

Press Release

Eating Somerset Cheddar can reduce your carbon footprint!

Wyke Farms' 'Net Positive Farming' sustainability study finds that eating cheddar from Somerset could cut your cheese consumption carbon footprint by 55%.

Bruton, Somerset; 20th September 2021: Wyke Farms, the UK's largest independent cheese producers and producers of renewable energy, today release the results of a study undertaken with their milk supply base to assess the on-farm carbon footprint of milk production on their own farms and in their supply chain.

The project included measurement and assessment of a pilot group of farms who supply milk to Somerset based Wyke Farms, which included their own family farms and Michael Eavis's world famous Worthy Farm, home of the Glastonbury Festival. Working with Promar International and utilising their in-house tool designed in line with IPCC methodology (2019 refinement), the assessment covered emissions from management of livestock, including heifer rearing, for milk production to 'farm gate'. Additional questions to the GHG Emissions data set were asked to provide a wider view of the sustainability of the farm business including the following: Animal health and welfare, waste management, land management, water efficiency and energy efficiency.

The results found that the Wyke Farms Pilot Group was 1.12 kgCO₂(e)/kgFPCM, significantly lower than the UK average of 1.55 kgCO₂(e)/kgFPCM *¹ and 55% lower than the global average of 2.5 kgCO₂(e)/kgFPCM *²

The Wyke Farms pilot result was also compared to three Promar Carbon Benchmark data sets of conventional farms who operate similar systems, showing that the Wyke Farms Pilot group is lower by 0.2 kgCO₂(e)/kgFPCM than the closest data set average. This indicates that the pilot farms are delivering an effective performance based on the information provided, maintaining low emissions against production targets for the individual farm.

The pilot is the first phase of the Wyke Farms 'Net Positive Farming' project to work with their milk producers to reduce emissions. Rich Clothier, Managing Director and third generation family member at Wyke Farms, says: "**Somerset, is the true home of Cheddar cheese and is the best place in the world for dairy farming where we can work in synergy with our environment, rather than having to fight against it. Just by getting all**

our milk supplying farms up to the best 10% we can save 100k tonnes CO on the cheese we make. We are committed to a carbon neutral future for dairying - it is the only way forward.”

Wyke Farms having spent the past 15 years integrating sustainability into the business and:

- Generate all required gas and electricity from renewables
- Are one of the UK's largest independent generators of green gas from waste
- Produce natural fertilisers for local farms
- Recover up to 90% of water

*1Ecoinvent Data 3.7.1.

*2 FAO: <http://www.fao.org/3/ca3165EN.pdf>

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.

Wyke Farms branded products are available in selected Lidl stores and in Southwest UK ASDA and Tesco stores. All products are available online at: www.wykefarms.com/shop

[For more information – contact: paloma@connectedpr.com](mailto:paloma@connectedpr.com)

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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 16,000 tonnes of cheddar per year to the same award winning 160-year-old recipe.

Wyke Farms Cheddar is sold throughout the UK and to 160 countries around the world, with retail sales of over £100 million. Wyke Farms is a progressive business that remains true to its roots. Founded by Ivy and Tom Clothier in 1861, their 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 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. The company are now Europe's most sustainable business¹.

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

- International Ambassador – Insider's Southwest International Trade Awards
- 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)

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.facebook.com/wykefarms>

Promar International is a forward-thinking provider of consultancy services to food and agricultural companies, leading the integration of sustainability within the supply chain. Its sustainability team helps clients drive efficiency, profitability and resilience whilst also

¹ As granted by the European Business Awards.

helping to protect the natural environment, enhance brand values and improve the health and ethical well-being of future generations.

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