Ornua Ingredients

Coloured Cheddar Cheese

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.

Product Offerings

Cheddar	Flavour and Aroma	Body and Texture	Typical aging
Curd	Clean and pleasant flavour	Firm/curdy	0-3 months
Mild	Mellow with a clean and pleasant flavour	Smoother body with a creamy texture	3 months
Medium	Balanced flavour with sweet or savoury notes	Slightly firm and supple body	3-6 months
Mature	Well balanced cheese tending sweet or savoury, with a robust mature level of flavour	Firm body with close texture	6 + months
Extra	Well balanced and complexed high flavoured cheese with distinctive flavours tending slightly sharp, sweet and savoury profile depending on customer requirement	Good, firm body Cheese could tend to fracture slightly	15+ months
Vintage	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

Key Applications

Food Manufacturing:

- **Ready Meals**
- **Culinary Pizza/ Quiche / Curd**
- **Sandwiches**
- **Sauces**

Food Service/ QSR:

- **Deli Block**
- **Slices**
- **Grated**

Key Characteristics

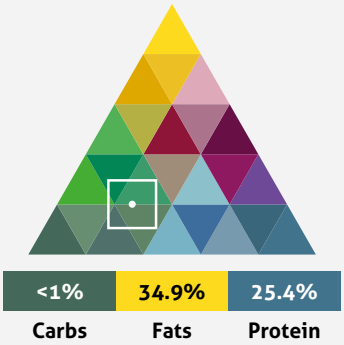
- Excellent flavour
- Rich in calcium
- Highly functional cheese
- Hand selected for customer requirements
- Produced with milk from grass-fed cows

Typical Nutritional Analysis

	Per 100g
Energy	1725kJ/416 kcal
Fat	34.9g
of which saturates	21.7g
Carbohydrate	0.1g
of which lactose	0.1g
Protein	25.4g
Salt	1.9g

Typical Composition

Calorific Ratio Pyramid



% Fat in Dry Matter	51.0%
Milk Fat	32.0%
Moisture	37.0%
pH	5.25
Salt	1.9%

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

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Delivers **creative customer solutions**

Ireland's **largest dairy product exporter**

Milk from **grass-fed cows**

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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	<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.

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Compliance

Product Declaration

Halal

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.

Origin Green IRELAND

Suggested Labelling

Allergens: Contains **Milk** and **Dairy** products (As milk is the main ingredient, cheese will contain milk solids including trace presence of lactose).

Contains colour: Annatto.

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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