

SHINSAPPORO MILK CO.,LTD.



The area spanning Sapporo, Ebetsu, and Kitahiroshima has a vast native forest, Nopporo Forest Park, which is designated as a prefectural natural park. Kobayashi Ranch is located in this green environment adjacent to nature. “The core concept of Kobayashi Ranch is: high-quality, delicious milk comes from healthy cows, and the health of cows comes from high-quality feed, and high-quality feed depends on healthy soil. This is the basis of dairy farming.” This is the view of Kobayashi Norihiko, the third-generation president of Kobayashi Ranch. He and Mr. Tomoyuki, the executive director, formed a wonderful partnership, facing dairy farming sincerely, and constantly evolving the ranch every day.



ゆめ、えがお、げんき。

新札幌乳業

Hokkaido Kobayashi Ranch Story Plain yogurt

The ranch owner carefully selects raw milk and uses traditional lactic acid bacteria fermentation methods to extract a thick, sour and fragrant taste to make a rich yogurt.

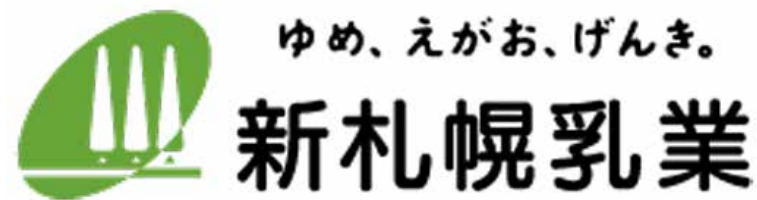


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新札幌乳業

Hokkaido Kobayashi Ranch Story Indigo fruit flavored yogurt

The blue indigo fruit, a specialty of Hokkaido, is squeezed whole and added to the yogurt. The blue indigo fruit has a rich flavor with a refreshing sour taste. The blue indigo fruit belongs to the Caprifoliaceae family and is known as the "longevity fruit of the Ainu people."



Hokkaido Kobayashi Ranch Story Handmade Camembert cheese

The Camembert cheese covered with white mold is ripened from the inside out by lactic acid bacteria and from the outside in by the enzymes of the white mold. We use mild white mold to make the cheese full of milky flavor and become a very rich and creamy Camembert cheese.