

## Trethowans Dairy Ltd

Trethowan Dairy have successfully completed their REPF project to upgrade their cheese production facilities. Traditional cheddar cheese is very labour intensive to produce, with high upfront ingredient costs and corresponding labour costs. It is matured for a minimum of 12 months. These two facts combine to put a strain on cash flow of a company, making it difficult to invest in new equipment. The grant enabled the purchase of a Hydrovane compressor and a steam vacuum cleaner to clean and sterilise the compressor and site.

The switch to using a new screw driven compressor to hydraulically press the cheese has significantly enhanced production efficiency. Hydraulic presses are more reliable, requiring less time and effort to set. The business had previously had difficulty in finding people to service and maintain the existing compressor. It would sometimes fail during the overnight pressing of the cheese, which had an averse effect on quality and in extreme cases would result in the loss of the batch. The new compressor has significantly enhanced the reliability of the business's operations.

The steam vacuum cleaner has allowed the dairy to maintain high standards of cleanliness and hygiene by allowing effective sterilization of the equipment. Steam cleaning reduces the use of, and reliance on, chemical cleaners.

This project has strengthened the financial sustainability and environmental responsibility of one of North Somerset's distinguished cheese producers.

<https://trethowanbrothers.com/pages/our-cheesemaking>