

The best of Irish cheese crafted using the highest quality milk from grass-fed cows. Our cheddar cheese is hand selected by our expert Cheese graders to meet our discerning customer flavour profile and functional requirements.

### Product Offerings

Cheddar	Flavour and Aroma	Body and Texture	Typical aging
<b>Curd</b>	Clean and pleasant flavour	Firm/curdy	0-3 months
<b>Mild</b>	Mellow with a clean and pleasant flavour	Smoother body with a creamy texture	3 months
<b>Medium</b>	Balanced flavour with sweet or savoury notes	Slightly firm and supple body	3-6 months
<b>Mature</b>	Well balanced cheese tending sweet or savoury, with a robust mature level of flavour	Firm body with close texture	6 + months
<b>Extra</b>	Well balanced and complexed high flavoured cheese with distinctive flavours tending slightly sharp, sweet and savoury profile depending on customer requirement	Good, firm body Cheese could tend to fracture slightly	15+ months
<b>Vintage</b>	High flavoured cheese with strong sweet and caramel notes paired with excellent balance	Very firm body with slight fracturing and delicate texture, complete with calcium lactate crystals	15+ months

### Key Applications

#### Food Manufacturing:



Ready Meals



Culinary Pizza/  
Quiche / Curd



Sandwiches



Sauces

#### Food Service/ QSR:



Deli Blocks



Slices



Grated

### Typical Nutritional Analysis

	Per 100g
Energy	1725kJ/416kcal
Fat	34.9g
<i>of which saturates</i>	21.7g
Carbohydrate	0.1g
<i>of which lactose</i>	0.1g
Protein	25.4g
Salt	1.9g

### Typical Composition

#### Calorific Ratio Pyramid



<1%	34.9%	25.4%
Carbs	Fats	Protein

% Fat in Dry Matter	51%
Milk Fat	32%
Moisture	37%
pH	5.25
Salt	1.9%

### Key Characteristics

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

\* 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
Yeast	<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
Salmonella	Not detected
Listeria spp	Not detected

## Shelf Life

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

## 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).

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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