



KNOCKANORE FARMHOUSE CHEESE

Company address

Ballyneety, Knockanore,
Waterford

Contact details

Eamonn Lonergan
eamonn@knockanorecheese.com

[+3532497275](tel:+3532497275)

knockanorecheese.com

Channel:

Foodservice

Online

Retail

Eamonn and Patricia Lonergan began making cheese on the family farm in Ballyneety, Co. Waterford in 1987. The farm, situated in the Blackwater Valley, has some of the best grazing land in Ireland.



Lonergan's father worked hard to cultivate a pedigree herd of Friesian cattle and this is still a key aspect of the farm. The land, coupled with the quality of herd, helps Knockanore to produce the best milk. In turn, this is produced into an accessible cheddar cheese, using a combination of traditional and modern cheesemaking and ageing techniques.

Knockanore Farmhouse Cheese is owned and managed by Eamonn and Patricia Lonergan. The award-winning cheeses are made on site at Knockanore farm from milk sourced from our pedigree Friesian herd. We employ mainly local individuals who are trained to the highest standards. In 2012 the company grew significantly gaining new listings with the multiple stores including Tesco, Aldi, Dunne's Stores, Musgraves SuperValu and Centra. This resulted in a dramatic increase in turnover. This increase has further carried over due to contract cheese production for other companies. We were a part of the LIDL Ireland Kickstart promotion in 2017. Our Oakwood Smoked Cheese won a medal in the Irish and World Cheese Awards in 2012. In 2019 Knockanore Oakwood Smoked Cheese won a gold medal at the Cais Irish Cheese Awards and a gold medal at the Ornua Kerrygold Cheese awards held during the Listowel Food Festival.

Why Us

Knockanore's cheese is made from unpasteurised milk with a Friesian herd who graze on natural grass from the local area.

All of its cheese is free from additives, colours and artificial flavourings.

Knockanore's cheese is made from unpasteurised milk with a Friesian herd who graze on natural grass from the local area.

All of its cheese is free from additives, colours and artificial flavourings.

Our USP is that our cheese is made from unpasteurised milk from a single grass fed pedigree herd. We have an excellent production team and facilities that

adhere to BRC global standards – we are the only Irish raw milk cheesemaker with BRC. Knockanore achieves a BRC Grade AA level consistently year on year.

Our product range



Knockanore Range unpasteurised farmhouse cheddars

Mature White

Mature Red

Oakwood Smoked

15 Fields Vintage Cheddar

Crumble Cheese (Flavours TBC)

Bride Valley Range pasteurised cheddar

Mature White

Smoked

Flavoured (TBC)

Knockanore Red Cheddar with Garlic & Chive

Knockanore White Cheddar with Garlic & Herbs

Knockanore White Cheddar with Black Pepper & Chive

2.7kg wheels

1.4 Kg half wheels

120 - 150g pre pack wedge

Markets

Europe

Middle East

North America

UK & NI

Nachhaltigkeit

- Knockanore Irish Farmhouse Cheese continue to source 100% milk for cheese making from SDAS approved own dairy herd.
- Over the course of the company's current sustainability plan (2017-2021), Knockanore Irish Farmhouse Cheese aim to have an approximately 10% increase of sponsorship.

Our Accreditations

- BRC
- BRC+
- HACCP
- Origin Green Verified

Our Awards

Gold International Cheese Awards 2007
Gold World Cheese Awards 2009
Gold International Cheese Awards 2009
Bronze World Cheese Awards 2010
Gold Irish and World Cheese Awards 2011
Bronze Irish Cheese Awards 2012
Bronze Irish Cheese Awards 2013