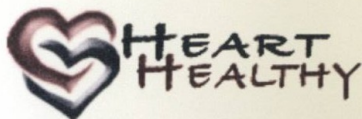


As Vermont's only processor of food grade soybeans, Vermont Soy will combine the latest technology with the finest organic ingredients to produce the best tasting, highest quality soymilk and cultured soy beverages available.



With the large and growing demand for healthy foods, Vermont Soy is prepared to meet the demand locally.

Look for our products at your local grocers, farmers markets and favorite restaurants.



VERMONT SOY is located in the Northeast Kingdom, the heart of rural Vermont. Started by enterprising Vermonters, we strive to keep our Family Farm's viable by connecting with today's new food markets.

With the support of a team of professionals and organizations we have formed this exciting new business to provide the freshest, best tasting soy products while promoting a local and sustainable agricultural economy.

(802) 472-8500
PO Box 401
Hardwick, VT
05843



Soy Master Todd

info@vermontsoy.com
www.vermontsoy.com



VERMONT SOY



VERMONT SOY



OUR SOYMILK:

VERMONT SOY produces soymilk in small batches, using premium ingredients and the highest quality certified organic soybeans from the region.

Our fresh soymilks are made using the "whole bean" process which delivers the power of organic soy protein in a creamy, nutritious beverage. Enjoy the experience of great taste and good health.

GROWING ORGANIC SOYBEANS FOR US:

Our goal at Vermont Soy is to source the highest quality organic soybeans from area farmers and to help diversify agriculture in Vermont.

To help interested farmers grow high quality beans, we recognize the necessity in connecting you with resources for technical assistance, organic certification, harvesting equipment and storage. We can guide you in the right direction.

Please contact us for more information.
(802) 472-8500
www.vermontsoy.com

OUR VISION:

LOCAL, ORGANIC, SUSTAINABLE

As part of The Whole Bean philosophy, we promote sustainable local economies, environmentally sound farming and businesses practices, and the healthiest soy product available.





The Whole Bean Way Philosophy – Fresh, Organic, and Local.

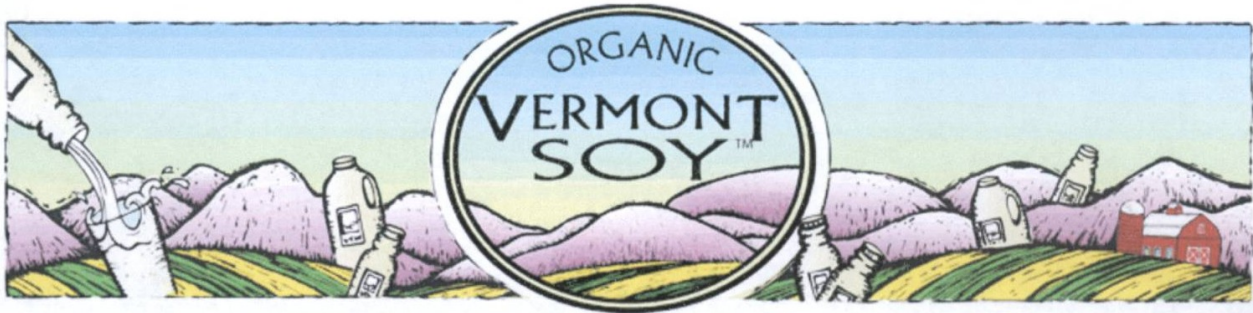
Fresh: Vermont Soy's soymilks are made fresh each week. This means we lightly pasteurize our milk, which insures a safe and nutritious product with a 21-day refrigerated shelf life. Vermont Soy is the fresh alternative to Ultra High Temperature Pasteurized soymilks that last for months on the shelf. Discover the authentic taste and full nutritional benefits of Vermont Soy's pure and organic soymilk

Organic: All of the ingredients in Vermont Soy's soymilks are premium-organic. We take pride in sourcing high-quality ingredients, some of which are ForesTrade, and our beans are always non-GMO organic. Our soymilk ingredients are pure and simple.

Local: We partner with Vermont farmers to grow organic and non-GMO soybeans. This helps to minimize our carbon footprint, and more importantly, gives farmers opportunity to make a viable living in Vermont. We treasure Vermont's Farming heritage and agricultural lands. Plus, we package our milk in #2 recyclable bottles that are made in Vermont!

Vermont Soy believes that fresh, organic, and local soymilks are the healthiest alternative for both you and the planet.

Check us out on the Web to learn more about us, and feel free to get in touch!



[HOME](#) | [PRODUCTS](#) | [RECIPES](#) | [THE WHOLE BEAN WAY](#) | [HEALTH](#) | [OUR BOTTLES](#) | [OUR FARMERS](#) | [NEWS & EVENTS](#)

OUR PHILOSOPHY: THE WHOLE BEAN WAY



Vermont Soy's Whole Bean Way ensures that the full potential of soy is realized. By using the Whole Bean, we take advantage of complete soy fiber and nutrition. We do not support the use of soy protein extracts or soy supplements. So give yourself a positive step into health with our whole soy products.

We craft each in "small batches" to ensure the highest standards of quality. This exacting process ensures the full nutritional benefit of soy protein and the freshest flavor.

Our mission at Vermont Soy is to promote sustainable local economies, organic farming and green businesses practices, and the freshest soy products available using whole organic soybeans.

Vermont Soy's Whole Bean Way starts with using fresh, organic whole soy beans and crafting each "small batch" to the highest standards of quality. This exacting process ensures the full nutritional benefit of soy protein and the freshest flavor.

But our philosophy goes "beyond organic" and "whole foods" to foster sustainable economics both **locally** and **globally**.

- We emphasize the importance of farm production and processing in **local communities** as much as possible.
- We support lessening dependency on the **global marketplace** for providing critical vegetable protein.
- We support **local food security** by diversifying crops to lessen dependence on the **global agribusiness** for food needs.
- We support regional production and processing to enhance local agricultural self-sufficiency, and to minimize the carbon footprint with transportation demands.

WHERE TO BUY



TRY OUR LATEST SOY RECIPES: Breakfast, Main Courses, Breads, Desserts and more..



Farm Local
Buy Local
Eat Local!





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OUR FARMERS



One of our goals at Vermont Soy is to partner with organic growers to cultivate the highest quality organic soybeans. This supports area farmers, helps to diversify agriculture in Vermont, and keeps Vermont agricultural land as a working landscape.

The team at Vermont Soy work side by side with area farmers to develop organic soybean horticulture.

To help interested farmers grow high quality beans we connect local farmers with technical assistance, organic certification, harvesting equipment and storage.

Grow with us! We encourage local farmers to learn about this lucrative and healthy alternative crop.

Please contact us for more information.
(802) 472-8500
info@vermontsoy.com



WHERE TO BUY

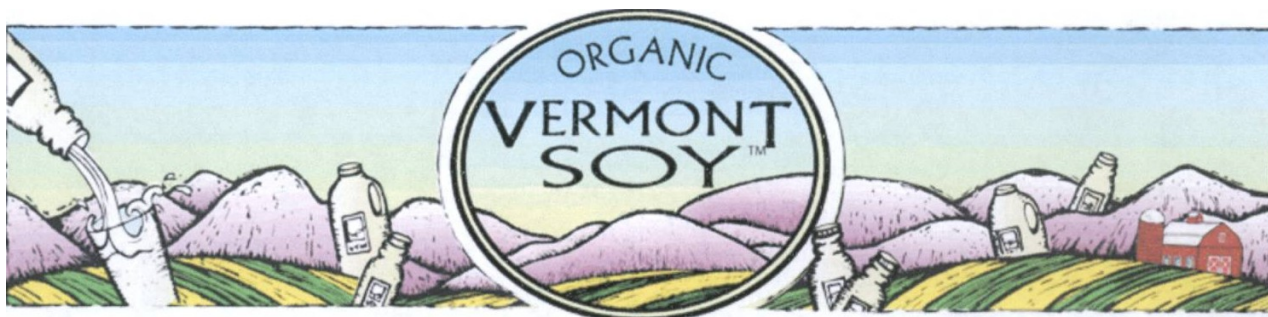


TRY OUR LATEST SOY
RECIPES: Breakfast,
Main Courses, Breads,
Desserts and more..



Support our farmers to
benefit your health.





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OUR PRODUCTS



Vermont Soy is proud to offer you the power of organic soy protein in a creamy, nutritious, and delicious beverage. All Vermont Soy products are created using premium, organic fair trade and naturally sourced ingredients.

We are dedicated to the "**whole bean**" process to give you the healthiest soy advantage.

We make our soymilk in small batches ensuring that each bottle of soymilk surpasses our high quality standards.

Straight from our farmers' fields to your table!

Our Original, Vanilla, Unsweetened and Chocolate organic Soymilks are fresher than the rest. Our batches are made weekly and are distributed like fresh produce, not to be confused with the boxed soymilk that the general public has come to expect. Our fresh-pasteurized soymilk retains the most nutritional and best tasting value in our bottles full of premium ingredients.

Add the latest technology and the result is our creamy tasting organic soymilks! Enjoy the experience of great taste and good health!

Our organic soymilks are available in pints and half gallons. Look for Vermont Soy at your local natural food store!

COMING SOON!!! Look for new Vermont Soy products: Extra Firm Tofu, Thin Tofu and other Exciting New Soy Products!



WHERE TO BUY



TRY OUR LATEST SOY RECIPES: Breakfast, Main Courses, Breads, Desserts and more..



We Partner with Organic Farmers to Diversify Agriculture in Vermont.

