

For immediate release

Wyke Farms Highly Commended at Final of BusinessGreen Leaders Award 2013

Wyke Farms recognised alongside Marks & Spencer and Sainsbury's in the 'Company of the Year' category

Somerset, UK – 04th July 2013 – [Wyke Farms](#), the UK's largest independent cheese producer and milk processor, were 'Highly Commended' at the prestigious [BusinessGreen Leaders Award](#) last night in London. The 'Company of the Year' category had four finalists; Marks & Spencer (winners) and Sainsbury's and Interface as the other finalists. Wyke Farms achieved 'Highly Commended' in recognition for its renewable energy project, which aims to create a sustainable working farm, one in which it sources all of its electricity and gas from both solar and biogas, generated from the farm and dairy waste.

Wyke Farms has made a commitment to be one of the first national food brands to be self-sufficient in green energy. The company has a desire to operate its business in a way that has minimal impact on the Somerset environment and create a truly symbiotic relationship with the countryside that provides their food and income.

As part of this goal, they have started to build their own [anaerobic digester \(AD\) plant](#), which will deliver significant environmental benefits. It will simultaneously reduce and manage waste and produce energy. Wyke Farms' biodegradable waste materials will be used as fuel for the AD plant. The digestate produced will be used as a fertilizer and the biogas energy generated will be used to run a combined heat and power plant, enabling Wyke Farms to save over 4 million kilos of carbon dioxide per annum.

Wyke Farms has been producing its [award-winning cheddar for over a century](#) and has grown to become the largest family-owned cheese maker in Britain selling over 14,000 tonnes annually. The company have achieved substantial growth year on year by staying true to the traditional values behind the brand and have become the fastest growing cheddar brand at a rate of 10% every year for the past five years.

Wyke Farms have [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](#).

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

Notes to Editor
www.wykefarms.com

<http://www.facebook.com/wykefarms>

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 the largest independent cheese maker and milk processor in the UK producing over 14000 tonnes of cheddar per year to the same award winning 150-year-old recipe.

The Wyke Farms brand is the 3rd largest brand in the Cheddar category and the only independent company in the top 10 cheese brands with retail sales of over 80 million with double digit growth for the last five years.

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.