

Taste Discovering Cheese from Mogeely Speciality Cheese Company

The history of speciality cheese making in Dairygold can be traced back to the lush, fertile pastures of the region of Imokilly, located in the Irish province of Munster. The area, which was already famous for its artisan farmhouse cheeses saw local dairy farmers establish the Imokilly co-operative in 1930. The co-operative continued to thrive under an advancing Irish dairy industry and in 1973 amalgamated with the farmers' co-operative of Mitchelstown. The merger of the Imokilly and Mitchelstown co-operatives lead to the foundation of a new cheese plant, Mogeely.



Hard Cheese Varieties

Imokilly Regato

Products: Standard Regato, High moisture Regato, Ivernia, Regato Light

Dairygold Regato is a premium, traditional Italian style cheese manufactured to authentic recipes from the highest quality milk sourced from cows grazing on the green, fertile pastures from selected dairy farms in south east Cork. This hard, Italian-type cheese is characterised by its mellow, piquant flavour and a dry, firm texture and light creamy colour. This product was awarded PDO status, in order to define its authenticity, preserve its place of origin, its traditional method of production and its essential ingredients. Imokilly Regato is a perfect accompaniment to traditional Italian and Mediterranean dishes, also ideally suited to pizzas, quiches, salads, pasta and bread.

Mogeely Lite

Products: 14% fat cheese

Mogeely Lite is a reduced fat cheese which has the traditional flavour and texture of cheddar with the reduction in fat that many customers are looking for. Mogeely Lite has a classic close, firm texture and can be used as an ingredient in grated, shredded, crumbed or sliced format. It delivers an unmistakable flavour in sandwiches and salads and retains its melting properties so it's the perfect ingredient in ready meals, pizzas, quiches and bread.

Dairygold Parmesan-type Mallo

Products: Standard Parmesan-type, high moisture Parmesan-type

Dairygold Parmesan-type (Mallo) is a cream coloured, slightly granular textured vegetarian hard cheese which was specially developed to closely resemble the unique properties of Parmesan. Mallo is versatile in numerous applications and can be used as both as an ingredient in pastas, risottos and bread, or as garnish in value added dishes or in soups or sauces, also widely used in grated cheese blends as its flavour compliments other grating type cheese, in particular Parmesan cheese.



Calow

Products: Standard Calow

Calow is a traditional 10% fat, brine salted cheese which when matured develops a mild, piquant flavour similar to Italian-style cheese. Calow also retains a high protein level and mineral content, high in calcium. Calow is easily sliced and is ideally suited to sandwiches and can also be formatted and used in the following sectors - ready meals, salads, pizza and bread.

Semi-hard cheese varieties

Black Abbey

Products: Black Abbey Standard, Black Abbey brined

Black Abbey is a Gruyère-style, semi-hard yellow cheese that is produced to a traditional recipe. It is a truly distinctive natural cheese. The natural maturation process allows to develop creamy, sweet and nutty flavour associated with Gruyère cheese. Black Abbey is an excellent cheese for baking applications especially in quiche. It is also traditionally used in soups, sauces and sandwiches. The brine salted Black Abbey is a fine table cheese which when grated can be used with salads and pasta.

Queso Tierno

Product: Queso Tierno standard

Queso Tierno a semi-hard, fresh, white Manchego-type cheese. This excellent cheese is matured for a minimum of three months imparting an exceptional, distinctive flavour, which although subtle, still retains that characteristic slightly briny, nutty taste with just a hint of piquancy. The typical open texture of our Queso Tierno cheese makes it ideal for slicing. The distinctive flavour profile equally ensures that this cheese can be used as a table cheese to savour on its own or as an accompaniment to any meal.

Monterey Jack

Products: Standard Monterey Jack

Dairygold Monterey Jack is an American-style semi-hard cheese with no added colour and a pleasant creamy texture with a smooth, distinctive mellow flavour with subtle lactic notes. Monterey Jack is ripened under controlled conditions to develop a close, well knit-structure. It is appreciated for its taste, functionality and great versatility, and is a perfect accompaniment to spicy food, especially Mexican style dishes. Grated on a salad or sliced into a sandwich, melted on an omelette or combined with pasta or rice, Monterey Jack is a perfect topping to virtually any dish. Suitable for all taste buds, especially kids!

