

Cornwall on the cheese map

Cornish Country Larder (CCL) is a speciality dairy manufacturer, located near Newquay. Established in 1996 by farmers John Gaylard and Neil Walker, the company produces a variety of quality cheeses at its 17,000 sq ft factory, including Cornish Brie and Goats Cheddar. They have recently expanded their range to include goats and cows milk, and a selection of butters.

CCL has seen its annual turnover double each year since 1996 - in 2003 it reached over £3.5 million. Growing demand for their products has now encouraged them to open a second factory in Somerset, as well as start expanding the business further in Cornwall.

WORKFORCE

CCL currently employs 48 people, all recruited locally and trained in-house. Most of these employees work at the factory in Newquay, while 14 of them are based at the new factory in Somerset.



CLIENTS

The company supplies speciality dairy products to all the major UK retailers, including Tesco, Waitrose and Sainsbury's, as well as many quality independent delis. They also export cheeses to Canada and the USA, and plan to expand this side of the business in the near future.

TECHNOLOGY

When creating new dairy products, CCL perfects the recipes in their farmhouse kitchen, then invests in the technology they need to make the products on a larger scale in their factory. Over the last two years the company has invested over a million pounds in state-of-the-art brie making machinery.

As Cornwall plays such an important part of the company's dairy brand, being based in the area adds real authenticity to their product range. Aside from the business benefits, John Gaylard also clearly enjoys the Cornish environment:

"Cornwall is stunningly beautiful - I wouldn't want to live anywhere else," says John.