

Caws Teifi

Wales' longest-established raw milk cheese makers, established in 1982.



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Caws Teifi produces raw milk cheese and dairy products, using organic production methods at the Glynhynod dairy farm. As a family run business, advancing the development of cheese production and education in the dairy industry is at the heart of the business. Cheese made from raw milk offers a variety of health benefits of which Caws Teifi has over forty years' experience, as one of the nation's exclusive raw milk dairies.

OBJECTIVES

Caws Teifi aims to offer their local community and customer base a choice of safe and healthy raw dairy products at an affordable price, and aims to be a valuable and ethical employer within the West Wales rural community.

PROJECTS

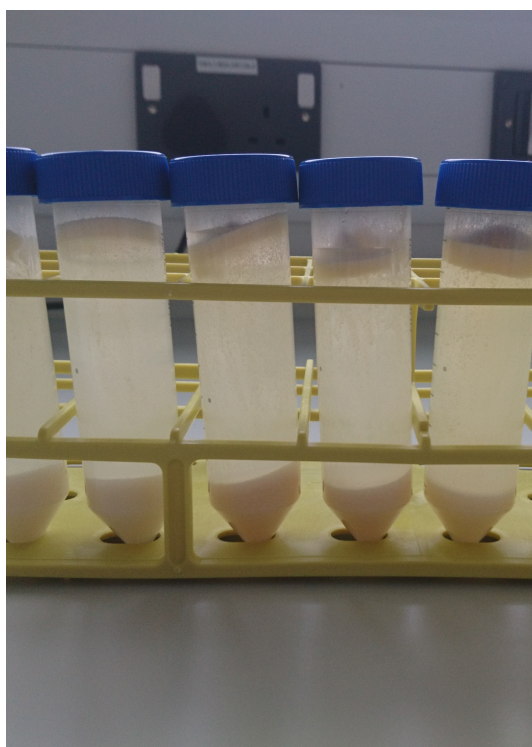
Caws Teifi has benefited from two of AberInnovation's business support programmes and gained access to technical expertise at AberInnovation for the Celtic Promises project.

Caws Teifi seeks to realise all possibilities for their product range, especially as there are very few raw milk cheese makers producing washed-rind cheese products in the UK.

Their commitment to research and development aims to mitigate any risk in their product offering, and stay true to their artisan roots by avoiding the use of additives where possible, ensuring product quality for customers.

Recent R&D work has confirmed that sodium nitrate is not beneficial for human health in large quantities, and therefore Caws Teifi have moved away from the use of preservatives and have explored other solutions to add to their cheese, ensuring that consumers have more choice in dairy produce, not less.

"It has been a huge bonus for the company to gain access to a local laboratory space and the Advanced Analysis suite to carry out product process and quality checks."



CHALLENGES

- Challenging misconceptions around viability of raw milk produce
- Rising costs in production process
- Navigating increasing regulations in the industry
- Complex production process and developing improvements
- Environmental impact in production processes

SOLUTIONS

- Product flavour development
- Small-scale production to reduce environmental impacts
- Development of higher quality products and novel ingredients testing
- Husbandry is at the centre of operations

TESTIMONIAL



PHOTO BY
HEATHER BIRNIE

"We recently collaborated with AberInnovation and their technical team to conduct R&D on our Celtic Promises product range, a Caerphilly-style washed-rind cheese with a slightly moist, pink rind.

After working with experts like Eleanor Jones, AberInnovation's microbiologist and Professor Hazel Davey at Aberystwyth University, Caws Teifi are now moving forward with our research findings and the next step is to accredit the results so that our investigative work can go on to inform better industry regulations."

- Robert-Jan Savage-Onstwedder,
Managing Director

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