

PRODUCT CATALOG

AUTHENTIC GOUDA
MADE IN ALBERTA



SYLVANSTAR.CA



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AUTHENTIC GOUDA MADE IN ALBERTA





MANIFESTO / BRANDSTORY

Good cheese begins with a love for farming. It's sneaking into the barn and walking the fields in the early morning. It's learning age-old techniques. Its family and tradition. That's how we've come to love good cheese.

Making cheese is part of who we are. After all, we've been putting our hearts into it for six generations.

Sylvan Star is love and history. It's real authentic Gouda, made right here in Alberta.

Making cheese might seem straightforward, but it's not easy to make something truly good. Quality cheese requires quality ingredients. And to guarantee the quality we stand for, we need to know exactly what goes into our cheese. We use fresh, local milk, because only the best is good enough.

Having the right ingredients is just the beginning. Every step of our cheesemaking is executed with attention to the finest details. Size, color and taste all need to come together for a wheel of cheese to earn our cheese master's stamp of approval.

We take our time to get it right. Good cheese comes to those who wait.

Seeing a simple product like milk become something so completely different fascinates us. That's why we're here, everyday, to bring you quality cheese at a reasonable price. Because we want everybody to enjoy the product we love.

Once you taste it for yourself, you'll understand. We make cheese the way it's supposed to be made.

JENNIFER & ART SNOEK



6TH GENERATION OF CHEESE MAKERS



Good cheese
COMES TO THOSE WHO
wait

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ORIGINALS



ORIGINALS ORIGINAL GOUDA



Our handcrafted original Gouda spans a range of ages, each embodying Dutch cheese mastery. The original gouda is aged to perfection in four different time periods. Each stage provides a unique taste and texture, demonstrating the versatility of Gouda. In addition to our plain offerings, our smooth cold smoked Gouda is just as renowned, carrying the essence of both age and sophisticated smokiness.

Our Gouda journey starts at two months, offering a mild, creamy introduction. Five months produces a balanced medium Gouda, which comes in our award-winning smoked variety. The more medium Gouda ages further at seven months with a heightened nuttiness. Finally, our one-year aged showcases a rich, crystalline smoothness, highlighting the transformative power of time.

Original Gouda

Mild	Smoked mild
Medium	Smoked medium
Extra medium	
Aged	

ORIGINALS KLONDYK GRUYÈRE



Renowned for its rich and creamy texture, the Klondyk is Sylvan Star's take on a traditional Swiss Gruyere. Hints of fruitiness paired with a charming nuttiness allow this cheese to smoothly flow on the palate.

Klondyk Gruyère

Medium
Aged
Cave-aged

ORIGINALS HAVARTI



A Danish-style cheese known for small holes and delightful creaminess; Sylvan Star's Havarti is unique in more than one way. One of our youngest aged cheeses coming in three delicious varieties, Havarti's gentle tanginess lends itself to excellence in simplicity.

Havarti NEW

Creamy
Dill
Mediterranean blend





*Good cheese
COMES TO THOSE WHO
wait*

ORIGINALS
GRIZZLY



Our handcrafted Grizzly aged Gouda offers three exceptional varieties: Grizzly at one and a half years, Old Grizzly at two years, and Extra Old Grizzly aged for over two years in a wedge for grating. With sharp, robust flavours, "Grizzly" delivers an intense, mature Gouda experience. Our Grizzly truly "bites you back".

Grizzly

- Grizzly
- Old Grizzly
- Extra old Grizzly **NEW**



HERBS



We proudly introduce our 5-month-aged Herb Gouda line, a fusion of traditional Dutch Gouda and innovative flavours. From the zesty Herbs Garlic Gouda to the refreshing Dill Gouda, our selection offers a symphony of herbal and savory notes. The Nettle and Celery Gouda adds a unique twist, while the Pesto Gouda and more bring culinary creativity to life, catering to herb-infused Gouda enthusiasts.

Italian herbs

Sun-dried tomatoes provide fresh tangy accents to an oregano and herbs base, bold, fresh Mediterranean flavour with every bite.

FLAVORS HERBS



Caraway

Earthy nuttiness combined with hints of citrus underpinned by peppery anise. Traditional flavour offered in mild and medium varieties.



Chive & parsley

A combination of gentle onion notes from the chives and the fresh, bright and exciting tanginess of parsley. Strong variety ideal for enhancing dishes.



Cumin

Mild | Medium | Aged
Excellent earthy body, cinnamon's savoury cousin, nutty mouth feels with hints of smokiness. Offered in mild and medium varieties as the flavour becomes more developed with age.



Dill

Exceptionally creamy bright herbal hints that enhance Dill's richness. Versatile pairing cheese with a light finish.



Fenugreek

Deep undertones of fenugreek seed like the flavour of maple and celery. Confident boldness that finishes with a tang.



Friesian clove

Inspired from the location in Holland that shares its namesake, intricate, but not overpowering flavour of cloves. Warm overtones accompanied by aromatic notes.



Herbs & garlic

One of Sylvan Star's most identifiable offerings, Herbs Garlic strikes the perfect balance between flavour and creaminess. Gentle herbs with a smooth melting taste.



Horseradish

Smooth interpretation of the bold flavour of horseradish, overtones of tangy spiciness with creamy finish. Pungent attention-grabbing heat.



Nettle & celery

Blend of crispy nuttiness, natural rich nettle paired with green tangs of parsley. Complex and satisfying base.



Onion, peppers & roasted garlic

With overtones of roasted garlic and onion underpinned by rich and luxurious red pepper, this creamy variety shines with versatility.



Pesto garden mix

Inspired from the tastes of the Italian countryside, elevating the fresh and bright taste of basil. Sweet initial fresh cut basil flavour underpinned by a slightly peppery finish.



SPICES



This variety of gouda is one of Sylvan Star's most exciting and dynamic. Filled with flavour, heat, tanginess and smokiness, the spices are anything but mild. Perfect for adding a bold statement to a dish, infusing excitement into your charcuterie boards, or simply enjoying the colourful flavour of these varieties.



Smoked chili pepper

Our hottest variety infused with the smoky flavour of dried chili peppers on a backdrop of cold smoked gouda. Sweet, tart, and intense flavour with attention grabbing spice.

Smoked black pepper NEW

Our smoked black pepper gouda is smoked on maple wood for 18 hours. Deliciously smoky with the sharpness of black pepper and a subtle crunch from the peppercorns.

FLAVORS SPICES



Cayenne & green peppercorn

Sharp, immediate heat, cayenne's fruity kick complimented by the aromatic bite of green peppercorns. Subtle smokiness with warm red pepper notes.



Cracked black pepper

The classic spicy flavor of black pepper combined with distinctive creaminess. Grinded black peppercorns offering a unique blend of woodiness and heat.



Green peppercorn

Fruity whole green peppercorns complimented with smooth nuttiness. Bites of tangy heat tempered by smooth creaminess.



Jalapeño

Zesty sliced jalapeño carrying a mild-medium spice. Lively and dynamic flavour with a piquant, yet balanced finish.



Mustard

Mustard seeds with their tangy overtone distributed generously on a smooth backdrop. Satisfying pungency with a strong body of savory flavour.



With love,
SYLVAN STAR





SPECIALS



At Sylvan Star, we are passionate about keeping tradition in everything we do. We also know that without adding our special touch to the process, we wouldn't be who we are today. These flavours represent some of the very best of Sylvan Star's unique perspective on cheese. Our Special Gouda's have become some of the most beloved by our customers, we know you'll love them too.



Coconut

An innovative twist on the traditional, coconut's uniquely subtle sweetness with slight notes of melted butter combines perfectly with the creamy nuttiness of gouda. Mild aftertaste, light and fresh body.

FLAVORS SPECIALS



Beer & mustard

Sylvan Star combines the deep malt caramel notes of locally crafted beer with the smokey tanginess of mustard. Contains a complex creaminess that is extremely unique and captivatingly rich.



Smoked bacon

A testament to pure smoky flavour, chopped bacon on a backdrop of cold smoked gouda. Rich and satisfying salty umami with a melty nuttiness.



Truffle

Imported Italian truffles offer a unique and luxurious taste. Creamy, earthy aroma irresistibly blend into the perfect mix of flavour for gourmet cheese enthusiasts.



OTHER



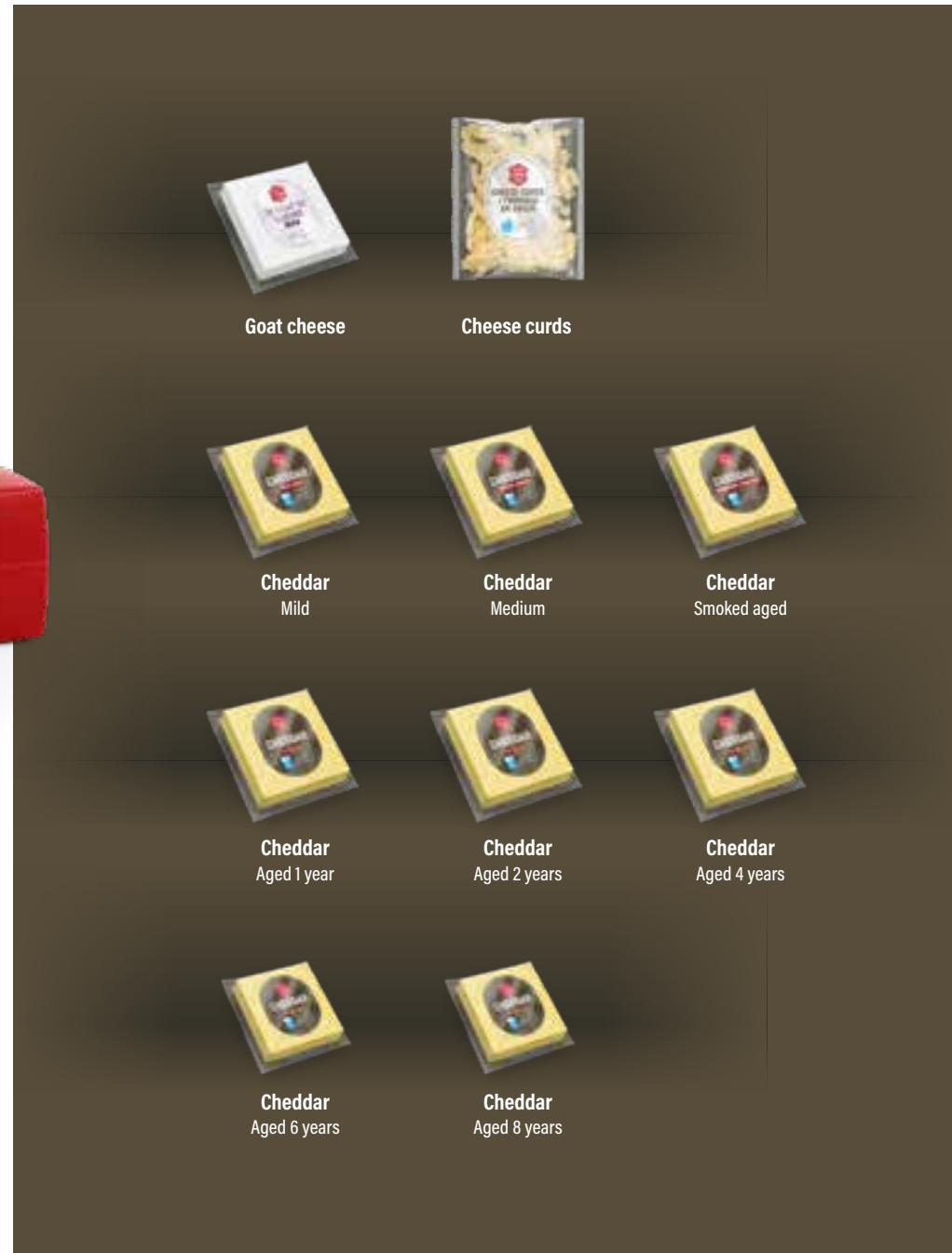
Edam

Mild | Medium

A milder variety of cheese aged for only a few weeks, Edam is creamy, nutty, and refreshingly smooth. Encased in a red coating, light savoury body, notes of salt and butter.



Well we are recognized for our mastery of traditional handmade gouda, Sylvan Star carries many other excellent varieties of cheese for you to explore. Beginning with our famous Cheese Curds crafted from the beginning of the gouda making process. As well as a wide range of cheddar from the approachable buttery mild to the sharp crumbly strong overtones of the eight-year aged. Our Goat cheese offers an exciting spin on traditional cow cheese, infusing brand new tangy and earthy flavours into Sylvan Star's offerings.



- Goat cheese
- Cheese curds
- Cheddar Mild
- Cheddar Medium
- Cheddar Smoked aged
- Cheddar Aged 1 year
- Cheddar Aged 2 years
- Cheddar Aged 4 years
- Cheddar Aged 6 years
- Cheddar Aged 8 years

6TH GENERATION OF CHEESE MAKERS



Create your own flavor or brand

We'd love to cooperate with you to realize your custom flavored cheese or custom brand.

CONTACT US

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ONCE YOU TASTE IT FOR YOURSELF,
YOU'LL UNDERSTAND.

With love,



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