



gundowring finest ice cream
Like you've never imagined

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Why is Gundowring Ice Cream different? What is it that sets us apart?

This is Real Food

- hand made, on the farm, with fresh milk and natural local ingredients.
- not mass produced. It is made in individual batches, using a real egg anglaise base.
- interesting, seasonal, real flavours, using local fresh fruit, nuts, honey; even regional organic licorice. The provenance of all the ingredients is very important. They do not use any added colours or flavours (artificial or natural).
- Their grass-fed free range cows are not fed GMO's or antibiotics, producing the highest quality milk.

Made by Real People

- Gundowring is a small family company run by Steve and Sarah Crooke and son James and employs people from the local community.
- Concern about the environment is not a theoretical concept for the Crookes, but practiced as they live and work. Water conservation, waste minimization, recycling and efficient energy use are all part of every day life at Gundowring.

In a Real Place

- Gundowring is an historic 1000 acre dairy farm in the Kiewa Valley in regional Victoria. It is home to 420 dairy cows, 4 families, and an amazing array of wildlife.
- Biodiversity is important to the Crookes, 20% of the farm, including riverbanks, wetlands and rocky outcrops, is set aside for native fauna and flora.

Award winning

- These are multi award winning ice creams, including Australia's Champion Ice Cream and Grand Champion dairy product at the Australian Grand Dairy Awards in 2010. It was also awarded Champion in 2007 and the runner up in '08 and '09, and awarded Champion at both 2009 Melbourne and 2009 and 2101 Sydney Royal Shows dairy awards.

Why is Gundowring ice cream different from others on the market ?

- Gundowring ice cream is hand made from scratch using an egg anglaise base.
- It is made with farm fresh milk of known provenance.
- Each batch is individually crafted in a 15 litre churn.
- The flavours are created using natural fresh products; no two batches are exactly the same.
- Gundowring ice cream is quite dense because the air is naturally folded in rather than being pumped into the ice cream.

How is the ice cream gluten-free if it contains wheat-derived glucose ?

- Gluten is removed from wheat-derived glucose as it is processed.
- Gundowring ice creams have been laboratory analyzed to be gluten-free, except for the Licorice.

What sort of colours and flavours are in the ice cream ?

- Gundowring ice cream derives all its colour and flavour from the natural ingredients.
- Gundowring ice cream does not boost the colour or flavour of any of its ice creams with additives, natural or otherwise.

Where do the ingredients come from ?

- Gundowring sources its ingredients to meet its stringent food safety, quality, and flavour criteria as locally as possible. Most come from within a 100 km radius of the farm.

Is it suitable for people with fructose malabsorption ?

- Dr Sue Sheppard has verified that a number of Gundowring ice cream flavours are suitable for people with Fructose Malabsorption – please contact us for details.

Is Gundowring covered by a Food Safety Program ?

- Gundowring has a HACCP based Food Safety Plan registered and audited by Dairy Food Safety Victoria.

Is the milk pasteurized ?

- Milk is brought fresh from the dairy before it is pasteurized or homogenized.
- As the milk, cream, sugars and egg yolks are carefully heated to 82 C to produce the anglaise base, the milk is pasteurized as part of the process.

Is Gundowring a registered organic supplier ?

- No.
- Gundowring is based around the Crookes' strong environmental values. 20% of the farm is set aside for "Land for Wildlife"
- Biodiversity is an important element of Gundowring, and the 1000 acre farm supports diverse bird life. These birds spread seeds, particularly blackberries. Targeted spot spraying is used to control these woody weeds to prevent them invading the native vegetation and the revegetation projects.
- Regular soil analysis calculates the soil nutrients removed during normal farming practices. Targeted fertilizers are applied carefully to minimize runoff into waterways. Vegetation buffer zones have been created along waterways to protect water quality.
- Animal health is monitored daily. Antibiotics use is minimal and used sparingly.
- Sarah Crooke has a background in microbiology and is acutely aware of the dangers of the misuse of antibiotics.

What are the numbers on the ingredients list ?

- Gundowring uses an organically registered vegetable gum stabilizer made from
 - 412 – Guar gum
 - 415 -- Xanthan gum
 - 410 – Locust bean gum
 - 407 -- Carrageenan

Is Gundowring milk produced on the farm ?

- The milk is collected fresh, straight from their dairy each morning.

How many cows in the herd ?

- Currently there are 430 cows in the herd.

What breed are the cows ?

- The majority of the herd are black and white Holsteins, with a number of Jersey cross and some Swedish Red cross.

What are the cows fed ?

- The majority of the herd are black and white Holsteins, with a number of Jersey cross and some Swedish Red cross
- The feed at Gundowring is based on grazed grass. This is supplemented by locally grown grain (declared free of residues) as well as pasture hay and silage both made on the farm during the Spring pasture flush.
- This a free range herd, not a feed lot herd.
- The cows are not fed byproducts.
- While the cows are given access to mineral supplements, these do not include substances such as antibiotics.

Does making the ice cream use all the milk ?

- Currently the ice cream uses a small percent of the farm's milk, with the bulk being sold to Murray Goulburn, Australia's only farmer owned co-operative.

Where is the farm ?

- Gundowring is in the Kiewa Valley of Northeast Victoria, half way between Wodonga and Falls Creek.

What else is on the farm ?

- Gundowring is a specialist dairy farm, running the dairy herd and the young stock. It has a relatively low stocking rate as part of its risk management to cope with difficult seasons and to prevent the land being put under too much pressure.
- 20% of the land is set aside for native vegetation and wild life.

How long has the family been involved in dairying ?

- Stephen Crooke's family have been involved in dairying in Gippsland for 4 generations.
- Stephen and Sarah have been dairying at Gundowring since 1976.