

Red Leicester is a hard cheese, like cheddar but much more moist, crumblier with a milder flavour. A good cheese tastes fresh with an almost citrus flavour and builds up a more robust taste as it ages.

Product Offerings

Block
Slice
Grate

Key Applications

Food Manufacturing:



Ready Meals



Sandwiches

Food Service/ QSR:



Slices



Grate

Key Characteristics

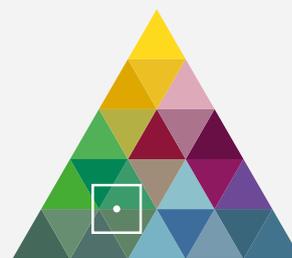
- Clean, fresh flavour with a slight citrus note
- Slight firm body
- Suitable for cutting, slicing and grating.

Typical Nutritional Analysis

	Per 100g
Energy	1551kJ/371kcal
Fat	31g
<i>of which saturates</i>	19.22g
Carbohydrate	<0.2g
<i>of which lactose</i>	<0.2g
Protein	23g
Salt	1.9g

Typical Composition

Calorific Ratio Pyramid



1.38% **33.9%** **24.5%**
Carbs Fats Protein

% Fat in Dry Matter	52.0%
Milk Fat	31.0%
Moisture	39.0%
pH	5.25
Salt	1.9%

* 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	Max
Yeasts	<50 per g
Mould	<50 per g
E.coli	<10 per g
Coliforms	<100 per g
Staph aureus coagulase +ve	<10 per g
Enterobacteriaceae	<100 per g
Listeria	Not detected
Salmonella	Not detected

Shelf Life

Once product is stored under appropriate chilled conditions, 3 months from date of delivery to customer, unless otherwise stated at the time of contract.

Packaging



Net weight: 20kg

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 * 1000mm (20kg * 50 cartons)

Storage

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

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Compliance

Product Declaration



Halal

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).

Contains colour: Annatto.

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

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