

Horizon Foods

BIODYNAMIC • ORGANIC • COW • SHEEP • GOAT • ARTISAN

DAIRY

CATALOGUE 2025



ORDERS / ENQUIRIES

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Mungalli
Biodynamic



Biodynamic Organic Milk

All Mungalli products are made from biodynamic organic milk from grass fed cows. The milks are available in Lactose Free, Full Cream and Low Fat.

As well as flavoured milks in Coffee, Chocolate and Mocha, with probiotics!

Full Cream

Available in 1.5L

Lactose-Free

Available in 1.5L

Low Fat

Available in 1.5L



Iced Coffee 500ml

Coffee Bliss is Lactose free and made from Biodynamic milk. It is also packed with over 1 billion living probiotic cultures. There is no added sugar and only the finest organic coffee.



Iced Chocolate 500ml

Chocolate Bliss is Lactose free and made from Biodynamic milk. It is a probiotic drink with over 1 billion living probiotic cultures. No added sugar and only the finest cocoa.



Biodynamic Organic Pouring Cream 500ml

Decadently rich and creamy, with a naturally occurring enzyme called Lactase, which breaks down the lactose in the cream, and makes it gentle on all tummies!



Biodynamic Organic Greek Yoghurt

Handcrafted the old fashioned way and strained through a cheesecloth, creating a rich, creamy and decadent yoghurt with absolutely no added thickeners.

Lactose-Free

Added Lactase, a natural enzyme that breaks down lactose, for easier digestion..



Natural Greek
375g & 800g



Greek Berry
375g



Strawberry
375g,



Greek Mango
375g

Biodynamic Organic Tub Set Yoghurt

This yoghurt has a delicate curd that you can spoon straight out of the pot. The milk is unhomogenised so the cream sits naturally at the top.



Natural
160g, 500g, 1kg



Passionfruit
160g, 500g



Mango
160g, 500g



Davidson Plum
160g, 500g



Bush Honey
160g, 500g



High Protein
1kg



Lactose Free
1kg



Vanilla
1kg

Biodynamic Organic Mungallio Farmhouse

An everyday farmhouse cheese that is perfect in your favourite sandwich, as a lunchbox snack or centre stage on a gourmet cheeseboard. It's also perfect for cooking on your favourite pasta or pizza. This is a cheese the whole family can enjoy! Made from just milk, culture non-animal rennet and salt, this Mungallio cheese is vegetarian friendly and free from additives and preservatives.

Available in 4 varieties:

Original, Italian Hebs, Cracked Pepper
& Cumin Spice



Farmhouse
200g & 400g



Italian Herbs
200g



Cracked Pepper
200g



Cumin Spice
200g

Biodynamic Organic Fresh Cheese

Made with only starter cultures, rich biodynamic organic full cream milk, non-animal Rennet & Sea Salt.

Organic Ricotta

This ricotta has a smooth, buttery texture, making it perfect for kids and adults alike.



Organic Ricotta
325g, 1kg

Organic Fetta

This Fetta in brine is a firm crumbly cheese without being dry.



Organic Fetta
250g

Organic Quark

This German style cream cheese is creamy, delicious and very high in protein.



Organic Quark
325g, 1kg





SINCE • 1919

SYMONS

ORGANIC DAIRY CO

ORGANIC DAIRY FARMING SINCE 1919!

The Symons' family has been delivering milk in Bendigo, long before herbicides, pesticides, antibiotics & genetic modification were used in agriculture. Their delicious range of certified organic dairy products are made from milk the traditional way, with cows who feed on grass naturally and are free to roam.



BYODYNAMIC ORGANIC

DOUBLE BRIE 200G

Experience the smooth, silky taste of Symons Organic Dairy Co. Biodynamic Double Brie, cultured with whey from cows raised ethically and nourished on biodynamic-certified pastures.

Enjoy its creamy, rich flavor for a delectable addition to any sandwich, charcuterie board or cheese platter. Deliciousness awaits!



BYODYNAMIC ORGANIC

CAMEMBERT 200G

Indulge in the luxuriously velvety texture of Symons Organic Dairy Co. Camembert!

Cultured with whey from cows lovingly raised on biodynamic certified pastures, this cheese offers a wonderfully creamy and full-flavoured taste that's perfect for gracing a sandwich, charcuterie board or cheese platter.



ORGANIC VINTAGE CHEDDAR 150G

At 6 months Symons hand select the best wheels of cheddar to age a further six months for their vintage range. Unlike a lot of mainstream vintage cheddars, this cheese is subtle, but full flavoured with a lovely clean flavour.



ORGANIC PARMESAN SHAVED 140G

Matured more than 12 months to allow its flavour to fully develop. It has a traditional 'grana' texture and a clean, sweet, lingering flavour. Inspired by the great Italian grana cheeses, this Australian parmesan is up there with the best.



ORGANIC CHEDDAR 200G & 500G

Moist & creamy texture with a delicate yet full flavour. According to the cheese-makers, the organic milk produces a particularly sweet and clean tasting cheese. Matured for at least 6 months before being released & made using vegetarian rennet.



ORGANIC PLOUGHMAN'S CHEESE 150G

Bitey & sharp addition to the range from a combination of Symon's most matured cheeses with a creamy texture. As an organic cheese, the Ploughman's is thankfully free of additives. Ideal on a cheese platter next to our Vintage or part of a Ploughman's lunch with your favourite drink!



ORGANIC PARMESAN 150G

Matured more than 12 months to allow its flavour to fully develop. It has a traditional 'grana' texture and a clean, sweet, lingering flavour. Inspired by the great Italian grana cheeses, this cheese is up there with the best!



ORGANIC SHREDDED CHEDDAR 140G

The finest organic cheddar, aged around 6 months that has been sent through the shredder! Packed in a convenient tub with a lid for resealing so it can keep longer. The perfect for sandwiches, toasties or your traditional macaroni cheese!



ORGANIC MOZZARELLA 150G

New organic mozzarella perfected with the help of Fabio, an Italian Cheesemaker with 35 years experience! Made with rich biodynamic organic milk from Australian farmers, it is just like traditional mozzarella. It is soft, delicate & stretchy with subtle flavour and a creamy texture.



ORGANIC HALOUMI 200G

New Haloumi produced by Symon's in Mortlake, Victoria! Made with rich creamy milk from farmers in Victoria this cheese is moderately salted & moist with a creamy texture. Its high melting point makes it delicious grilled on a fry pan with olive oil and a squeeze of lemon!



ORGANIC SALTED BUTTER 250G

Hold onto your taste bud for this buttery legend in the spotlight! Symons' 100% Grass-fed, Certified Organic Salted Butter, is the rockstar of spreads, ready to add flavour, attitude, and a whole lot of laughs to your culinary gig.



ORGANIC UNSALTED BUTTER 250G

Symons' Organic Grass Fed Unsalted butter is ideal for all of your cooking and baking needs. This isn't just your regular butter; it's like the undercover agent of spreads, here to add a touch of elegance, flavour, and a sprinkle of laughter to your culinary escapades.





LOCALLY MADE

This butter is made by
5th generation dairy
farmers & artisan
cheesemakers in the
Northern Rivers, NSW.



CULTURED BUTTER

Cultured for a minimum
48hrs before being
churned into the butteriest,
most flavoursome butter
you have ever tasted!



These 100% Grass-fed Unsalted and Salted Butter are packed full of natural goodness! Made from high quality fresh organic cream, produced from cows able to graze on organic pasture all year round. They are free-range, well-tended and naturally raised without artificial hormones.



ORGANIC UNSALTED BUTTER 250G

100% grass-fed, certified organic
unsalted butter gently churned from
the cream of happy cows!



ORGANIC SALTED BUTTER 250G

100% grass-fed, certified organic
salted butter gently churned from
the cream of happy cows!



Premium milk products from the largest co-operative of certified organic dairy farms in Australia. These farms are located in the three main dairy regions of Victoria. True Organic Dairy live and breathe organic, and firmly believe that when the soil is healthy, the cows are happy and the milk they produce is better.

Organic butters 250g

True Organic's Butters are sweet, yellow and remarkably soft and made from organic milk produced by grass fed cows in lush green pastures. Available in Salted & Unsalted for varied use and dishes.



Salted 250g



Unsalted 250g



Pepe Saya Buttery was started in 2010, with the dream of making a beautiful tasting Australian cultured butter and creating a shift towards using local butter. Made in a unique round pat with the iconic Pepe Saya head, the first rounds were sold at Carriageworks Farmers Markets in November 2010.

Cultured butters 250g

The butter is beurre de baratte (butter of the churn) - it is batch churned from single origin cream, creating a natural and less processed product. It comes in salted and unsalted.



Salted 200g



Unsalted 200g



**UNCOMPROMISING APPROACH
TO QUALITY DANISH BUTTER**

Made only with the highest quality ingredients Lurpak butter has a distinctive, creamy delicate and fresh taste. The Lurpak butter process begins with roughly 20kg of whole Danish milk to make every 1kg of butter. The most valuable and flavoursome part of the milk – the cream – is carefully “ripened” before the butter making process. Lactic cultures are added, giving a fresh and slightly aromatic note with the unmistakable creaminess that creates the characteristic Lurpak flavour. That's it. Nothing more is added, apart from a pinch of salt to in the Slightly Salted varieties of butter.

**QUALITY AT HEART &
THE FUTURE IN MIND.**

Lurpak are committed to ongoing improvements in how they produce, package, and ship their products while continuously reducing their impact on climate and nature.



SLIGHTLY SALTED 250G

Butter (Milk), Lactic Culture (Milk), Salt.
Minimum Fat Content 80%.



UNSALTED 250G

Butter (Milk), Lactic Culture (Milk).
Minimum Fat content 82%.



SPREADABLE 250G

Butter (40%) (Milk), Water, Canola Oil,
Salt, Vitamin D. Contains milk.



**PLANT-BASED
SPREADABLE 400G**

Plant Oils (Rapeseed, coconut, shea), water, culture (oat) salt, carrot concentrate (Carrot concentrate, sugar, vegetable oil, lemon juice concentrate), lemon concentrate, vitamin D



ORGANIC MILK

Pure certified organic

Non-homogenized fresh cow's
milk



FULL CREAM

1L, 2L & 750ml Glass

LACTOSE FREE

1L & 2L

LIGHT MILK

1L & 2L

SKIM MILK

1L & 2L



HEALTHY & ORGANIC

Free from genetic
modification and chemical
residue.



AWARD WINNING

Multi-award winning dairy
products loved far and wide.



AUSTRALIAN MADE

Strong family values and
proudly Australian made and
owned.



SUSTAINABLE

Sustainable farming to
ensure the land is well
protected.

ORGANIC YOGHURT

Award winning organic yoghurt



NATURAL FULL FAT

500g & 200g



NATURAL LOW FAT

500g & 200g



GREEK SWEETENED

500g & 200g



BUSH HONEY

500g & 200g

ORGANIC LACTOSE-FREE YOGHURT

Organic LF yoghurt in natural and with real fruit.



LACTOSE-FREE REAL PASSIONFRUIT

500g & 200g



LACTOSE-FREE REAL BANANA

500g & 200g



LACTOSE-FREE VANILLA BEAN

500g & 200g



LACTOSE-FREE REAL BLUEBERRY

500g & 200g



LACTOSE FREE NATURAL

500g & 200g



LACTOSE-FREE REAL MANGO

500g & 200g



LACTOSE-FREE REAL STRAWBERRY

500g & 200g



ORGANIC FETA

Cryovac, in Brine or Marinated



FETA IN MARINADE 200g

Creamy feta in a full flavoured marinade with high quality certified organic sunflower and extra virgin olive oil. So there are no nasties!



FETA VACUUM PACK 250g

This delicious and creamy feta is packaged in an airtight vacuum pack seal to retain its freshness. It is a constant award winning cheese.



FETA IN BRINE 200g

This delicious cheese is perfect to toss into garden salads. It's creamy and another constant medal winner at various dairy awards.

ORGANIC CHEDDAR

Cryovac, in Brine & Marinated



TASTY CHEDDAR BLOCK 250g

This delicious tasty cheddar comes in convenient slices as well, and is the perfect addition to any sandwich.



TASTY CHEDDAR SHREDDED 250g

This wonderful tasty cheddar comes shredded for convenience and is perfect melted on any pasta dish.



TASTY CHEDDAR SLICED 210g

A wonderful lingering flavour, incredibly satiating. Perfect in salads a cheese platter or on it's own.



ORGANIC SOFT CHEESE



QUARK 365g & 2kg

Often referred to as a Bakers Cheese, Quark is so versatile. It is a European style fresh cottage cheese, smooth with a soft velvety texture.



COTTAGE CHEESE 500g & 1.6kg

A versatile cheese that is high in protein and very low in fat. It is the perfect cheese for those in training.



LABNA 200g & 1.6kg

A delicious yoghurt cheese, enhanced by the flavour of fennel and sea salt. It is perfect to toss into garden salads or excellent on any cheese platter.



PURE CREAM 200g

This wonderful cream is, pure, delicious and naturally thick. This is Barambah's best seller, perfect for cooking or top it with any dessert.



SOUR CREAM 200g

This delicious sour cream is perfectly balanced in flavour, with the right amount of acidity. It is a constant medal winner at various dairy awards.





Maleny CHEESE

Award Winning Yoghurt

Queensland's Award-winning, extra creamy Maleny Gourmet Yoghurt, with 100% natural dairy goodness in every pot. Made with Sunshine Coast hinterland pure whole milk, real fruit, probiotic cultures and sweetened with natural cane sugar. No additives, artificial flavours or preservatives.

Gourmet Greek Style

Maleny yoghurts have a thick and creamy Greek-style texture and are made with healthy A, B and C yoghurt cultures. The lovely rich consistency is owing to a unique yoghurt setting process.



Passionfruit

350g, 1kg



Mixed Berry

350g



Mango

350g, 1kg



Ginger

350g



Natural

350g



5TH GENERATION
DAIRY FARMERS &
ARTISAN CHEESEMAKERS
FROM THE NORTHERN
RIVERS


nimbin valley
dairy





Tintenbar 150g

A true icon of the Australian soft white mould cheeses, with a pure white mould rind, that ages to cream & caramel hues & hides a luscious, gooey paste with a lemony chalky core when young.



Brooklet Brie 130g

A modern interpretation of the classic Brie de Meaux with pure white mould rind, ageing to cream and caramel hues with a soft creamy paste when mature. With flavour notes of mushroom & milk.



Truffled Cow 150g

Decadent indulgence, this cheese is made by cutting the tintenbar triple cream in half to add a layer of WA truffle. If you love the heady flavours of truffle you will love this cheese!



White Cow 150g

Traditional funky French brie style cheese with ripe fruit/berry flavour notes, and a hint of cauliflower & complex grass flavours when mature



Nashua 150g

An award winning cheese & one of the first of its kind in Australia. Like the French Époisses, it has a smooth creamy paste when aged and the distinct kick that washed rinds are renowned for.



Black Cow 150g

A bloomy white mould cheese rolled in vine leaf ash prior to the growth of the white mould. It has a spectacularly mottled black and white rind.



Halloumi 150g

This Chilli and Garlic Halloumi is perfectly springy with a high melting point to fry & grill. With only minimal salt added, it is not too salty or dry like other commercial halloumi cheeses on the market.



Monte Nardi 150g

Australia's first truly original regional cheese made by early Italian settlers to the Northern Rivers. A great table cheese that becomes more flavoursome & hard with age.



Blue Cow 150g

Rich, smooth & creamy, with just the right amount of blueing. This cheese has distinct umami flavours, mellowing with age, and becoming soft and spreadable with distinct fruity notes.



Premium Goat & Sheep

Multi Award Winning Australian Goat & Sheep milk products made fresh on the Meredith Farm in Country Victoria.



Marinated Goat 100g, 320g & 550g

Marinated Goat Cheese

Soft goat cheese marinated in garlic and herb and infused edible oils including extra virgin olive oil. This award-winning Marinated Goat Cheese has a refreshing citrus tang and soft, spreadable texture.



Whipped Goat Cheese

Smoothen than cottage cheese and lighter than cream cheese. Each spoonful melts effortlessly on your palate. Its delicate tang and gentle saltiness bring out a refined, endlessly versatile flavour. Spread it on warm toast, dollop onto salads, or elevate your favourite recipes.



Fresh Goat cheese (Chevre)

A delicate and wonderfully creamy cheese with a hint of citrus and a soft, spreadable texture. Its pure, delicate and creamy taste is achieved by processing the goat milk when it is just hours old!

Whipped Goat Cheese 6*100g



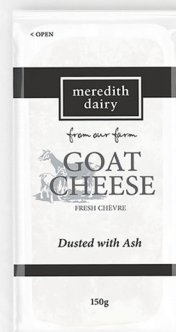
Fresh Chevre 100g

The original & most popular, this fresh goat cheese is very versatile & perfect with crackers, baked veggies, salads or tarts.



Fresh Dill 100g

Infused with the fresh, lemony & subtle aniseed of dill. It is delicious with ocean trout, salmon & a fresh beetroot salad.



Dusted Ash 100g

Dusted with Ash which balances acidity and harmonises flavour while preserving the creamy interior of the Cheese.



Pepperberry 100g

The Native Australian Pepperberry gives the cheese a spicy, aromatic kick, that complements sweet & savoury dishes.



Meredith Sheep & Goat Yoghurt

Goat & Sheep milk yoghurt,
that is pure, unhomogenised,
creamy, rich and thick.



Probiotic Goat Yoghurt 500g & 1kg

With added Lactobacillus probiotics, this Natural Goat Milk Yoghurt is great for gut health. It has a mild and naturally sweet flavour that makes it delicious in smoothies, Middle Eastern cuisine and with fruit.



Greek Sheep Yoghurt 500g & 1kg

This traditional Greek yoghurt is pot set using pure, healthy sheep milk. It's thick and creamy with a mild and naturally sweet taste. It contains beneficial Lactobacillus bulgaricus and Thermophilus cultures.



Probiotic Sheep Yoghurt 500g & 1kg

This Natural Sheep Yoghurt has added Lactobacillus probiotics to supercharge your gut health. Its creamy, naturally sweet and nutty flavour makes it ideal with breakfast, dessert and many savoury dishes.



Greek Sheep Yoghurt glass 125g

Meredith's traditional Greek yoghurt in 125g glass tubs.

MEREDITH DAIRY PRODUCTS



NASAA CERTIFIED
ORGANIC



NON-ANIMAL
RENNET



100% AUSTRALIAN
MADE & PRODUCED





ENGLAND'S FINEST CHEDDAR CHEESE

Lovingly handcrafted and picked by the Barber Family – the oldest cheddar making family in England who have spent over six generations embracing multiple flavors, textures and aromas, along with the Heler Family, whose dairy farm is located on the natural pasture rich Cheshire Plain in the English countryside, to ensure you receive England's finest cheddar cheese.



Mature Cheddar

A powerful cheese with a punchy kick, this Vintage Cheddar will satisfy the taste buds of even the most hardcore cheddar fanatic.

Aged for over 15 months, it features a distinctive texture - thanks to its naturally formed salt crystals - that is balanced with a touch of creaminess. The perfect balance of strong, savoury flavours without being too overpowering.



Cave Aged Cheddar

Matured 200ft underground in the Wookey Hole Caves in the Somerset Mendip Hills, where the constant temperature & humidity of the caves provide ideal conditions for storing & maturing cheddar. The porous nature of the cheese allows it to absorb the earthy, nutty surrounds. It is firm and cream-coloured with a complex aroma that is sweet, creamy, farmy and earthy.



Smoked Cheddar

With a distinctive oak-smoked flavour, this lovely Smoked Cheddar is naturally smoked over rustic oak chips for three to four hours and aged for over 12 months before being packaged and distributed. This ensures the delicious cheddar retains its creamy mouth-watering taste while offering a hint of smoke without being too overpowering.





Authentic Italian Cheese

Regarded as the emblem of excellence, Zanetti has been producing award winning Italian cheeses for over 100 years.



Parmigiano Reggiano

This iconic cheese is produced with different degrees of maturation: fresh milk is processed at 3 in the morning the day after collection, and the cheese wheels remain in brine for around 21 days before being transferred to the maturation plants, where they sit for between 12 and 30 months.



Pecorino Romano

In Italy, pecorini cheeses come from different regions, especially, central, southern and the islands. Two types are produced in several regions: pecorino romano, which, despite the name, is produced in Tuscany, Lazio and Sardinia, and Pecorino Toscano which is produced in both Tuscany and Lazio.



Grana Padano

The processing of milk of the Grana Padano starts within a few hours, to preserve its freshness and its organoleptic properties. The consortium logo is imprinted in unmaturing cheese wheels to guarantee the traceability and production chain controls: only the best wheels obtain the prestigious 'Riserva' trademark.



Aphrodite Halloumi 225g

Aphrodite Halloumi is one of the few halloumi still formed into pockets by hand, the traditional old-fashioned way. Aphrodite halloumi is made from a combination of goat's and ewe's milk.



Aphrodite Organic Feta 200g

Handmade using a combination of fresh sheep and goat's milk collected from free-ranging flocks that roam the hillside pastures of the Magnesia and Karditsa regions of Northern Greece.



Certified "West Country Farmhouse Cheddars"

Barber's 1833 is made using traditional starter cultures and the finest West England Country milk.



Vintage Reserve Cheddar 150g

Aged for at least 24 months, it is a cheese with unrivalled complexity and depth. It has a creamy texture, a smooth finish and contains naturally occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.





Igor Gorgonzola Piccante

A bold and spicy blue cheese that is aged for about a year in caves, then washed in brine during this period. The rind that develops is thick and rough, with a strong aroma that is more intense than the cheese itself. As for the cheese, it is veined with blue mold throughout its ivory surface, and though less moist than other Gorgonzolas, it is still creamy and sweet, with a great sharpness and tartness that lingers in the mouth.



Kroon Dutch Gouda Smoked

Kroon smoked gouda cheese is carefully smoked on beech wood to give it its unique mild flavour. Perfectly complimentary with snacks like fruit, nuts and dark chocolate.



Kroon Dutch Gouda Aged

Traditional Dutch Gouda cheese with based on special recipes and production methods that have been handed down from generation to generation by Dutch cheesemakers. The Kroon Gouda aged cheese is ripened longer to give it a stronger flavor with a bit of a kick.



Le Gruyère Mild 150g

The most influential and important Swiss cheese, and still today's favourite among the local Swiss cheeses. With a spicy, mature taste it boasts fruity undertones and has a fine aroma of roasted chestnuts / hazelnuts and fine salt crystals. Le Gruyère is a cheese with an unmistakable character.

