



Dairygold Food Ingredients (France) SAS

Based in Mésanger, in the Loire Valley, Dairygold Food Ingredients' new facility offers customers a wide range of bespoke ingredient processed cheeses and high quality cheese powders.

The original business, founded as Solailoire in 1990 by Nadine and Gérard Delanoue, was re-located to a new green field state of the art facility, completed in 2006.

The business fits very well with Dairygold's vision of becoming a one-stop Cheese Solutions provider across the EU. It adds two new product platforms, processed cheese and spray dried cheese powder, to Dairygold's current offering from its other four cheese plants. Solailoire also gives Dairygold a foothold in the important and dynamic French ready meals market.



Flavour & Function



High Quality Cheese Powders

Dairygold Food Ingredients has a long history in cheese making, spray drying and addressing the flavour and functionality needs of our customers.

Our range of spray-dried technologies in both Ireland and France offers food and flavour manufacturers a variety of functional flavour solutions based on natural cheese.

Using carefully selected raw materials, many from our own natural cheese plants in Ireland, we employ state of the art processing and drying techniques to deliver the precise flavour, functionality and mouth-feel required in our customers' applications.

Together with the technical team in France, the team at Dairygold Food Ingredients Innovation Centre in Cork, Ireland, can utilise its pilot cheese powder facility to develop new products and processing techniques helping our customers to succeed in today's highly competitive environment.

Typical applications include ready meals, processed cheese, bakery, sauces, soups, savoury biscuits and snacks, dips and dressings, as well as flavour and seasoning blends.



Flavour & Function



Bespoke Processed Cheese

Ingredient Processed Cheese is very important for certain applications where special melting properties, heat stability or microbiological parameters are required alongside a specific flavour profile. Solalioire's capability in sophisticated processed cheese manufacturing technology complements our existing product portfolio, giving us greater capability to meet our customers' cost and functionality requirements.

Working side by side with our Innovation team in Ireland, with its pilot plants and applications testing capability, our Solalioire facility can supply a range of bespoke Ingredient Processed Cheese Solutions to our customers in the prepared food industry and foodservice sectors.

Our secure and stable supply of quality raw materials from its low-cost dairy base in Ireland, combined with its strong cheese purchasing capability and innovative processing techniques, permits us to offer competitive solutions to our customers who are challenged with reducing costs on a daily basis.

Typical applications include Ready Meals, Pizzas, Bakery, Sandwiches, Salads, Sauces, Cordon Bleu, Hamburgers etc.

Cheese Solutions

The combined processing and formatting capabilities of our facilities in France and the UK allows us to offer our customers across the EU the broadest possible range of convenient options for both natural and processed cheeses.



For more information please contact
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FOOD INGREDIENTS



CHEESE SOLUTIONS