

# Nortons Dairy

Location: Frettenham Sector: Food & Drink

## THE CHALLENGE

Nortons Dairy specialises in the production and processing of non-homogenised, milk and cream, and produces hand-made butter for local retail and online distribution.

The business has developed a trademark soft cheese with a current production rate of 2kg of cheese per week. In the production of this 2kg of cheese, the Dairy currently uses 30 litres of hot water. Over a year this equates to 2,250 litres of hot water which uses 7,078 kWh of electricity at a cost of £708 per year.

Given that production is forecast to increase to 150kg per week over the next year the challenge was to find a method to reduce the energy and water usage compared to the current system.



## REV ACTIVE'S ROLE

A site survey and analysis of the energy costs by REV ACTIVE showed that a more efficient system would make energy and water savings as well as reducing labour time required.

## THE SOLUTION

With a small grant from REV ACTIVE, Norton's Dairy are investing £15,000 in a new cheese making system which incorporates an insulated cheese vat, draining screen and peripheral equipment. This will reduce water consumption by a third and subsequently the amount of energy required to heat the hot water.

A further benefit which cannot be currently quantified is the time saving of using a less labour intensive system.

## THE BENEFITS

Investment in a new cheese making system:

- Investment £15,000
- Water saving 750 litres per year
- Cost saving £432 per year
- Added benefits from using a less labour intensive system.

Delivered by



 **Norfolk** County Council  
at your service

Funded by

