

Neil Stewart,
Planning Department,
Cairngorms National Park Authority,
Albert Hall,
Station Square,
Ballater AB35 5

Proposed Cheese Factory, and House, Cambus O'May. App/2008/359 /378

Dear Mr Stewart,

as you know, Ballater and Crathie Community Council are very much in favour of any activity which will provide employment and economic development in food processing to the area, but there are some concerns regarding this application on which we would be glad of information. These are mainly about effluent removal and the River Dee.

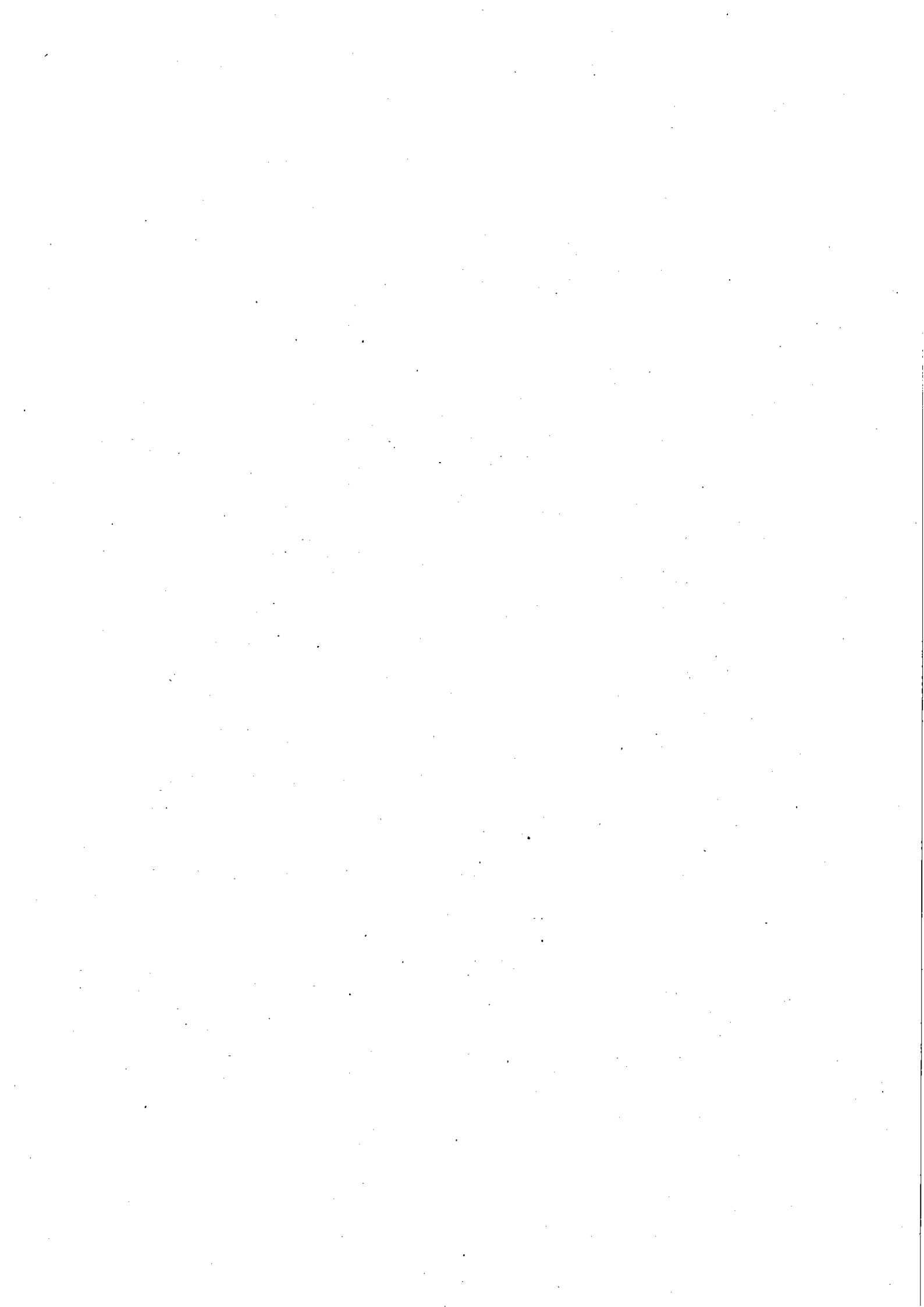
1. The sub-soil is lake/river and glacial sand which could allow rapid percolation to the river levels if there should be leaks from the Klargestor systems, if the electricity should fail or there is chemical imbalance in a failure.
2. We are not certain that a reed-bed system works in our temperatures, especially in winter.
3. We cannot see how it is possible to avoid leakage into the burn from the cattle moving up to the milking parlour and waiting in the holding pens.
4. We do not see how it would be possible to avoid breaking the burn banks as cattle drink from the burn. Efforts are being made to increase salmon-spawning potential in this burn by neighbours and increasing debris would not help.
5. We have not been able to see what happens to the whey.
6. Straw bales will not last long as baffles in the wet. How effective will they be against the parlour- and concrete- washings and how often will they be replaced?
7. Concrete is not considered to be a stable substance in low temperatures - cracks in the usual mixes for the floors could allow percolation before many years.
8. With supplies in and products out, there could be concerns about fast traffic coming round the corner on the A93 from Ballater, at the entrances.

I'm surprised that the cattle will be facing away from the food-stores as they are milked, supposing that a modern system would allow chip-recognition and appropriate feeding.

It is not clear from the House plans if the waterwheel is to be turned by water from the burn to the old mill lade. This could also affect water-flow for salmon and supplies for cattle. We could not find flow quantities in the papers

*Yours sincerely
Jane Angus*

Secretary, Ballater and Crathie Community Council



CAMBUS O'MAY CHEESE COMPANY

**CHEESE MADE AT CAMBUS O'MAY
Nr ABOYNE
ABERDEENSHIRE**

**OWNER: ALEX REID
Email: alexreid@eim.ae**

**CONTACT: c/o JOHN KNOX
'GLENMORE HOUSE'
55 ROSE BANK
LEEK, STAFFORDSHIRE ST13 6AG**

**Tel: 01538 399733
Mobile: 07967 022341
Email: john@johnknoxltd.co.uk**

Alex Reid is setting up an artisanal cheese business and has brought together a team of professional, focussed and enthusiastic specialists. These cover legal, financial, design, architecture, environment and cheese manufacture.

Various cheesemaking trials have already been carried out, using traditional Scottish recipes, to make a range of artisanal cheeses, which reflect Scottish cheese heritage and quality. All cheeses are drum shaped and have the old fashioned cloth finish.

Traditional cheesemaking almost totally disappeared by 1945 due to wartime restrictions. The traditional skills all but disappeared, but were redeveloped at the Scottish Agricultural Colleges from the 1950s to around 2000. The West of Scotland Agricultural College (Auchincruive) in Ayrshire and the Hannah Dairy Research Institute were key players in this regeneration of Scottish cheese heritage and the cheese quality of yesteryear. John Knox was a cheesemaking trainer and researcher at Auchincruive in the 1960s and has been employed by Alex Reid as his cheese specialist in technology and marketing.

A modern cheesemaking dairy has been designed which takes full account of bacteriologically safe cheese production and legal requirements.

The owner's vision is to produce traditional Scottish cheese products from local Scottish milk and to sell these cheeses locally, nationally and internationally. The business will provide local employment and staff training in traditional cheesemaking methods and controls.

The Products and their Markets

The products go back to cheeses the way they used to be made. The Scottish milk will be traceable to specific farms and herds. The milk, rennet and selected starter cultures will give cheeses of dense texture and traditional flavours of 'old fashioned' cheeses. Six cheese types are currently under trial and one of these is based on a recipe used by Barbara Reid (Alex's mother) at the family farm.

What makes these cheeses different is their Scottish Heritage, traceability to local milk and methods of making, the hand-made dimension of the production methods and the traditional finishes which include cloth bound surfaces. All cheeses will have the traditional rind and hint of mould which are essential to the development of the texture and flavour of the finished cheese.

The benefits of these cheeses are that they offer the consumer a real alternative to the factory cheeses, which cannot aspire to the real character and flavours of a hand-made cheese from yesteryear.

Extensive market analysis has been carried out using our hand-made trial cheeses. These have been taken to regional, national and international sales agencies and have been greeted with enthusiasm and estimates given by these agencies, of potential sales volumes. The sales estimates form the basis of our robust Business Plan.

Alex Reid has also engaged a design consultancy to ensure that packaging and label design will be innovative and 'eye catching'. The same company will design corporate literature brand developments, advertising and PR.

Artisan cheeses have shown a 50 to 60% growth in 2007 reports George Paul, the Chief Executive of Bradbury & Son who are one of the largest cheesemongers in the UK. On the 12 June 2008, the Daily Mail published an article on artisanal cheeses identifying that "demand for this type of cheese is outstripping supply".

In 2006 Food from Britain, who promote sales of all British artisanal foods, reported that cheese consumption per capita as £33.08 in UK, £40.72 in Germany, £58.94 in Netherlands, £77.81 in France and £111.99 in Norway. The UK have a long way to go to reach the sales achieved in other countries. In recent years the British Cheese Awards have become a focal point for artisanal cheesemakers. The chairman, Juliet Harbutt, reports that in September 2007 retail sales alone were £1,928 million, which does not take account of catering, hotels and exports. She notes that in the last 20 years "there has been an enormous resurgence of interest in cheesemaking resulting in a significant increase in the number and variety of British Cheeses. Old recipes have been revived and new ones developed using old methods, rare breeds of animals and recipes from Europe, creating a rich diversity of over 500 unique modern and traditional British cheeses". It is into this market that Cambus O'May Cheese Dairy is launching its products.

In 2007 the cheese specialist John Knox acquired a PDO (Protected Designation of Origin) for his Staffordshire Cheesé. This has created almost a doubling of the sales for this cheese and also a higher sales margin. Waitrose reported in 2007 that acquiring a PDO for a cheese potentially increased the margin by 30%. John Knox will be working on achieving a PDO for Cambus O'May cheese based on Barbara Reid's recipe and a PDO for some of the other traditional Cambus O'May cheeses.

The British Cheese Directory of 2008 records that in 1994 there were 97 UK cheesemakers, by 2007 there were 175 UK cheesemakers making 867 cheese varieties. In this development, marketing evaluations indicate a considerable opportunity for traditional Scottish Cheeses.

In Food & Drink Magazine, April 2008, it details that the retail giant Tesco have carried a new slogan 'great food, locally produced'. This has become a showcase mission for the group as the store highlights innovative new suppliers across the regions of the UK. Tesco, Asda, Sainsbury, Waitrose and Marks & Spencer have all opened up a trading pattern for small producers through their 'Meet the Buyer' events. These initiatives are brought about because consumers are demanding to know where their food is produced and the request for local sourcing is becoming greater says the editor Lynda Hewitt.

The large retailers have now built up a network of locally based teams comprising of buyers, technical managers and marketing managers who have built up a network of regional offices. The minimum quality standard to supply these retailers is SALSA (Safe and Local Supplier Approval) Certification. These certification requirements are being built into the Cambus O'May cheese Quality Assurance Controls.

Business Plan

A robust Five Year Plan has been produced in which the routes to market, customers, pricing policies and cheese promotion and sales are based on actual meetings with specific customers and sales outlets.

The Business Management Team are:

Alex Reid, a Graduate Mechanical Engineer who has considerable senior management experience in the oil industry, laterally as a company director in a £3b market cap public business. He is owner/director of the cheese business.

John Knox MSc, CSci, FCMI, MCQI, FIFST has over 40 years in the cheese industry, including cheese trainer and researcher at the West of Scotland Agricultural College, 14 years as the manufacturing director of the £200m turnover Kerrygold Company to 1998.

John has been an independent consultant for nearly 20 years and started and developed his own cheeses at the Staffordshire Cheese Company as well as assisting three other entrepreneurs to start their cheese companies. He has one of the few cheese PDOs for his work on The Staffordshire cheese.

Gerry Robb of Robb-Keir Design in Aboyne has considerable experience in the design and construction of domestic, non-domestic and light industrial buildings throughout the North East area.

Derek Cameron is Consultant, Head of Real Estate for CMS Cameron McKenna, Solicitors of Aberdeen, Edinburgh and London.

Nigel Astell is an Environmental Consultant who formally founded and ran an organic sheep business, including the production of sheep milk cheese.

Barbara Reid, the owner's mother, studied cheese making at Agricultural College and made her own cheese at home on the farm.

This team have considerable enthusiasm and dedication to this project which they see as a move back to traditional hand-crafted method, food traceability and the incredible Scottish Heritage cheeses such as cheddar, Dunlop and the recreation of Mother's farm cheese recipe (Cambus O'May).

Production Facilities

A scale drawing is attached.

The cheesemaking process starts with raw milk which has a selection of 'friendly bacteria' added for acid and flavour development. Rennet, which is an enzyme which is found in the fourth stomach of a young calf, is added to the milk and changes it from a liquid to a firm gel. This gel is then cut with special cheese knives, producing curds and whey. After some time of stirring the curds in the whey, the whey is

removed and the curds handled in such a way as to become smooth textured slabs of young cheese. When the correct texture and acidity has been reached the slabs are milled into small pieces and salted. The salting is both a preservative and a flavour to the young cheese. The salted curds are filled into cheese moulds, pressed into shape and subsequently stored at the required temperature and humidity for maturation.

The equipment used are raw milk tanks, where the milk may be stored for up to 48 hours before use, a cheese vat, where the cheese milk is ripened and gelled before cutting into curds and whey. The curds and whey are then run, by gravity, into a cheese curd tray, which is so designed to allow easy draining of the whey, but retention of the curd. When the curd has reached the right texture and acidity it is milled through an appropriate system. The milled and salted curds are then filled into stainless steel or plastic moulds to give the correct shape to the final product. The moulds are pressed in a pneumatic system before the cheese is removed and placed in the maturing room.

Royal Deeside will need to source new equipment to set up this artisanal cheese business. These facilities and plant are designed to meet food legal requirements and also to give the flexibility for producing excellent quality cheeses, which will ensure that they can sell in the appropriate markets.

The plant capacity is designed to meet our Five Year Business Development Plan with the opportunity to double the daily production by refilling the cheese vat after the curds and whey have been removed from the vat to the curd tray system.

Investment in buildings and equipment is needed.

The basic scale drawing shows a plant which is capable of producing a minimum of 1,000kg in 5 days or 2,000kgs (by the daily refilling of the cheese vats) in 5 days.

The processing time in the vat is:

1 hr milk ripening

40 mins milk coagulation

1 hr 10 mins of cutting coagulation to make curds and whey

20 mins stir

TOTAL 3 hrs 10 mins in vat before transfer of curds and whey to 'cheddaring table' for 2½ hrs max. If necessary the vat can be refilled to double the production giving a minimum of 2,000kg in 5 days or 2,800kg in 7 days.

Management Information

Cheesemaking is a traditional process and traceability and make records will be completed manually at the cheese vat.

Sales data will be managed through a proprietary programme as will cheese stock control.

Book-keeping and accounts will be carried out by independent specialists.

Information Technology

Alex Reid has professional IT skills. The cheesemaker and assistants will require IT skills as part of their job requirement and training will be given internally, if required.

Alex Reid will select suitable systems and IT trainers as appropriate.

Sales Levels and Employment over first 5 Years

	Year 1	Year 2	Year 3	Year 4	Year 5
Sales per Year	Tonnes 12	Tonnes 24	Tonnes 36	Tonnes 48	Tonnes 50
Employment					
Full-time	1	2	2	2	2
Part-time production	1	1	2	2	3
Maturing Room	-	-	-	1	1
Full-time Sales	-	-	1	1	1
Part-time Sales incl. delivery	1	1	1	2	2
	3	4	6	8	9

All sales figures are reduced sales levels based on actual 'face to face' discussions with specific future customers.

Some Additional Points

1. Creating this range of cheeses in Scotland will reduce the need for excessive food miles associated with sourcing hard cheeses from Somerset and the South of England.
2. The cheeses will assist the Healthy Eating Campaign by having no 'E' numbers or health restricting additives.
3. This new cheese company has already started communications and trials with another local company who are focussing on food smoking. This provides the opportunity to have a locally made cheese, smoked locally. It helps to preserve local jobs.
4. 99.8% of the raw materials (milk) will be sourced in the local area helping to protect on-farm dairy jobs.
5. There will be an equal opportunities employment policy. Both men and women have made artisanal cheese throughout Scotland and the UK.
6. The cheese dairy will be a custom built cheesemaking and cheese maturing room facility at Cambus O'May, near Aboyne in Royal Deeside. The cheesemaking equipment is based on a 'hand made' design where all aspects of manufacture can be assessed by sight, smell, 'feel' of texture and traditional assessment.

The cheeses will be traditionally finished and made to 'old' Scottish recipes, which will include a cloth bound finish.

This project leads to the re-introduction of a range of real Scottish cheeses, including a cheese based on Barbara Reid's farmhouse recipe.



Landscape Response

Cambus o' May Cheese Factory

Neil Stewart, 29th March 2009 (Mathew Hawkes 16th February 2009)

"Section 7 indicates that some trees will be removed to facilitate replanting of woodland species. I fail to understand the logic of this as the replacement planting includes some of the same species"

The logic of this is to produce an uneven aged canopy where an even aged canopy exists at present. This produces areas of biodiversity as the flora and fauna undergoes different successions at different ages of the woodland canopy and light density. Biodiversity is increased with the addition of different tree species. Aspen will be included in the areas adjacent to the Culsten Burn and Mill Lade.

The area is one in which woodland management will be agreed by the Local Authority and numbers heights/sizes will also be agreed. These will be planted into glades and woodland areas. Following planning permission these can be conditioned and agreed with the Planning Department officer, and with the CNPA Heritage and Land Management.

Before construction of this house or cheese factory a plan will be produced to BS5837 2005 which will show a tree protection fence. The driveway will be formed, using the 'no-dig' technique where the driveway/access road crosses the root protection areas. The tree protection fence and the access driveways will be formed before any site clearance or construction starts.

Native Tree Mix

Some *Quercus petraea* will be planted, along with *Corylus avellana* and *Populus tremula*. I would not plant *Ulmus glabra* at present, due to the fact that the Wych Elm is under attack from Dutch Elm Disease at various locations on Deeside and in the Northeast of Scotland. All species will be indigenous species of local provenance.

Reed Beds

The reed beds have been designed to have no direct connection to the Culsten Burn, the Mill Lade or the Dee. Soakaways have been designed to supply over capacity, and a flood event has been designed into the system. The soakaways and reed beds will have attenuation holding tanks for flood retention which will discharge into the ground water.

No fish will be introduced to the pond or reed beds.



Disabled Car Parking

This will be constructed on geodgrid using the 'no-dig' technique, which will enable the carpark to extend over the rootplates of the Birch trees without damaging the roots and shortening the lives of the trees.

Invasive Plant Species

No topsoil will be imported to the area. No species listed in schedule 9 of the Nature Conservation (Scotland) Act will be planted or 'caused to grow' or spread on site.

The reed beds and ponds will be planted with native aquatic and wetland species. The following are representatives of such species:

Iris pseudocorus	Phalaris arrundia acea
Phragmites communis	Lythrum salicaria
Carex riparia	Fillipendula ulmaria
Mentha aquatic	Epilobium hirsutum
Caltha palustris	

The list of plants will be agreed with SNH, and the CNPA Heritage and Land Management team.

Bats

Bat roosts can easily be designed into the proposed house and cheese factory

Swifts

No swifts were seen in the area during the summer of 2008. However, as suggested, swift bricks or boxed soffits can be incorporated into the design of the gable end. Again, the best solution can be reached following discussions with 'Concern for Swifts' and the CNPA Heritage and Land Management.

House Martins

These can be encouraged by using wide eaves, and by the installation of artificial nest cups, arrayed in groups. The latter may not be needed in this area.

Barn Owls

Barn owl nesting boxes (3) will be erected on isolated mature trees. The buildings will be used for swift and martin nesting areas, and adding owl boxes to encourage owls around the buildings would unsettle these birds.

None of the buildings on site at present showed evidence of barn owls. No barn owls were seen in the area. In fact no owls were heard, or roosting places found, in the buildings and trees of this part of Cambus o' May.



Carbon Footprint

It is difficult to balance the aims of the cheese factory and its constant temperature requirement, with windows or passive solar gain. Fluctuating temperatures would require vast amounts of heating and cooling to maintain a correct cheese making environment.

The woodland management is designed to grow timber for fuel, and the house has been designed to use glass of the south facing aspect for passive solar gain. The house has been designed to make use of the mill lade and a turbine will be installed for electricity generation. The old mill lade will be screened, so fish and other aquatic fauna cannot pass into it. The water turbine will also be screened to prevent wildlife mortality. The sluice at the Culsten Burn will divert water into the lade, ensuring that the Culsten Burn and its margins are not affected by drying out and the existing fauna and flora are unharmed.

The house has also been designed to used 'grey water' to conserve drinking water, all in line with the first and second aims of the National park.

The woodland and general environment of the area is to be retained with the natural and local tree and shrub species chosen to increase the biodiversity of areas of the woodland. The woodland fringe to the Culsten Burn and River Dee are to be managed for health and safety, with minimal interference. A garden area for vegetables will be formed in the upper terrace to the north of the house. The design of the house, woodland management, biodiversity management and use of sun, rainwater and hydro power all contribute substantially to the aims of the Cairngorm National Park Authority.

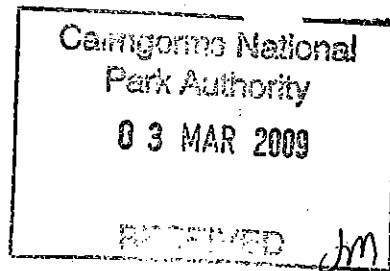
Nigel Astell
Astell Associates

Neil Stewart
Cairngorms National Park
Albert Memorial Hall
BALLATER
AB35 5QB

Robb·Keir·Design

Bridgend
Bridgeview Road
Aboyne
Aberdeenshire
AB34 5HB
T: (013398) 86359
F: (013398) 85280
info@robbkeirdesign.co.uk

2 March 2009
Our Ref: GR/FA/2007-100



Dear Neil

08/378/CP
PROPOSED CHEESE DAIRY, CAMBUS O'MAY

Following our meeting and with reference to consultation responses, I would reply as follows:

a) Environment response

The consultation response asks for a Standing Building Survey Level 2 for change of use of a vernacular building. However the Cheesmaking Dairy proposed is a completely new build and no vernacular buildings are affected. A Level 1 Survey of the Old Sawmill as requested under the house application is accepted.

b) Economic Development

Following comments from Robert Armstrong, I enclose additional information regarding the business plan and market research. Additional information from the applicant, including his C.V. is to be forwarded separately.

c) SEPA/Flood Prevention and Coast Protection

A Flood Risk Assessment has been commissioned and is now underway. A copy of the report will be forwarded as soon as it is available.

d) Contamination

A Contaminated Land Site Investigation has been commissioned and is now underway. A copy of the report will be forwarded as soon as available.

e) Visitor Services

I have discussed this comment with Jim Craig, Roads and can confirm that the barriers are required at the new access, but they can be spaced at 2.5m to allow cyclists to negotiate the baffles without dismounting.

Yours sincerely

A handwritten signature in black ink, appearing to read "Gerry Robb".

Gerry Robb

