

For immediate release

## **Wyke Farms Wins Two Waitrose Way 'Treading Lightly' Awards 2014**

*Wyke Farms recognised for its commitment to sustainability*

**Somerset, UK – 16<sup>th</sup> September 2014** – Wyke Farms, the UK's largest independent cheese producer and milk processor, is delighted to announce that it has won two prestigious Waitrose Way Treading Lightly Awards for its '[100% Green](#)' sustainability initiative at the Waitrose Way Awards last Thursday. Wyke Farms struck gold, winning the 'Treading Lightly – Carbon category' and the 'Treading Lightly – Water category'.

The awards recognise the positive impact Wyke Farms' '100% Green' has had on the business and surrounding environment. Wyke Farms has reduced its carbon emissions by creating a sustainable working farm, one in which it sources all of its electricity and gas from solar and biogas, generated from its farm and dairy waste which is currently of no value. Its on-site biogas plant converts around 75,000 tonnes of biodegradable waste per year into energy and saves Wyke Farms over 5 million kilos of carbon dioxide per annum. The company has also reduced its factory water consumption by 70% through installing a Water Recovery Plant, which will save up to 850,000 litres of water per day and recover up to 95% of its factory wastewater.

The Waitrose Way awards celebrate Waitrose suppliers' outstanding initiatives to enhance the sustainability of their businesses and, ultimately, the food that ends up on consumers' plates. This is the third year that these awards have taken place and winners were selected from over 150 entries.

*"We are extremely proud to have been recognised in these awards for our commitment to sustainability"* said Rich Clothier, managing director and 3<sup>rd</sup> generation family member at Wyke Farms *"At Wyke Farms we aim to operate our business in a way that has minimal impact on the Somerset environment and to create a truly symbiotic relationship with the countryside that provides our food, our income and our home. I believe that*

*100% Green is an ongoing journey and I remain committed to staying up to date to ensure that Wyke keeps challenging its business to stay at the forefront of sustainable working practice.”*

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.

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:**

#### **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 3<sup>rd</sup> largest brand in the Cheddar category and the only independent company in the top 10 cheese brands with retail sales of over 70 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 5 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 World Dairy Innovation Awards 2013 – Best Environmental Sustainability Initiative (Finalist),
- The Blackmore Vale Awards - Environmental Business Award (Winner),
- The Manufacturer Awards – Manufacturing in Action (Finalist),
- The Guardian Sustainable Business Awards 2014 (Winner in Waste Innovation Category),
- The Footprint Awards 2014 - Economic Sustainability Award (Winner)
- The Footprint Awards 2014 - The Energy Efficiency Award (Winner),
- The Grocer Green Supplier of the Year Award 2014,
- The UK & Biogas Industry Awards for Best AD Plant in the Food & Drink Industry (Winner)
- 2degrees Sustainable Business Champions 2014 (Energy & Carbon Management)
- Insider Made in the UK – Green/Sustainable Manufacturer Award (Winner)
- Short-Term Payback Award (Runner Up).
- Waitrose Way Awards 2014 - Treading Lightly for Carbon - Winner
- Waitrose Way Awards 2014 - Treading Lightly for Water - Winner

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' and The UK & Biogas Industry Awards 'AD Hero of the Year'.

[www.wykefarms.com](http://www.wykefarms.com)

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