

Yarg Cornish Cheese
Made exclusively by
Lynher Dairies Cheese Co.



Made on our family farm in West Cornwall

- Specialist cheese producers
- 20 years production
- 200 tonnes made by hand in traditional open vats
- 2 million litres processed
- 12 farms supplying





Our Aims

- make consistent quality award winning cheese
- meet customer expectations
- minimise environmental impact
- minimise waste
- Skills development
- Product development and continuous improvement

Yarg Cornish Cheese - Growth attributable to

- Truly distinctive product
- delicious cheese!
- unique and fascinating concept
- A great story to tell
- Strong Cornish associations
- Local and known provenance
- Natural, straightforward and with no hidden ingredients





Customer Expectations

- meeting volume demand
- Consistent product
- Timely delivery
- Technical compliance
- SALSA accredited
- Marketing support



Environmental Impact

- Farm inputs
- Sustainability of building / building materials
- Energy use / re-use
- transport rationalisation





Challenging the Impact

- Fossil fuel awareness
- Energy / water use as business KPI
- Adaptable /flexible





Lean Manufacturing Programme

- IGD /Defra funded project
- Identification of all aspects of the chain that the customer should not be paying for
- Benchmarking
- Continuous improvement





Large employer in very small rural area

- One of three main employers in parish of Stithians
- Team of 25
- Career development (supported by Rural Progress)
- Great team spirit “have fun and produce good work”
- Pride, commitment and loyalty



Up-skilling and Skills Development

- Establish a career path
- Whole business training matrix
- Identification and evaluation of skills need
- Staff retention
- Focus on remuneration





Our Legacy For the Next Generation

- An enduring business
- A relevant business
- A dynamic business

