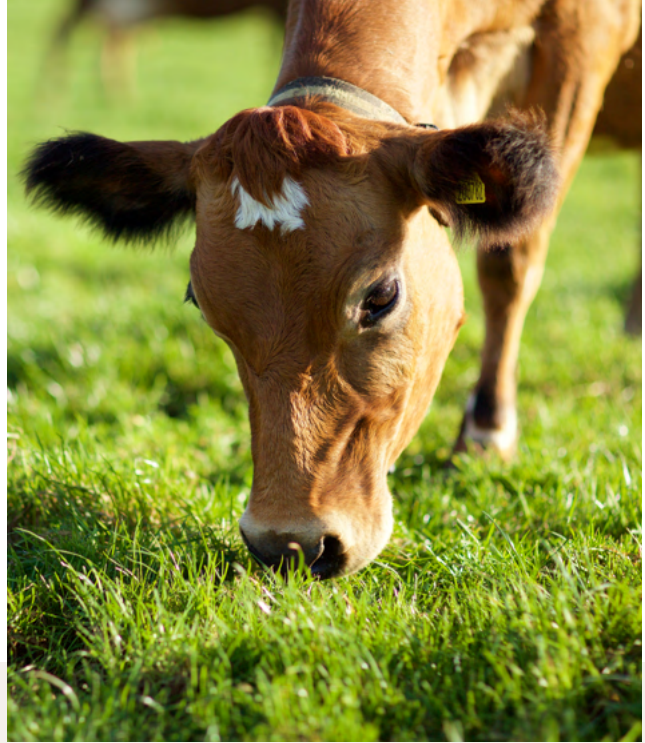
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# *Our* HISTORY



Farms in Jersey have nearly always included cows, but it was in the 18th and 19th centuries, as people moved away from the land that specialisation took place and a dairy industry developed to provide milk for all Islanders and create an internationally renowned breed of dairy cattle.



Farming in the 1900s looked extremely different to what it does today. Jersey was made up of thousands of mixed farms with each farmer only having a few cows. Today, Jersey Dairy has 13 dairy farms with herd sizes ranging from 50 to 600 cows.

As Jersey Dairy is a farmer owned co-operative it means the farmers play an important role in every aspect of the milks journey from “grass to glass”.

Each dairy farm in Jersey has their own unique story surrounding their farm with heritage going back generations.

*Pure Since 1763*



# JERSEY COWS

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All of the milk supplied to Jersey Dairy is sourced exclusively from pedigree Jersey cows on the Island of Jersey.

They have a unique and clear provenance with full traceability from farm to product. All cows are registered in the Island Herd Book which dates back to 1866 and shows the name of each cow and their pedigree lineage.

All Jersey Dairy cows have access to the open air throughout the year and spend most of the late Spring, Summer and early Autumn months at pasture. It is this access to fresh grass and sea air that produces the distinctive and unique Jersey milk that is renowned for its quality.



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Jersey has some of the strictest laws in the world regarding animal welfare. Jersey Dairy farms are all Red Tractor certified and they maintain a proactive management of the health and welfare of all livestock on the farm.

All of the cattle on the Island have an unbeatable herd health status due to the Islands ban of importation of live cattle which has been prohibited for over 200 years.

*There are 2,225  
Jersey cows in the  
Island of Jersey*

# JERSEY MILK

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Jersey Dairy milk is sourced from pedigree cows which are grass-fed for the majority of the year. The milk from these beautiful Jersey cows helps to build strong bones and lower blood pressure.

There is also 20% more calcium in Jersey milk which is great for the development of healthy teeth and bones, especially in growing children and the older generation.

The Jersey milk produced from Jersey cows on the Island of Jersey contains mostly "A2" protein which is easier on the digestive system.



Milk is a fantastic post-exercise re-hydration aid, the mixture of high quality protein, carbohydrate, water and micro-nutrients equates for a great recovery drink. The consumption of milk after exercise promotes greater gains in muscle protein which is important in repairing damage caused by the exercise itself.



## *Milk facts*

- A glass of 200ml Jersey milk provides your body with protein, calcium, iodine, potassium, phosphorus and vitamins B2 and B12.
- Drinking Jersey milk encourages a healthy mind! The B vitamins it contains support healthy brain function and cell metabolism.
- High in protein which helps to build muscle. Jersey milk has an 18% higher protein content than milk from other breeds of dairy cow.



*Brand new luxury*

# CHOCOLATE SOFT MIX

Jersey Dairy and Henley Bridge are excited to launch a new luxury chocolate soft serve ice cream mix. Made from a secret blend of Belcolade cocoa mass, deZaan cocoa powder and creamy Jersey milk and cream, this new luxury chocolate soft mix will open up a whole new world of serving opportunities. As well as being able to serve a single serve of chocolate soft serve, operators with a twin tank machine will also be able to offer vanilla and chocolate swirls!



“We are delighted to be joining forces with Henley Bridge to launch this exciting new ice cream which is full of chocolatey richness. Steve Carrigan of Henley Bridge has created a special recipe which combines the luxury soft mix ice cream made from the milk of our pedigree Jersey cows with supreme quality cocoa to create the crème de la crème of chocolate ice creams.”

David Ashton,  
UK Sales Manager

*More luxury*

# JERSEY DAIRY PRODUCTS



## Jersey Dairy Luxury Soft Mix Ice Cream

- Luxury soft mix ice cream is made with 100% Jersey milk and cream giving it a superior creamy taste with a rich velvety mouth feel
- Packaged in one-litre long life cartons
- The carton's shape makes it easy to handle, enables accurate pouring and is easy to store



## Jersey Dairy Gold Soft Mix Ice Cream

- Gold soft mix ice cream is made with Jersey milk and coconut oil giving it a premium creamy taste
- Packaged in one-litre long life cartons
- The carton's shape makes it easy to handle, enables accurate pouring and is easy to store

## Jersey Dairy Vanilla Thickshake Mix

- Luxury vanilla thickshake mix is made with premium Jersey milk giving it a creamy taste which is naturally thick and smooth
- Simply pour the mix into the hopper of the machine and create your perfect shake
- It can be enjoyed as it is or syrups can be added to create tasty flavour combinations





# Henley Bridge

*Get in touch*

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