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# Suffolk Farmhouse Cheeses

Diversification of a small  
Guernsey herd

# Background

- Established 2004
- 40 Guernsey cows in milk
- Husband and wife team- Jason manages the herd, Katharine produces cheese
- 100 acre farm, home-grown feeds- maize, grass silage, lucerne

# Processing

- 100% milk pasteurised and processed on-farm
- Guernsey milk ideal for cheese-making- high proteins give increased yield, high butterfat gives soft texture
- 8:1 ratio for Guernsey milk- 8L milk gives 1kg cheese (10:1 for BW)

# Product

- 3 main cheeses- Suffolk Gold, Suffolk Brie and Suffolk Blue
- Average 18 tonnes per year
- Average £1/Litre
- 80% wholesale, 20% direct sales- farmers markets, on-site farm shop

# Other sources of income

- Bottled milk
- Sale of whey-fed pork, veal and beef
- Wedding “cheese-cakes”
- Pedigree calf sales
- Farm tours
- Group talks







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Jason and Katharine Salisbury

Whitegate Farm

Creeping St Mary

Suffolk IP6 8PG

01449 710458 / 07787 584386

[www.suffolkcheese.co.uk](http://www.suffolkcheese.co.uk)