



OUR STORY

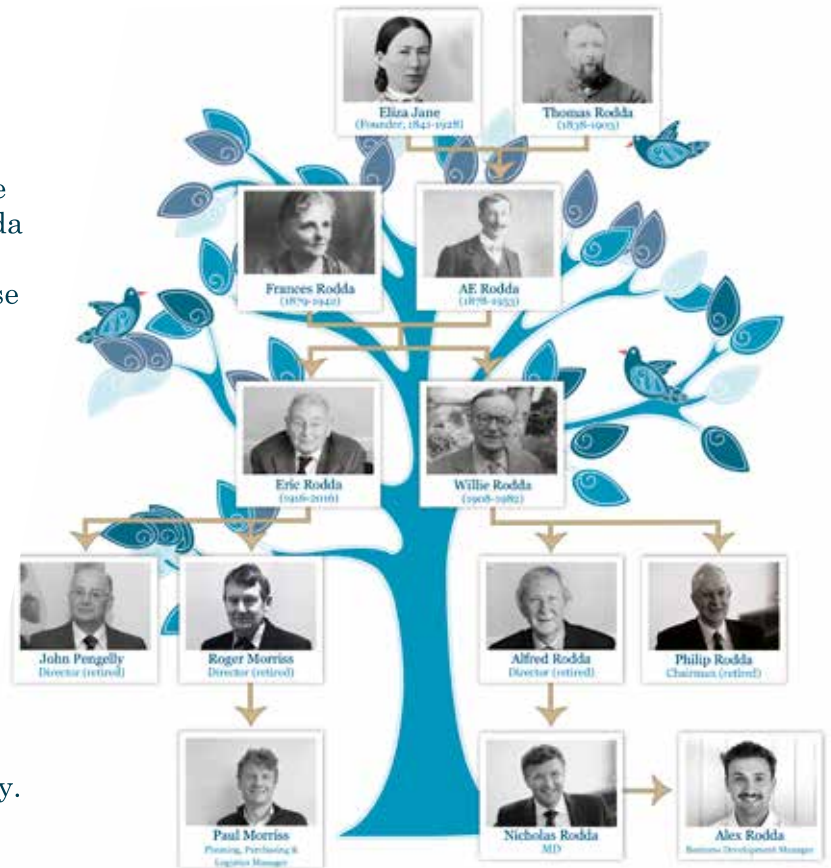
THE RODDA FAMILY

The Rodda's family business started more than 130 years ago when Eliza Jane Rodda began making what has now become a famous Cornish delicacy, in her farmhouse kitchen in the heart of Cornwall.

Now in the fifth generation, the Rodda family is still crafting Cornish Clotted Cream in the very same way they did all those years ago, through a cherished family recipe.

RODDA'S CREAMERY

The home of our Cornish Clotted Cream is still located where our story began in Scorrier, Cornwall and where we continue to craft our world-famous delicacy.



RODDA'S FARMING FAMILY

You can't make the best cream without the best milk and supporting local farmers is key to everything that Rodda's do. All our milk is sourced from Cornish farms with very high standards of animal welfare, specially selected to ensure we get the finest, rich and full flavoured milk.

AN AUTHENTIC CORNISH DELICACY RENOWNED THROUGHOUT THE WORLD



Rodda's gained Protected Designation of Origin (PDO) status in 1998, joining the prestigious ranks of Champagne and Stilton Blue Cheese. This means Cornish Clotted Cream must be made in Cornwall, with Cornish milk and in the traditional way.



Following the United Kingdom leaving the European Union, the geographical indication (GI) scheme was launched in 2021 replacing the PDO for all UK food and drink products.



OUR PRODUCTS

RODDA'S CORNISH CLOTTED CREAM

The original Cornish Clotted Cream and still the best



The Rodda family has been crafting Cornish Clotted Cream for five generations. It is all down to a cherished family recipe and time-honoured traditions, as well as the quality of the milk.

It is renowned for its creamy colour, silky thick texture, and its delicate golden crust. The cream is gently baked, and the crust starts to appear when the tastiest and richest bits rise to the top. Nothing beats breaking through the seal with a spoon to experience the smoothness of the cream.

As well as being the cream for cream teas, it is the perfect pairing for a wide range of hot and cold desserts. It is also a great ingredient for baking when used as an alternative to butter and to add a touch of luxury to all kinds of savoury dishes.

RODDA'S CORNISH MILK

Creamy milk from Rodda's farming family

We have been sourcing creamy milk from Cornish farms since we started to make our clotted cream, but it's only relatively recently that we had something of a brainwave. 'This Cornish milk is so good we should bottle it.' And so, we did.

We work in close partnership with the farming families we source our milk from to ensure the highest standards are implemented through our Rodda's Bespoke Farm Assurance. These standards go above and beyond the nationally recognised Red Tractor Farm Assurance scheme to support the best dairy practices.



RODDA'S CORNISH BUTTER

Authentic churned butter

Our authentic churned butter is like butter used to be: rich, golden and beautifully marbled. But then that's no big surprise, as we craft it the same way our great-great-grandmother did all those years ago: by taking wonderful Cornish milk, churning it, and wrapping the butter beautifully by hand.



CLASSIC CORNISH CLOTTED CREAM SHORTBREAD

Wonderfully crumbly, melt-in-the-mouth smooth and deliciously buttery. It goes fabulously well with a cup of tea for a proper treat.



CLASSIC CORNISH CLOTTED CREAM FUDGE

Our fudge makes an irresistible treat. Made with lashings of our sumptuously smooth Cornish Clotted Cream.



DIRECT DELIVERIES IN CORNWALL

Rodda's has delivered Cornish Clotted Cream to the businesses of Cornwall since 1890. Today, along with our clotted cream, we have the added benefit of Rodda's Cornish milk, and a range of selected dairy and grocery products to be delivered by our Rodda's vans across Cornwall.

Contact our friendly Customer Service team for more information or to place an order.
(Minimum order quantities apply).

Customer service hours: Weekdays: 8:30am – 5pm. Saturdays: 8am – 12pm

Voicemail service hours: Weekdays: 5pm-10pm. Weekends: 12pm Saturday – 10pm Sunday

Accounts: Telephone: 01209 823342. Email: accounts@roddas.co.uk

Delivery: 6 days a week. Monday – Saturday depending on location.



Telephone:
01209 823333



Email:
orders@roddas.co.uk

