

PRESS RELEASE

## **Wyke Farms and OMSCo Announce Growing Partnership to Become EU's Largest Producer of Organic Cheddar**

**Bruton, Somerset, 03<sup>rd</sup> July 2017** – Wyke Farms, the UK's largest independent milk processor and producers of renewable energy, and The Organic Milk Suppliers Cooperative (OMSCo), the UK's largest producer of organic milk and organic cheese exporter, have today announced a growing partnership to expand organic cheese production, distribution and sales.

Wyke Farms and OMSCo are developing their existing relationship and plan to more than treble their already extensive range of organic cheese that totalled over 1000T last year. The new arrangement will see Wyke Farms sourcing all the milk requirements for organic cheese production from OMSCo, whilst OMSCo will increase its range of specialist organic cheese made by Wyke Farms for export markets, and also take a share in the ownership of bulk cheddar stocks for a proportion of domestic and export sales.

The additional milk will allow Wyke Farms and OMSCo to capitalise on the growth of the organic market on a global scale both to EU spec and USDA spec; something unattainable previously due to restricted milk supplies. The arrangement also allows Wyke and OMSCo to jointly own the maturing cheese stock so that cheddar stock can be built to supply a world market looking for longer matured cheddars with more flavour.

Rich Clothier, managing director and third generation family member at Wyke Farms, comments: ***“This arrangement means that Wyke and OMSCo have a fit for the future vehicle to supply the best quality organic cheddars to the world market. Our combined scale and efficiency makes us the logical supply partners for organic cheddar. It gives us the capacity and milk supply necessary to expand organic cheese production rapidly. It also gives us access to OMSCo's different milk types to produce organic cheddar with different attributes and***

***with access to different markets. It will complement our existing business which currently produces over 14,000 tonnes of cheddar annually, entirely from our own source of renewable energy.”***

OMSCo’s managing director, Richard Hampton says: ***“OMSCo has for a long time supplied raw milk to Wyke for organic cheese making, and Wyke Farms have also produced organic cheese, skimmed milk and butter on our behalf using our specialist milk types for markets such as the US, where we have a unique accreditation and access. This new chapter presents an exciting opportunity to drive our joint business together, supporting the development of cheese stocks as well as allowing us to further develop our supplies of UK organic whey for use in our rapidly expanding specialist ingredients business. This is an example of OMSCO working more closely with our markets and end users of organic products across the globe.”***

Wyke Farms has been producing its award winning cheddar to their secret family recipe for over 150 years and has grown to become one of the largest family-owned cheese makers in Britain selling over 14,000 tonnes annually to 160 countries around the world.

Wyke Farms have over 150 years of family farming experience. Wyke Farms’ cheese and butter is made with the milk from their cows grazing the lush pastures of the Mendip Hills in the centre of the Cheddar making region in Somerset.

The Wyke Farms [products](#) are available [nationwide](#) and can be found in [Asda](#), [Co-op](#), [Makro](#), [Sainsbury’s](#) [Tesco](#) and [Waitrose](#).

- ends -

For further information or images please contact:

**Please contact:**

**Paloma Lacy**

[Paloma@connectedpr.com](mailto:Paloma@connectedpr.com)

07955 944 111

**Images available here:**

<http://connectedpr.com/wyke-farms/wyke-farms-media-library/>

## Notes to Editor:

**Wyke Farms** Ltd is a family run company based in the heart of the Somerset cheddar-making region. The art of traditional cheese making will never be lost on the Somerset farm where the Clothier family have been making cheddar in Somerset since 1861. Today, Wyke Farms is one of the largest independent cheese makers and milk processors in the UK producing over 15,000 tonnes of cheddar per year to the same award winning 155-year-old recipe.

The Wyke Farms brand is the 4<sup>th</sup> largest brand in the Cheddar category and the only independent company in the top 10 cheese brands with retail sales of over £60 million.

Wyke remains a truly traditional family business. Ivy's grandsons Richard and Tom now run the cheese making operations with their father John, whilst her other two Grandsons David and Roger run the family dairy farming operations. The four grandchildren share Ivy's passion for cheese making where flavour, texture and taste are paramount. They believe that this attention to detail is the reason that their cheese has won more awards at national cheese shows than any other.

Wyke Farms are committed to sustainable farming and are proud to be the UK's first national cheddar brand to become 100% self-sufficient in green energy. Wyke Farms sources all of its electricity and gas from both solar and biogas, generated from the farm and dairy waste. The biogas energy is generated from its own anaerobic digester (AD) plant, which saves Wyke Farms over 20 million kilos of carbon dioxide per annum.

They have received national and international recognition for their on-going commitment to sustainability, and have won numerous awards including

- Green Innovation and Finance Awards 2017 – Winner - Business Leader of the Year
- European Business Awards – Environment & Corporate Sustainability Category – European Champions 2015/2016
- The Renewable Energy Association Winner - Sustainability Category
- Insider “Made in the UK” Awards
- Winner of the Grocer Gold Awards – Green Initiative of the Year 2016
- The Guardian Sustainable Business Awards 2016
- Winner of the Sustainable Futures category at the IGD Awards 2015
- Waitrose Way Awards 2015 – Treading Lightly Reducing CO2 – Winner
- Winner of the Food & Drink Federation ‘Environmental Leadership’ Award 2015
- National Champion representing the UK in the 2015/16 European Business Awards – Environmental & Corporate Sustainability
- UK AD & Biogas Industry Awards – Best On Farm AD Project –Winner
- The Guardian Sustainable Business Awards 2015 (Winner in Carbon & Energy Management)
- The Footprint Awards 2015 – Sustainable Use of Natural Resources (Winner)
- The Footprint Awards 2015 – Energy Efficiency Award (Finalist)

- IFE World Food Innovation Awards 2015 Winner Best Corporate Social Responsibility Category
- National CSR Awards 2015 - Environmental Leadership Award (Winner)
- Farm Business Cream Awards – Cream Award – Highly Commended
- The Guardian Sustainable Business Awards 2014 (Winner in Waste Innovation Category)
- Waitrose Way Awards 2014 - Treading Lightly for Water – Winner
- Waitrose Way Awards 2014 - Treading Lightly for Carbon – Winner
- Short-Term Payback Award (Runner Up)
- Insider Made in the UK – Green/Sustainable Manufacturer Award (Winner)
- 2degrees Sustainable Business Champions 2014 (Energy & Carbon Management)
- The UK & Biogas Industry Awards for Best AD Plant in the Food & Drink Industry (Winner)
- The Grocer Green Supplier of the Year Award 2014
- The Footprint Awards 2014 - The Energy Efficiency Award (Winner)
- The Footprint Awards 2014 - Economic Sustainability Award (Winner)
- The Manufacturer Awards – Manufacturing in Action (Finalist)
- The World Dairy Innovation Awards 2013 – Best Environmental Sustainability Initiative (Finalist)
- The BusinessGreen Leaders Awards 2013 (Highly Commended)

Managing Director Rich Clothier has been recognised for his passion and commitment to sustainability. He won the Food Manufacture Excellence Awards 2013 'Personality of the Year', The UK & Biogas Industry Awards 'AD Hero of the Year' and Farmers' Weekly 'Sustainable Farmer of the Year' 2014 Award.

[www.wykefarms.com](http://www.wykefarms.com)  
<http://www.facebook.com/wykefarms>

**OMSCo** is the UK's largest organic dairy producer, representing around 65% of the UK's organic milk and is the only 100% organic, farmer-owned and farmer-run dairy cooperative in the UK. For more information, please visit [www.om스코.co.uk](http://www.om스코.co.uk).

#### **About OMSCo:**

- OMSCo is a British organic dairy cooperative.
- OMSCo has 270 farmer members spread across the UK, and is the only national 100% organic, farmer-owned and farmer-run dairy cooperative in the UK.
- OMSCo is the largest producer of organic dairy, and represents 65% of the UK's organic milk market, and is the second largest dedicated organic dairy producer in the world.
- OMSCo is also the longest established organic dairy cooperative in the UK, now with an annual turnover of £100 million.

- As well as supplying the majority of the UK's organic dairy processing needs, OMSCo also has extensive experience of exporting raw milk, bulk ingredients, specialist milk ingredients and consumer products to overseas markets.
- OMSCo is the only European dairy company under the EU-US Equivalency Agreement, to be able to sell dairy products in the US that are certified organic by the USDA.
  - OMSCo partnered with Organic Valley in the USA in 2013, when together they launched the Kingdom cheddar cheese brand in the USA. Kingdom, which was the first European organic cheese certified as organic by the USDA, has won several awards for its taste and due to its performance has recently expanded its range.
  - OMSCo and Organic Valley took their partnership a step further in 2015 by agreeing a mutual financial stake in each other's cooperatives and cementing a long-term alliance.
  - OMSCo achieved accreditation to the Chinese organic standard in November 2015 and started exporting UHT to China in 2016.

For more details, go to our website:

<http://www.om스코.co.uk/>

Or our Twitter feed:

<https://twitter.com/om스코>

Look at our USA partner, Organic Valley

<http://www.organicvalley.coop/>

The website for Kingdom Cheddar

<http://www.kingdomcheddar.com/>

The Facebook page for Kingdom Cheddar

<https://www.facebook.com/KingdomCheese>

The twitter account for Kingdom Cheddar

<https://twitter.com/kingdomcheese>