

PRESS RELEASE

20th November 2018

World Cheese Award success for Organic Kingdom



The Organic Milk Suppliers Cooperative's (OMSCO) premium-brand, USDA-certified cheese brand Organic Kingdom, received a silver award in the Supreme Champion class at the recent World Cheese Awards in Norway.

The brand also received two bronze medals in the mature and extra mature cheddar classes, topping off a year of successful shows.

“To be recognised at such a highly respected event, against 3,500 cheese entries, is a great achievement for Organic Kingdom,” explains OMSCO’s Head of Marketing, Nicola Turner.

“We’ve received awards for product quality and our rebranded packaging at a number of key international events this year,” she says.

Organic Kingdom, which is entering its fifth year of trading and has listings including the USA’s second largest retailer, remains the only European USDA-certified organic Cheddar available in the US.

This is made possible through a differentiated ‘premium’ milk pool, produced by OMSCO, which meets the requirements set out in the USDA US-EU Organic Equivalency Arrangement, (a prerequisite for the sale of organic dairy products in the US). Organic Kingdom also has European and Chinese organic certification.

“Organic Kingdom cheese has a complex and unique flavor profile made possible from the high-quality organic milk used to make it, combined with expert Cheddar craftsmanship. Our cheese is made in the home of Cheddar in the UK, from cows that are free to roam, and grass-fed on our small organic family farms,” explains Nicola.

Marketed through the British Organic Dairy Company (BODC), a partnership with Wyke Farms Ltd, one of the largest independent cheese makers in the UK, who produce over 15,000 tonnes



of cheddar per year to the same award winning 157-year-old recipe, Organic Kingdom forms part of the wider BODC portfolio, that has become a leading global supplier of organic cheese and the largest supplier of organic whey.

“To compete against the best cheeses in the world and come away with a silver medal is a fantastic result for our brand,” adds Nicola.

“We’re committed to growing the organic cheese category globally, and developing quality products for our consumers, who we’re sure will enjoy the cheese as much as the judges.”

In 2017 OMSCo announced a second global strategic supply alliance with Europe’s third largest dedicated milk pool, Eko Holland.

A new partnership with Somerset based cheddar maker Wyke Farms was also announced in 2017, operating under a joint business identity, The British Organic Dairy Company, the collaboration combines organic dairy excellence from OMSCo, with award winning standards from the most sustainable cheese maker in the world.

Read more about OMSCo here: <http://www.om스코.co.uk/> and follow us on Twitter for our latest updates: <https://twitter.com/om스코>

Wyke Farms Ltd

Wyke Farms 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 15,000 tonnes of cheddar per year to the same award winning 157-year-old recipe. The Wyke Farms brand is the only independent company in the top 10 cheese brands with retail sales of over £25 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 flavor, 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 20 million kilos of carbon dioxide per annum. They have received national and international recognition for their on-going commitment to sustainability.

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