Wyke Farms wins Gold for its Extra Mature Farmhouse Cheddar at World Cheese Awards

Wyke Farms secure their place as the Farmhouse cheddar brand that has won more awards than any other

Somerset, UK – 10th December 2013 – <u>Wyke Farms</u>, the UK's largest independent cheese producer and milk processor, won **Gold** for its **Extra Mature Cheddar** at this year's <u>World Cheese Awards</u>. This makes a grand total of 141 awards and accolades that Wyke Farms has won this year, surpassing the number of awards won in 2012.

Somerset-based Wyke Farms also took home **Silver** for its **Extra Mature Cheddar**, in the Extra Mature Creamery Cheddar category, as well as **Silver** in the **Smoked Cheddar** category and **Bronze** in the Leicester category. The World Cheese Awards is the largest cheese competition in the world, with over 2,700 entries from over 30 countries around the globe.

This is the second time this year that Wyke Farms has received worldwide recognition for its cheddar, having won 2 **Gold awards** at the Global Cheese Awards in <u>Frome</u> for the **Best European Cheddar** and **Best Vintage Cheddar**, as well as **The Roy Swan Salver Trophy** for the **Best Farmhouse Extra Mature Cheddar**.

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.

From an original 3,000 plus, Wyke Farms is now one of less than 20 farmhouse cheese makers remaining in the West Country and the only independent dairy company within

the top 10 cheddar brands in the UK.

The Wyke Farms <u>products</u> are available <u>nationwide</u> and can be found in <u>Asda</u>, <u>Co-op</u>, <u>Makro</u>, <u>Sainsbury</u>'s Tesco and Waitrose.

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Images available here:

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

Notes to Editor:

About Wyke Farms

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.

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 4 million kilos of carbon dioxide per annum. They have received national and international recognition for their ongoing commitment to sustainability, and have won numerous awards including The BusinessGreen Leaders Awards 2013 (Highly Commended), The Dairy Innovation Awards 2013 – Best Environmental Sustainability Initiative (Finalist), The Blackmore Vale Awards 2013- Environmental Business Award (Winner), The Manufacturer Awards 2013 – Manufacturing in Action (Finalist), The Made in the South West Awards 2013 – Sustainable Manufacturer Award (Winner) and Food Manufacturing Excellence Awards 2013 – Company of the Year and Personality of the Year (Rich Clothier).

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