

The  
Imokilly  
Cheese Company



taste

Discovering Flavour



## Cheese Full Of Natural Flavour

The Imokilly Cheese Company is delighted to offer you a broad range of premium speciality cheeses with exceptional flavour characteristics, manufactured from the finest natural ingredients using generations of cheesemaking craft and expertise.

Imokilly is an ancient barony located along Munster's Atlantic coast in the spectacular countryside of South West Ireland. Our cows graze contentedly on the region's lush green pastures bathed by the temperate Gulf Stream, to produce the finest quality milk essential for premium cheese production.

Imokilly has a long tradition of artisanal farmhouse cheese production and the current cheese making facility dates back to 1930 when local dairy farmers came together to build a cheese factory in the village of Mogeely. While today's modern facility is unrecognisable from the original plant, its principles remain unchanged. The Mogeely plant is still owned exclusively by local farmers and focuses on combining the purest most natural ingredients, its artisan cheesemaking heritage and expertise and advanced technical know how to produce a wide range of premium speciality cheeses. Its unique heritage was formally recognised by the awarding of Protected Designation of Origin (PDO) status to our Imokilly Regato

## The Mogeely Cheese Plant

The Mogeely plant produces approx 10,000mt of premium speciality cheese, with three different production technologies and multiple formatting options providing optimum flexibility. Our proactive development programme ensures a continual pipeline of new innovative cheeses with a particular focus on flavour, health and nutrition.

Strict adherence to the highest quality standards is the norm and the plant is BRC approved (Grade A) and ISO 9000:2000 certified.



The  
Imokilly  
Cheese Company



The  
**Imokilly**  
Cheese Company

email: [sales@imokillycheese.com](mailto:sales@imokillycheese.com)