

SOMERSET FARMING SINCE 1861



A PASSION FOR CHEDDAR CRAFTED OVER GENERATIONS





“ WE WISH 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.”

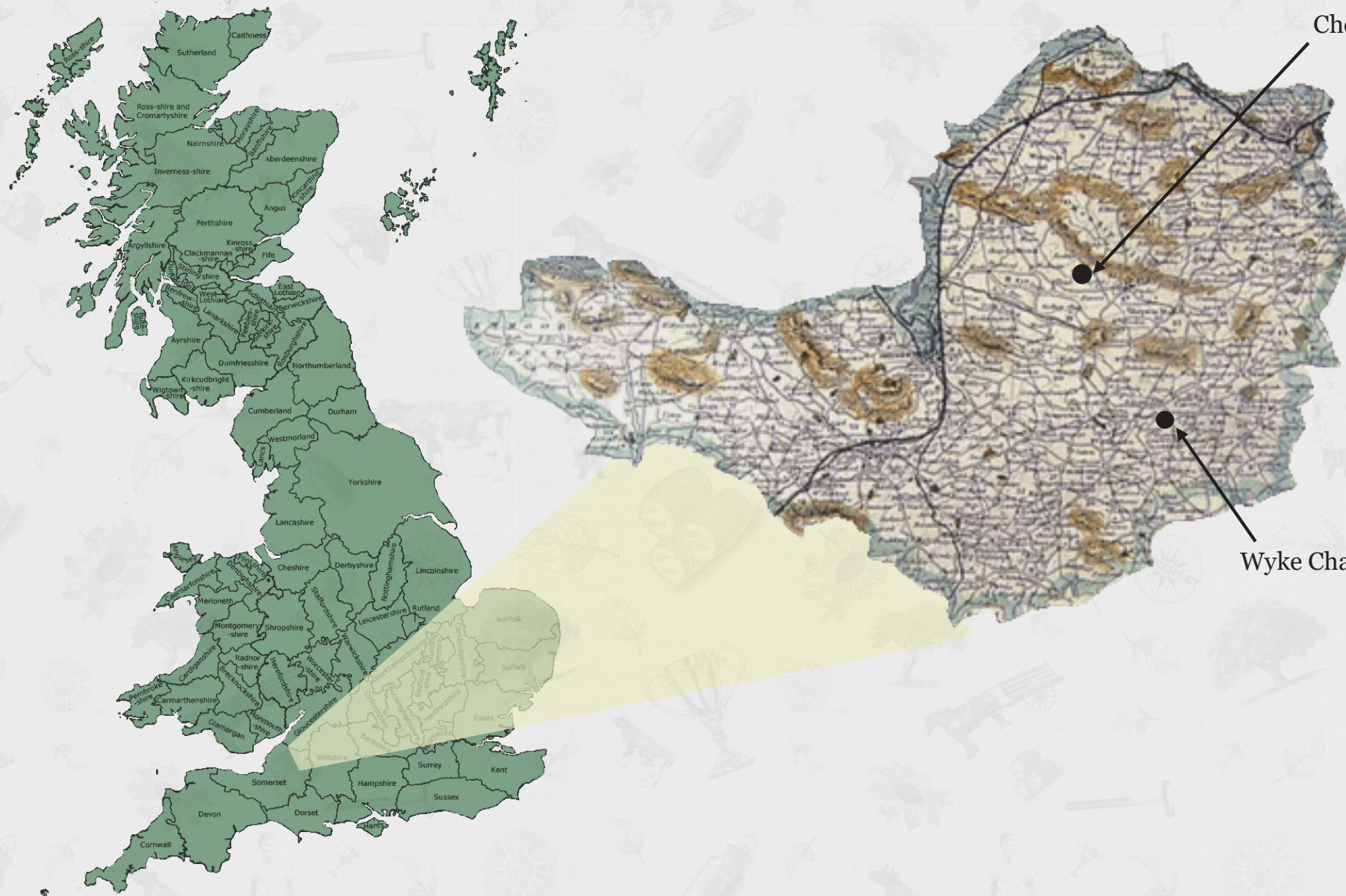
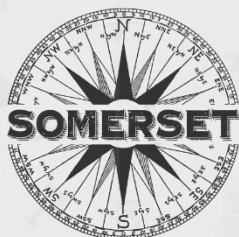


ONLY 15 MILES FROM THE TOWN OF 'CHEDDAR'



We farm and make our Cheddar in Wyke Champflower in Somerset, close to the true home of cheddar

(Our village was named 'Wyke Champfleur' meaning Wyke 'fields of flowers' by a French 'visitor' after the Norman invasion in the late 11 century.)



OUR HISTORY



The Milking
Team



Dad



Grandfather Tom
Milking



Uncle Jim
mowing



FACTS ABOUT WYKE



Wyke is an 150 year old family
farmhouse cheese making business

**Family farm 1500 acres and have
1000 milking cows in Somerset**

Sourcing milk from 110 local farm assured
farms within a 35 miles radius of the dairy

**Wyke process up to 300 million
litres milk per annum**

Wyke is 5% of the UK cheddar market with a
25% penetration of UK households

- Largest organic milk processor in UK due to cheese, butter and skimmed milk concentrate contracts with OMSCO

**Trading in UK retailers and 160
countries inc. Carrefour, France**

Leading the field in Green and Sustainable
branding

51k fans on Facebook
25k followers on Twitter

**Food Manufacturing Awards 'Dairy
Company of the
Year 2013'**

Guardian Sustainable Business of the Year 2014 &
2015
**Grocer Sustainable Supplier of the Year
2014**





EXPORT VARIANTS



WHAT MAKES US 100% GREEN.

OUR COMMITMENT TO SAVING OVER 20 MILLION KGS OF CO₂ PER YEAR.



AD plant.

Generates biogas using farm and dairy waste.



Gas to grid.

We can inject 7 million m³ of green gas to the grid every year – saving up to 15 million kgs of CO₂ per year.



Sustainable cheesemaking.

CHP machines, using the biogas from our AD plant, generate over 8 million kwh of electric – saving over 5 million kgs of CO₂ per year.



Waste optimisation.

Approx. 100,000m³ of digestate, a bi-product of the AD plant, contains 250,000 kg of nitrogen, replacing artificial fertiliser and saving 1.5 million kgs of CO₂ per year.



Water recovery.

We recover 90% of our water – saving up to 328,500m³ per year.



Solar panels.

Our target is to reach 2MW per hour at peak – saving over 1 million kgs of CO₂ per year.



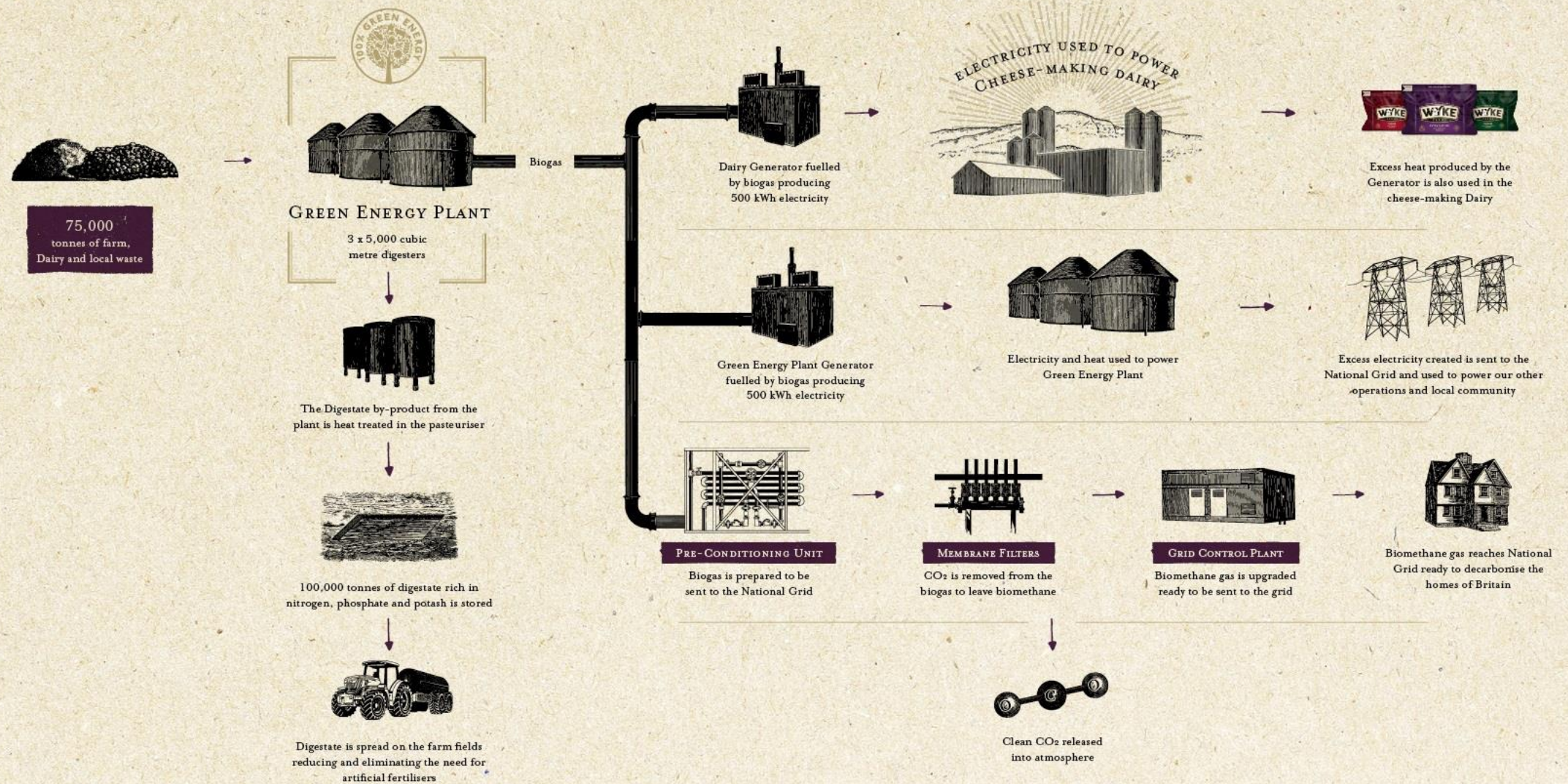
Green vehicles.

We run three Nissan Leafs, powered by the solar electricity we generate.





NURTURING OUR NATURAL RESOURCES





'We respect the land, we respect the animals and we respect the environment. The natural way is the only way to make great Cheddar'

'If you look after nature; then nature will look after you.'

Roger Clothier c.1980

OUR GREEN PROMISES.

ENCOURAGE WILDLIFE WITHIN THE BRUE VALLEY.

PRODUCE ALL OUR OWN ENERGY FROM RENEWABLE SOURCES,
INCLUDING OFFSETTING.

SAVE ENERGY THROUGH INVESTMENT AND CHANGES IN WORK PRACTICES.

MAXIMISE USE OF ORGANIC NITROGEN ON OUR FARM AND SUPPLIER
FARMS TO REPLACE ARTIFICIAL FERTILISER.

MINIMISE PACKAGE WASTE.

RECOVER HEAT IN OUR FACTORY.

FILTER AND RE-USE WASTE WATER.

KNOWLEDGE SHARE AND ENCOURAGE OUR SUPPLIERS
TO WORK IN MORE SUSTAINABLE WAYS.







SUMMARY



Quality products produced on our Somerset farm

History of Wyke is a unique family brand story

Best selling cheddar brand in France and selling in 150 countries around the world

Experienced professional team

Committed to operating our business in a sustainable way

Wyke is the first national food brand to be 100% self sufficient in Green energy

We are efficient, well invested, diversified and 'Fit for the Future'



"It's something that our ancestors would be proud of as well as our children"

