
Pamphlets

Publications

2014

Knockanore Irish Farmhouse Cheese

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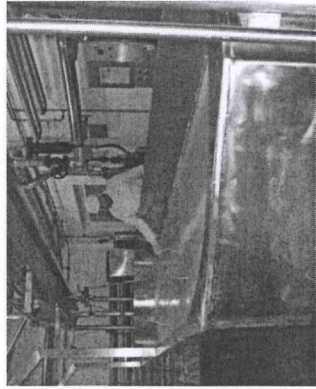


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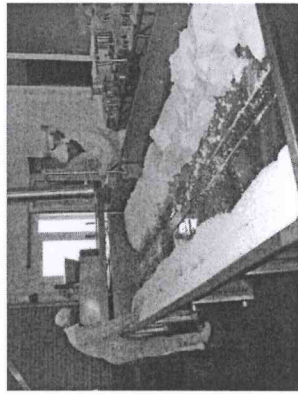
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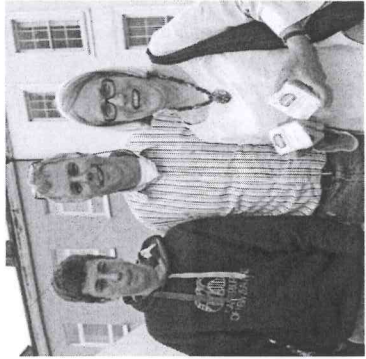
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Curds / Whey



Cheese Curd



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GOLD MEDAL 2011
Irish & World Cheese Awards





Situated in the picturesque valley of Knockanore in Co. Waterford, Ireland Knockanore Farmhouse Cheese Co. Ltd have been producing quality award winning cheeses for both domestic and international markets for over two decades. Established by the Lonergan family in 1987 Knockanore Farmhouse Cheese Co. Ltd manufactures their unique cheese from unpasteurised cow's milk produced by its own pedigree Friesian herd. Through dedication, commitment and hard work Knockanore Farmhouse Cheese have become a market leader in handcraft distinctive specialist cheeses

Our Cheeses
Plain Vintage Red
Plain Vintage White
Garlic and Herbs
Garlic and Chives
Oakwood Smoked
Black Pepper and Chives

International Markets Served
United States of America
United Kingdom
Germany
France
Denmark
Belgium
South Africa

Our Core Competencies and Competitive Strengths

- All Cheeses are free from artificial flavouring, preservatives and colouring.
- Our simple subtle flavour and rich creamy texture offers a real taste of the country.
- Our personal touch runs through every stage of the manufacturing process
- A strict quality control system is operated.
- A comprehensive HACCP System is in place.
- BRC Certified. (Grade A 2011 /12 / 13)
- All staff members are trained under guidelines set out by the Food Safety Authority of Ireland.
- Microbiological testing is routinely performed to ensure that all cheeses leave our plant at optimum quality and safety.
- The latest technology employed in our milking parlour ensures first class standards regarding hygiene.

Awards Achieved by Knockanore Cheese Co. Ltd

Year	Award Gained	Awarded By
1990	1 st Prize	RDS Horse Show
1993	1 st Prize	RDS Horse Show
1996	Gold Medal	British Cheese Awards
1998	Highly Recom.	Irish Food Writers Guild
2005	Bronze Medal	British Cheese Awards
2006	Bronze Medal	International Cheese Awards
2007	Gold Medal	International Cheese Awards
2009	Gold Medal	World Cheese Awards
2009	Gold Medal	International Cheese Awards
2010	Bronze Medal	World Cheese Awards
2011	Gold Medal	Irish+ World Cheese Awards
2012	Bronze Medal	Irish Cheese Awards
2013	Bronze Medal	Irish Cheese Awards



Key Customers in the Domestic Market

Tesco / Aldi
Horgan's
Superquinn
Pallas Foods
Dunne's Stores
La Rousse Foods
Traditional Cheese
Sheridan's Cheese Mongers
Musgrave's / Supervalu / Centra (Nationally)

Knockanore Cheese can be purchased from the retailers listed above or can be ordered directly from us by calling the phone number listed below. Please feel free to visit our website where there is a more comprehensive list of retailing partners. Our website also contains detailed descriptions and photographs of our cheeses, our cheese house and awards achieved by us. Please do not hesitate to contact us at any time for samples or a chat. We would welcome any queries or orders for samples.

Knockanore Farmhouse Cheese Co. Ltd,
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 Knockanore,
 Co. Waterford.
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Plain Vintage Red

