

Free range milk from the fair Cape

Cape Town-based dairy, Fair Cape, has converted all its milk products to free range and become the first South African supplier of free range milk.



While other free range products, such as eggs, have been available in South Africa for a long time, this is the first time that consumers will also have access to free range milk.

The term 'free range' describes products that have been produced from livestock that are well-treated, and live in natural, comfortable and hygienic conditions.

They eat only natural feed that contains no artificial hormones or animal by-products, ensuring that the milk they produce is pure, natural and uncontaminated. The cows receive daily check-ups and medical care is always at hand if needed.

"It is of utmost importance to us that our cows live in comfortable, spacious surroundings, and are treated well," comments Fair Cape Farmer, Johannes Laubscher. "We take a great deal of care to ensure our herd is content and healthy, which in turn ensures an enhanced milk product."

In keeping with free range principles, everything at Fair Cape is recycled, and no effluent is pumped into the environment.

The Fair Cape Free Range milk products are available in 'fat free' (1 litre), as well as full cream and 2% low fat (500ml, 1 litre and 2 litre), and can be found at Shoprite, Checkers, 7Eleven and Spar in the Western Cape.