

Nettlebed Creamery

Artisan cheese makers embrace tech to improve food manufacturing compliance testing process

The Nettlebed Creamery makes award-winning soft and hard cheeses from its facility in Nettlebed, South Oxfordshire.

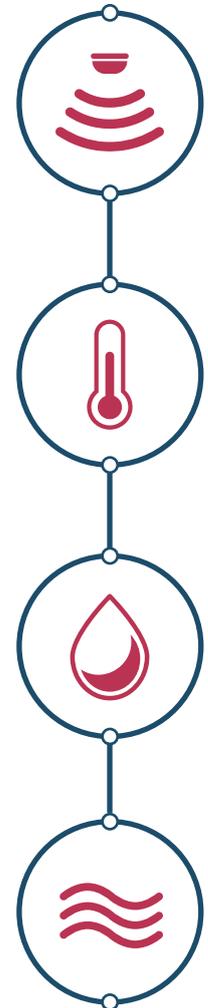
As with any business in the food service industry, the production and handling of food requires a complex set of environmental conditions to be maintained and repeatedly checked in order to keep food quality high and to meet legislative HACCP demands.



To comply meant the Creamery team carried out the temperature checks manually, which meant the staff had to remember to do them and there was also a risk of disruption if the paper-based records were misplaced, spoiled or destroyed. This process was both time-consuming and onerous, so Rose Grimond, the owner and Managing Director, was interested in finding out if this could be made more efficient.

Shepherd took the time to fully understand Rose's requirements at the Creamery and proposed a solution. It then worked with a local installation partner to deploy a number of sensors around the Creamery. To address the compliance aspect, Shepherd installed temperature sensors, automated the environmental data logging and added pro-active warnings to trigger alerts if any temperature reading drifted away from the normal boundaries.

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info@shprd.com
01494 739 015
shprd.com

In total the Shepherd technology is used to monitor:

- Flow & return temperatures from the wood-chip boiler
- Hot-water tank temperatures
- Temperature & humidity in each cheese maturing room
- Hot-water circulation pump activity
- Water cooling system pump activity
- Heating system water pressure
- Air conditioning activity

“ We discovered that every day at around 10am a restocking process meant that warm food is added and the chilled food store door is left ajar. This means the temperature during restocking rises and then rapidly falls back into normal range. The platform quickly registered and ‘understood’ the restocking pattern so it does not alert when this is underway, except if an expected fall in temperature fails to occur. This is just one of the ways that the Shepherd platform technology can help to intelligently manage business processes. ”

Stephen Chadwick, CEO, Shepherd



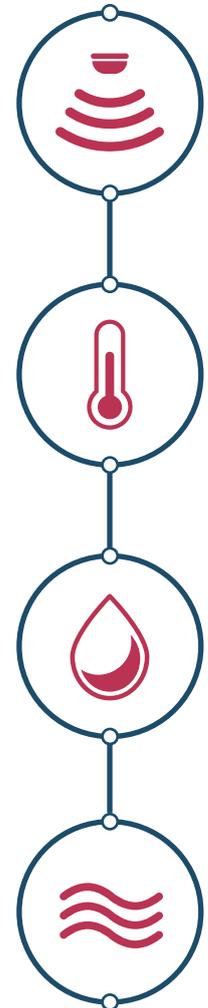
“ My worst nightmare is to go into work on a Monday morning and see that thousands of pounds worth of stock has perished over the weekend. Traditional monitoring systems don’t alert you when there’s a drop in water pressure so the first you know of a leak might be when you arrive at work and find your stock room flooded. ”

Shepherd takes care of these issues in a way that’s compatible with my work and home life. I don’t need to be in the building to know everything is ok; I can be anywhere and rest happy in the knowledge that should something be wrong, Shepherd will let me know.

What’s more I am able to prove to any compliance auditor that my systems have been doing what they’re supposed to do at any time of the day or night. ”

Rose Grimond, owner and Managing Director, Nettlebed Creamery

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