

# Exclusive cheeses from Gotland



# Welcome to Stafva Farm Dairy



## Exclusive ingredients – exclusive cheeses

Our cheeses are produced in our farm dairy in the leafy hamlet of Barlingbo in the middle of Gotland. The milk for our cheese is collected fresh every day from our own dairy cows and is then pasteurised directly in the cheese vat.

We have black Burgundy truffle growing wild on our farmland and we also have our own truffle orchard. This is what we use when we make our truffle cheese. We sell fresh truffle in season, as well as a number of truffle products.



## Our products

**STAFVA VIT** - a soft Camembert-type cheese.

**STAFVA BLÅ** - a blue cheese.

**STAFVA OCKRA** - a Taleggio-type cheese.

**TRYFFELOST** - a hard cheese with black truffle.

**STAFVA COUVRÉ** - a chèvre-type cheese made from Gotland cow's milk.

**STAFVAS GODA** - a Gouda-type cheese.

**STAFVA FÄRSKOST** - a cream cheese seasoned according to weather and mood.

**STAFVAS SMÖR** - home-churned butter. Salted as you wish.

*Our products contain no additives  
or preservatives.*





# With love from Gotland

The Stafva Farm Dairy business concept is to produce foods focusing on the beloved cow. Our products are made mainly from the farm's own milk, which comes from contented cows.

**Love lies at the heart of our entire business concept.**

**Love of the environment** - means we are constantly searching for new solutions so that all our production can take place with the greatest possible consideration for the environment. The farm has its own sources of energy, for example, in the form of a wind power plant, a straw-fired boiler and solar panels.

**Love of the animals** - we believe there could be at least a few milligrams of happiness in milk from a contented cow. What do you think?

**Love of Gotland** - it's wonderful to be able to work with food from our native island. Gotland is a strong trademark in itself. Combined with Stafva Farm, it becomes even stronger. Our cheeses have already found their target group and are highly sought after. The cheeses are available in many exclusive food stores all over Sweden.

**Love of food** - of course. Having the opportunity to work with the very best ingredients and the curiosity that drives us to develop quality merchandise means you can always expect exciting new products from us. Read more about the company at [www.stafva.se](http://www.stafva.se)



Stafva Gårdsmejeri AB | Inger & Patrik Von Corswant | Barlingbo Stava 300 | 621 78 Visby, Sweden  
TEL +46 498 310 05 | E-MAIL [info@stafva.se](mailto:info@stafva.se) | [www.stafva.se](http://www.stafva.se)