

Regato is an Irish cow's milk cheese produced using pasteurised milk from grass-fed Irish cows. Regato cheese has a unique straw yellow colour and a rustic, yellow rind. It is a hard-Italian type cheese characterised by a mild but slightly piquant flavour.

Product Offerings

Classic
Iverina
Light
Smoked

Key Applications

Food Manufacturing:



Ready Meals



Sauces

Key Characteristics

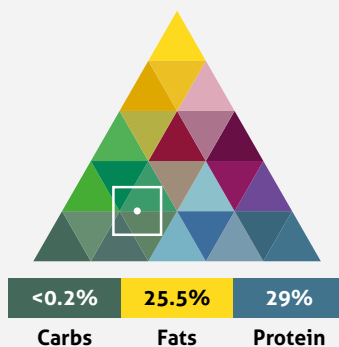
- Sharp, strong flavour with a fruity and sweet aroma
- Rich in calcium
- Hand selected for our customer requirements
- Natural cheese
- Produced with milk from grass-fed cows

Typical Nutritional Analysis

	Per 100g
Energy	1482kJ/ 355kcal
Fat	25.5g
<i>of which saturates</i>	16.43g
Carbohydrate	<0.2g
<i>of which lactose</i>	<0.2g
Protein	29g
Salt	2.75g

Typical Composition

Calorific Ratio Pyramid



% Fat in Dry Matter	41.0%
Milk Fat	25.5%
Moisture	37%
pH	5.2
Salt	2.75%

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



Exports to over **110**
countries worldwide



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Ireland's **largest dairy**
product exporter



Milk from
grass-fed cows

Microbiological Standards

Parameter	Target
Yeasts	<50 per g
Mould	<50 per g
E.Coli	<10 per g
Coliform	<100 per g
Staph aureus coagulase +ve	<10 per g
Enterobacteriaceae	<100 per g
Salmonella	Not detected
Listeria spp	Not detected

Shelf Life

Under the stipulated chilled storage conditions, the standard Regato is assigned a 24-month shelf-life from date of manufacture, unless otherwise stated at time of contract.

Packaging



- Inner packaging – food grade plastic pouch, heat sealed.
- Outer packaging – cardboard carton.

Net weight 2.7kg

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.

Ornua standard pallet is heat treated:
1270mm x 850mm (2.7kg x 8 per carton)

Storage

Customers should store the cheese from 2-5°C, or as agreed at time of contract.

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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). All other MSA's (major serious allergens) should be absent.

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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