



Crafted using the highest quality milk, our Cheddar cheese is hand selected by our expert cheese graders to meet our discerning customers' required flavour profile and functional qualities. Available in both white and coloured versions.

## Product Offerings

Cheddar	Flavour and Aroma	Body and Texture	Typical ageing
<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 to sweet or savoury, with a robust, mature level of flavour	Firm body with close texture	6 + months
<b>Extra</b>	Well balanced and complex, high flavoured cheese with distinctive flavours tending to a 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

## End User Applications

### Food Manufacturing:

-  Ready Meals
-  Pizza
-  Sandwiches & Food-to-Go
-  Sauces
-  Bakery
-  Pies & Quiches
-  Salads & Dips

### Food Service/ QSR:

-  QSR's
-  Casual Dining
-  Takeaways & Delivery
-  Restaurants & Pubs
-  Cost Sector
-  Education

## Key Formats

-  Deli Blocks **2.5kg, 5kg and 20kg block formats.**
-  Slices **20g slices in 6x 1kg per case.**
-  Grated **Various pack sizes from 1kg to 5kg.**

## Typical Nutritional Analysis

	Per 100g
Energy	1708kJ/412kcal
Fat	34.4g
<i>of which saturates</i>	21.7g
Carbohydrate	0.1g
<i>of which sugars</i>	0.1g
Protein	25.5g
Salt	2.0g

Coloured Cheddar contains annatto

NB Nutritional results will differ according to format. Always use full product specification for nutritional, compositional, labelling and allergen information.



Exports to over **110** countries worldwide



Delivers **creative** customer solutions



Ireland's **largest** dairy product exporter



Milk from **grass-fed** cows

**Product Characteristics**

- Excellent flavour profiles
- Rich in calcium
- Hand selected by our graders to meet customers' requirements

**Provenance**

Today's consumers are 'choosier' than ever before. They want fresher ingredients with provenance. We supply a range of Cheddars, with a real story behind them, that adds real value to a menu.



**Key Formats**

Ribbons

Diced

Grated in various sizes

Crumb

Shavings

Blends

**Top Tips**



**Sauces**

Always add the grated Cheddar towards the end of the cheese sauce-making process to ensure a smooth and consistent product.



**Pizza**

Diced Cheddar adds flavour and visual appeal to pizza applications. Blend 20% grated Cheddar with 80% mozzarella for best results.



**Sandwiches and FTG**

Ready cut, perfectly portion-controlled, and unbelievably easy to use, the cheese slice is this sector's optimum ingredient.



**Baking**

Match the format to your application. Fine grate is quick and easy to melt as a topping and diced Cheddar delivers pockets of oozing cheese in hot baked goods.



**Pasta Dishes**

When melting shredded cheese into freshly-cooked pasta, simply toss the Cheddar into the hot food just before service.



**Mains**

There is no better cheese to cook with than Cheddar. Using a mature Cheddar adds more flavour and is easier to melt.



**Starters and Appetisers**

Grill cheese-topped dishes 8-12cm away from the heat to prevent burning.

**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 and 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.

**About Us**

Ornua Ingredients UK is one of the leading providers of cheese and dairy solutions to the UK foodservice and food manufacturing sectors. Our comprehensive range of dairy products is supported by product innovation and consumer insights, to deliver solutions in line with our customers' needs.

**Insight and Expertise**

We support our customers with product expertise, trends and insight to be a trusted supplier partner.

**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.

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