

Our Emmental has a smooth rich texture, sweet nutty taste and delicate fragrant aroma. Part-skimmed Irish milk is aged to perfection, forming natural holes that characterise this iconic cheese.

Product Offerings

Block			
Slice			
Grate			

Key Applications

Food Manufacturing:



Ready Meals



Sandwiches

Food Service/QSR:



Slices

Grated

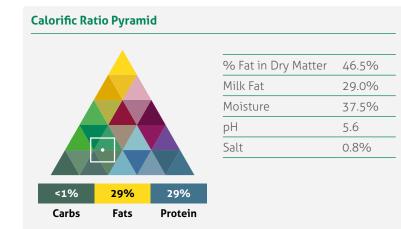
Key Characteristics

- Sweet, aromatic and nutty flavour profile
- Suitable for cutting, slicing and grating
- Gives recipes a gourmet twist

Typical Nutritional Analysis

	Per 100g
Energy	1580k]/378kcal
Fat	29g
of which saturates	17.98g
Carbohydrate	<0.2g
of which lactose	<0.2g
Protein	29.0g
Salt	0.80g

Typical Composition



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



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Ornua Ingredients

Microbiological Standards

Parameter	Мах	
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	N/A	
Salmonella	Not detected	
Listeria spp	Not detected	

Shelf Life

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



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*1140mm*600mm (60kg * 10 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



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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