

Cows  
**Teifi**  
est.1982

Heritage Teifi  
Investment



# Teifi Cheese

Caws Teifi

## Caws Teifi

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*In 1981, our co-founders, John, Patrice and Paula came to Wales from their native Holland with dreams of setting up a centre for learning organic farming and self-sufficiency. They bought Glynhydod Farm (meaning Remarkable Valley in Welsh) and set to work realising their vision. Soon after arriving at the farm Patrice, who trained as a cheesemaker in Holland, started making wonderful raw milk cheese.*



*Based on a 500 year old Gouda recipe, it is the very same cheese that we make today and is named after the nearby river Teifi. Having started in 1982 we are now the longest established artisan cheesemaker in Wales. Today the farm and family businesses are run by John and Patrice's two sons; John-James and Robert, who are carrying on their parents' vision for the farm and Caws Teifi Cheese.*

## Heritage Teifi

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*Heritage Teifi is an Extra Mature Gouda style cheese aged 2 years + made from organic raw cow's milk. During maturation, it develops a wonderfully strong and nutty flavour with a real umami hit and a Parmesan-like texture. It has a decadent perfumy aroma, both sharp and sweet at the same time, like molten honey or butterscotch.*

*It melts in the mouth with a deeply satisfying crunch, thanks to the Tyrosine crystals inside. This crunch is due to milk proteins within the Heritage Teifi breaking down into tiny amino acids which enhance the flavour. Over and above, the tyrosine amino acids aggregate over time to form the characteristic visible crystals!*

## Why Raw Organic Milk?

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*As **raw** milk artisan cheesemakers we work closely with single herd local organic farms. We demand the best quality milk and pay a premium for it. This means we buy our milk from local (less than 20miles) dairy farms with small herds where animal welfare is of the highest standard and herd health is a top priority. Our business depends on high quality, safe raw milk.*

*As raw milk cheesemakers working with raw milk enables us to guarantee two things; One- that the cheese will be consistently different and two that it will be consistently good. I should add that you will also make a good return on your investment. Natural variation in the milk*

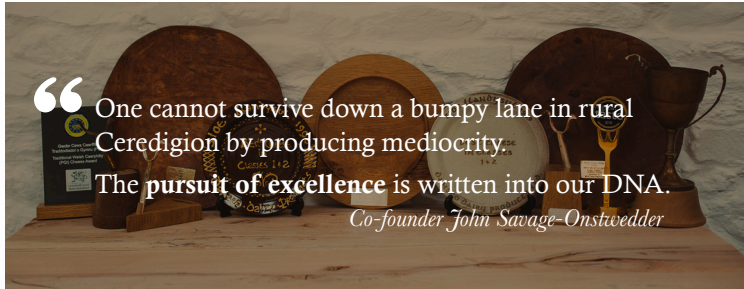


*coincides with the lactation cycles of the cows, their diet and the seasons. This is particularly important with pasture fed cattle. The variation in our raw milk cheese is also a consequence of our artisan approach. We observe and negotiate with the natural, good bacteria that proliferate in the milk. All this leads to a cheese that is characteristic of our landscape, the soil (terroir) and reflective of the traditional meadows near the river Teifi. Finally, there is the taste. Whereas pasteurised cheese has a predominantly linear caramel flavour, because heat treating the milk burns the lactic sugar, raw milk has a greater depth of flavour and added seasonal variation.*

## Exclusivity

*Caws Teifi Cheese is the longest established artisan cheesemaker in Wales. We have recently seen a growing market for Welsh Parmesan style cheese and we want YOU to be part of this exciting adventure.*

*This investment gives you the opportunity to participate in making an artisan world heritage product and keeping it alive; witnessing its development from a young cheese to full maturity and working alongside our wonderful expert team to produce Heritage Teifi.*



## Purchasing

<i>Batch size</i>	<i>Approx. Batch weight</i>	<i>Investment cost</i>	<i>Return on investment</i>
<i>Full Batch – 1500 L</i>	<i>160 kg</i>	<i>£2600</i>	<i>£3000</i>
<i>Half Batch – 750 L</i>	<i>80 kg</i>	<i>£1300</i>	<i>£1430</i>

## Shepherds' Share

*Approximately 10% of the cheese moisture will evaporate by the end of the maturation process, we call this the Shepherds' Share.*

*This is an inevitable consequence of hard cheese affinage, moisture loss decreases yield but adds to the wonderful complex flavour.*

## Return on your investment

*If you invest in a full batch you will receive a 15.38% return on your investment two and a half years from the payment reaching our account.*

*If you invest in a half batch you will receive a 10% return on your investment two and a half years from the payment reaching our account.*


*Today's ISA will give you an average return of 4%, so 10% or 15.38% is a favourable return on your investment. You only have to wait 30 months and you will be supporting a small local family business and economy.*

## Profits & Perks

- 20% off products from our farm shop & farmers markets
- A personalised Teifi Cheese board using homegrown spalted beech
- 1kg of cheese at each stage of maturation (3 months, 9 months, 24 months)
- Dairy tour and lunch at the farm



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[www.teifcheese.com](http://www.teifcheese.com)