

Speciality Cheese

FROM THE ETHICAL DAIRY



the

Ethical
DAIRY



*Organic.
Sustainable.
Delicious.*

Ten years ago we restarted cheese making on Rainton Farm after a 40 year gap. Cheese making had been an important activity here until the 1970s when industrial production swept the country.

When we were drawing up plans to introduce a pioneering cow with calf dairy farming system, we explored what to do with this very special milk. Traditional cheese was the obvious answer.

Our journey back to cheese making was a steep but fascinating learning curve. We now produce a core range of seven cheeses, as well as seasonal limited edition cheeses. Most are made with unpasteurised milk, and all of our cheeses are made with vegetarian rennet. Our cheese is available as whole rounds or in retail pack wedges.

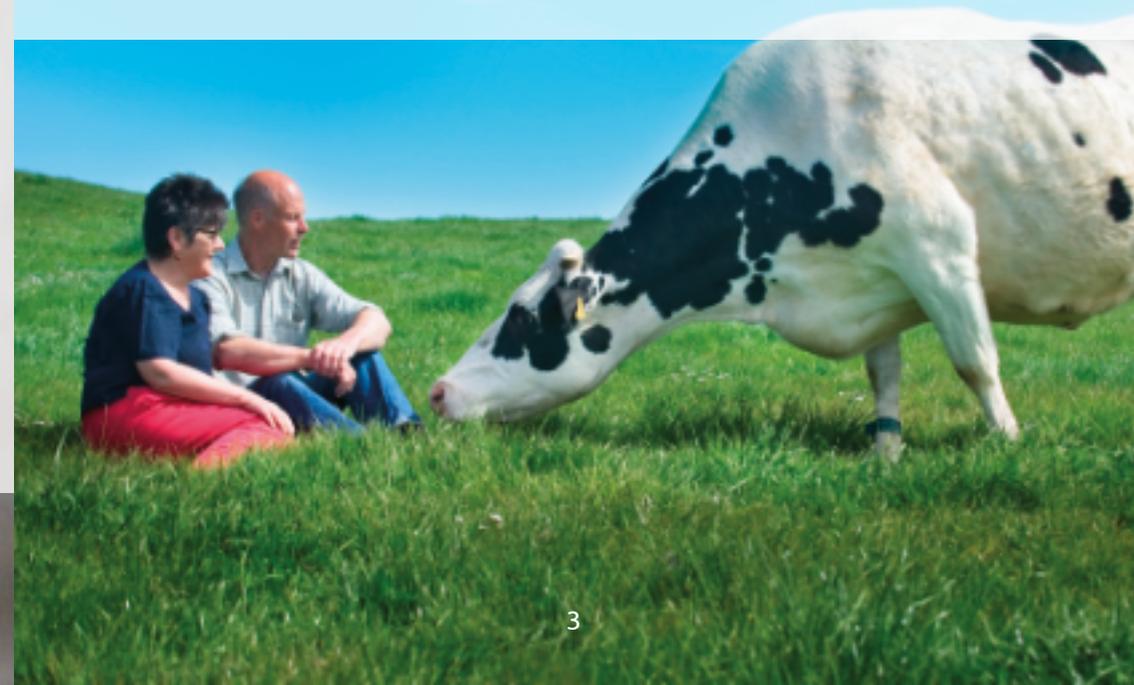
The Ethical Dairy cheeses are perfect for sustainability minded customers and ethical shoppers who want to feel good about the purchasing decisions they make. Importantly to many of our customers, all the dairy calves on our farm get to stay with their mums to suckle naturally.

Our Dairy Revolution

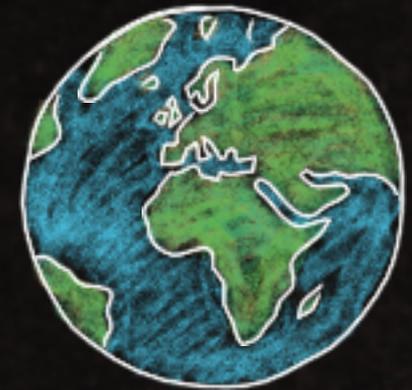
& OUR STORY

Our ethical dairy model is based around treating the animals, the land, our environment and the people who work here with respect and kindness. Since 2007 we have been working towards designing a dairy farming system that keeps calves with their mothers to suckle naturally. We have now committed to this way of farming permanently.

Our farm is certified both organic and pasture for life, which means the milk used to make our cheese has an extremely low environmental impact. Our cheese production is heated by renewable energy from our anaerobic digester. Soil carbon data shows that our farm is net zero, and our cow with calf farming system has led to big reductions in our use of antibiotics, massive increases in biodiversity and healthier, happier cows and calves.



Our Approach



Where animals enjoy a life worth living

We've doubled the productive life of our dairy cows, and our calves grow twice as quickly as before.

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Organic, regenerative, nature friendly farming

We've cut agro-chemical use by 90%, cut antibiotic use by 90% and increased our farm biodiversity five-fold.

Work that matters and empowers our team

We work hard to provide good quality jobs that prioritise wellbeing and work life balance.

5

Sustainable approaches that put planet before profit

We've cut our greenhouse gas emissions by more than half, and reduced our energy use by half.

Our Cheese Range



Carrick

A traditional farmhouse cheese made with organic raw cow's milk. With fresh and grassy aromas the cheese reveals a nutty and earthy flavour with a slightly crumbly texture whilst the natural rind gives the cheese its earthy character. Typically matured between 9-18 months.



Laganory

A hard cheese made with organic raw cow's milk. This young cheese has been made in the Caerphilly style. It delivers fresh and light aromas with a rounded lemony flavour and a crumbly texture. Typically matured between 2-6 months.



Rainton Tomme

A semi-hard Alpine style cheese made with organic raw cow's milk. This golden, mellow cheese is both satisfying and approachable. A light and nutty aroma with sweet earthy flavours and a yielding texture. Typically matured between 2-6 months.



Fleet Valley Blue

A semi-hard ripened blue cheese made with organic raw cow's milk. This award winning cheese is rich and creamy with faintly sweet and savoury flavours. It develops a supple and silken texture with a thin natural rind. Typically matured between 2-6 months.

Our Cheese Range

(continued)



Finlay's Cheddar

A traditional farmhouse cheddar; tangy, rich and with a satisfying bite. Made with organic raw cow's milk from our cow with calf dairy, Finlay's Cheddar is typically matured for around 9 months.

Barlocco Blue

A moderately strong creamy blue cheese made with pasteurised organic cow's milk. Barlocco Blue is our strongest blue cheese, with steely notes but a smooth, creamy finish. It is finely veined with a natural rind, giving a consistent flavour throughout. Typically matured between 2-5 months.

Bluebell

A semi-soft, creamy blue cheese made in small truckles from pasteurised organic cow's milk. The flavour of Bluebell is rich and creamy, with deep blue notes and mild sweetness. Bluebell is a well-balanced and gentle blue that will suit a wide range of palates. Typically matured for 6-8 weeks.

Limited Edition

We regularly produce limited edition cheeses that are available for short periods of time. For example, cheeses that make the most of our lower-fat winter milk, flavoured cheeses, smoked cheese and occasionally even adventurous experiments!



Why Ethical?

The reason we describe our approach to dairy farming as ethical is that in every decision, we aim to meet the highest possible ethical standards. That includes decisions relating to the animals, the land, the wider environment and the people who work here.

We wanted to come up with a name that told the full story of our approach, and we noticed that visitors to our farm were using the word ethical to describe what we do. The decision to brand ourselves as The Ethical Dairy was not an easy one, because we know that people have different views about what constitutes an ethical approach, but it's the word that best sums up our intention and approach.



Questions & Answers

HOW DO YOU KNOW YOUR FARM IS NET ZERO?

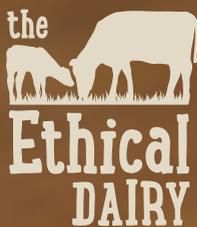
We've been measuring the 'organic matter' in our soil for more than 25 years, which indicates the amount of carbon locked up in the soil. Data over that period of time demonstrates that our soil sequesters substantially more carbon each year than our farm activities emit.

WHAT ABOUT THE MALE CALVES?

They stay with their mums too, just the same as the females, and then we rear them on the farm for beef. We do our very best to make sure our bull calves have a life worth living.

DO YOU SELL FRESH MILK?

We currently only sell cheese under The Ethical Dairy brand. Other cow with calf dairies produce a range of different products and you can find more at www.cowcalfdairies.co.uk.



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