

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	1580kJ/378kcal
Fat	29g
<i>of which saturates</i>	17.98g
Carbohydrate	<0.2g
<i>of which lactose</i>	<0.2g
Protein	29.0g
Salt	0.80g

Typical Composition

Calorific Ratio Pyramid



<1%	29%	29%
Carbs	Fats	Protein

% Fat in Dry Matter	46.5%
Milk Fat	29.0%
Moisture	37.5%
pH	5.6
Salt	0.8%

* 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	N/A
Salmonella	Not detected
Listeria spp	Not detected

Shelf Life

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

Packaging

Net weight: 60kg



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.

Ornu 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.

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Compliance

Product Declaration



Halal

Food Safety Standards



Certified to
GFSI Global Standards

Quality Assurance

Ornu is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Ornu 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.

Ornu 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. Ornu advises customers to check local regulations to determine specific labelling for this ingredient.

Contact Details

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