



SOMMERBJERG

ORGANIC DANISH MILK



ORGANIC DANISH FARM MILK

FOUR GENERATIONS OF CRAFTSMANSHIP

Mads Helms is the 4th generation of milk producers in the historical place in Denmark known as Sommerbjerg. Edvard Helms, his great grandfather was the first to farm the moorland surrounding Denmark's biggest forests.

Mads Helms is the prototype of a 53 years old Danish farmer with solid build, strong hands and straight forward manners. He thinks of his cows most of his waking hours. He has clear ideals for his farm "Sommerbjerg" and he does not compromise. Grazing and animal welfare is a must...

During the summer Mads each day sends all his milking cows on a hike of up to 5 kilometres, before they reach the day's grazing field. Due to the energy consumption this hike costs up to 2 litres of the daily milk yield. "In return we have healthy animals that calve easily, have strong legs and hooves and are rarely ill," explains Mads Helms.

Mads Helms is Organic by heart and strong belief and vice chairs the organic farmers' national interest group, Organic Denmark.

Sommerbjerg is a cooperative farm of Dairy1888 – The dairy founded in the year 1888 and named Them after the beautiful

village where it is located. Mads Helms is descendant of the original founders and keeps the heritage strong.

Them Dairy focuses on only premium quality and full traceability using milk delivered by its cooperative farmers and collected by its own milk tankers. The supply chain is 100% organic all the way through the processes from collection at the farms to the final product.

Them Dairy is certified according to The International Food Standard IFS, and has in addition HACCP system and an environmental system similar to ISO 14001.

The milk quality programmes include tests for:

- Thermo resistant bacteria
- Bacteria plate count
- Anaerobe spores
- Somatic cell count
- Drug residues
- Mandatory surveillance on somatic cell counts 365 days a year
- Mandatory surveillance on bacterial counts 365 days a year



ORGANIC MILK PRODUCTION IN DENMARK

In 1987, Denmark was the first country in the world to establish governmental rules for organic production under efficient state control.

In Denmark, organic cows must have access to free pasture from April 15th to November 1st. Even if in wintertime, the cows must go to open-air areas for exercise. Besides, the feed for cows must

be 100% organic, and a major part of the feed must be rough-age coming from the farm's own pasture. When the cow gives birth to the calf, the baby cow must be given the opportunity to satisfy its suckling need during the lactation period of 3 months. If an organic cow is treated with veterinary medicine, the withdrawal period at our dairy is twice of non-organic milking cows.



- 1884** Edvard Helms the great grandfather is the first to farm the moorland areas
- 1916** Mads Rasmussen the grandfather takes over Sommerbjerg
- 1957** Mads' father, Edvard Helms, includes neighbouring farms to Sommerbjerg
- 1966** Edvard Helms builds one of the first free range barns in Denmark
- 1992** Mads Helms takes over Sommerbjerg as 4 generation milk producer
- 1996** The Sommerbjerg is officially registered to organic dairy production
- 1999** New free-range barns is continuously developed
- 2012** The latest free-range barn with composting flooring is built.



SOMMERBJERG

ORGANIC MILK POWDER

Keeping all the natural nutritional values. And you can taste the difference.

FULL TRACEABILITY.

From where the cow is carefully milked on our own farms, to transporting the fresh milk in our own controlled milk tankers, directly to the spray drying facility where our milk is gently processed to keep taste and nutrients. After the controlled spray drying the powder is immediately packed to keep natural flavours and freshness.

ENJOY COOL OR WARM

A natural protein level of 24.5 gram each 100 grams of powder, and all the natural vitamins and minerals will help you to stay strong. Longer.





ORGANIC DANISH FARM MILK

We control every part of our milk ensuring full traceability from the moment when the cow is carefully milked to where you pick up your favourite Sommerbjerg milk. We use fresh pasteurization via the newest and best technology for a natural, rich and fresh organic taste. It will keep you well hydrated and strong with natural minerals, vitamins and a high content of natural protein.

SOMMERBJERG COMES IN MORE
FLAVOURS. ALL ORGANIC.





I LEAVE IT TO YOU

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