

Mallo cheese has complex piquant flavours, subtle nutty, fruit back notes and a slightly granular texture. The exceptional structure and outstanding flavour of Mallo is the basis for its versatility in an array of applications.

Key applications



Slices



Grated

Key Characteristics

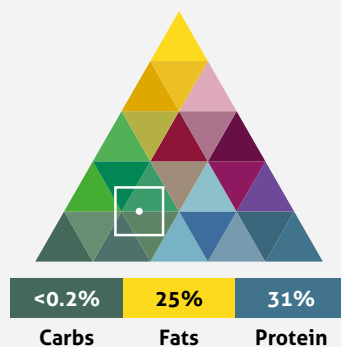
- Excellent flavour
- Rich in calcium
- Highly functional cheese
- Hand selected for customer requirements
- Natural cheese
- Produced with milk from grass-fed cows

Typical Nutritional Analysis

	Per 100g
Energy	1463kJ/350kcal
Fat	25g
<i>of which saturates</i>	15.5g
Carbohydrate	<0.2g
<i>of which lactose</i>	<0.2g
Protein	31g
Salt	2.7g

Typical Composition

Calorific Ratio Pyramid



% Fat in Dry Matter	38.2%
Milk Fat	25.0%
Moisture	34.5%
pH	5.2
Salt	1.8%

* Please note all stated values are typical, always clarify minimum/maximum levels with an Ornua Specification.



Exports to over **110**
countries worldwide



Delivers **creative**
customer solutions



Ireland's largest dairy
product exporter



Milk from
grass-fed cows

Microbiological Standards

Parameter	Target
Yeasts	<50 per g
Mould	<50 per g
E.Coli	<10 per g
Coliform	<100 per g
Staph aureus coagulase +ve	<10 per g
Enterobacteriaceae	<100 per g
Salmonella	Not detected
Listeria spp	Not detected

Shelf Life

24 months from date of delivery to customer under recommended storage conditions.

Packaging

Net weight: 19kg

Block Dimensions:

365mm (L) x 280mm (W) x 180mm (H)



All packaging in direct contact with product is food grade and all coding on labels is clear and traceable. All blocks are vacuum packed on day of production.

- Inner packaging – food grade plastic pouch, heat sealed.
- Outer packaging – cardboard carton.

Ornua standard pallet is heat treated:
1200mm * 800mm (19kg * 50 cartons)

Storage

- Customers should store the cheese from 2-5°C, or as agreed at time of contract.

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Compliance

Food Safety Standards



**Certified to
GFSI Global Standards**

Quality Assurance

Ornua is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Ornua products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

Sustainability

Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Ornua is a founding member of Origin Green, the sustainability programme of the Irish food and drink industry. Ireland's dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.



Suggested Labelling

Allergens: Contains **Milk** and **Dairy** products (As milk is the main ingredient, cheese will contain milk solids including trace presence of lactose).

Country regulations for product labelling vary. Ornua advises customers to check local regulations to determine specific labelling for this ingredient.

Contact Details

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