

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. Our cheddar with red chilli is infused with dried chilli flakes to add a distinctive spicy taste.

Product Offerings

Block
Slice
Grate

* Product available in both coloured and white cheddar varieties

Key Applications

Food Service/QSR:



Suitable for prepacking



Slicing



Dicing



Grating

Key Characteristics

- Excellent flavour with a hint of red chilli
- Highly functional cheese
- Produced naturally with milk from grass-fed cows
- Rich in calcium

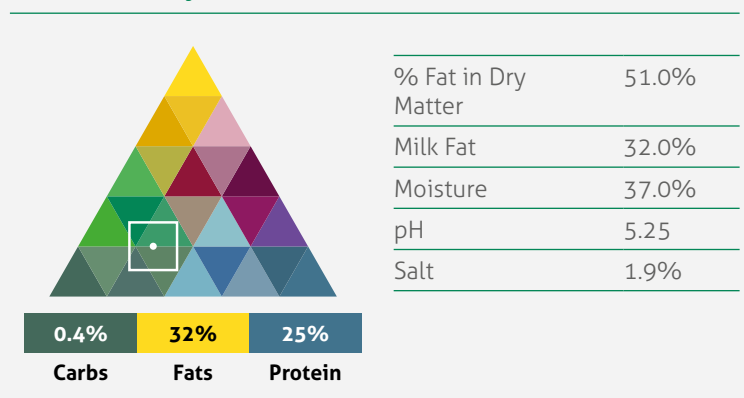
* Please note all stated values are typical, always clarify minimum/maximum levels with an Ornua Specification.

Typical Nutritional Analysis

	Per 100g
Energy	1625kJ/389kcal
Fat	32g
<i>of which saturates</i>	19.8g
Carbohydrate	0.45g
<i>of which lactose</i>	<0.1g
Protein	25g
Salt	1.9g

Typical Composition

Calorific Ratio Pyramid



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
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.

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

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).

If coloured variant, contains: Annatto.

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

Contact Details

E ingredients.dublin@ornua.com

W www.ornua.com

T [@ornua](https://twitter.com/ornua)



Exports to over **110**
countries worldwide



Delivers **creative**
customer solutions



Ireland's **largest dairy**
product exporter



Milk from
grass-fed cows