



CASHEL FARMHOUSE CHEESEMAKERS

Company address

Beechmount, Fethard,
South Tipperary

Contact details

Louis Clifton-Brown
louiscb@cashelblue.com

[+3535231151](tel:+3535231151)

cashelblue.com

Channel:

Foodservice
Manufacturing
Online
Retail

Cashel Farmhouse Cheesemakers is a 100% family-owned business focused primarily on the making of branded blue cheese. Its cows' milk cheese is branded Cashel Blue, while its sheep's milk cheese is called Crozier Blue.



Established in 1984 by Louis and Jane Grubb, the company is now managed by a second family generation, with the original cheese recipe created by Jane.

Cashel Blue is a registered international brand. Cheese quality, flavour excellence, and production sustainability are its primary company objectives. All Cashel and Crozier Blue cheese is made, matured, graded and selected at Beechmount Farm, Co. Tipperary, close to the historic town of Cashel.

Why Us

Cashel Farmhouse Cheesemakers is the best known producer in its field. Over 50% of the company's cheese is exported into the international speciality cheese market. Its cheese quality is consistently recognized both in national and international food competitions.

The Cashel; Blue Hero brand is a recipe unique to one Irish family made for over 30 years on a family farm in rural Ireland. The company offers a rare combination of authenticity, professionalism and production capability.

Our product range



CASHEL

• IRISH FARMHOUSE CHEESEMAKERS •

CROZIER BLUE

A SUBTLE CREAMY BLUE
MADE FROM SHEEPS MILK

Jane Grubb

EST 1992

Cashel Blue Cheese Whole approx 1.5kg
Cashel Blue Foil Wrapped Section Cheese; 125g - 750g
Cashel Blue Plastic Tray Packed Cheese; 125g, 175g, 200g
Crozier Blue Cheese Whole; approx 1.5kg
Crozier Blue Sections Plastic Tray or Foil 125g - 350g
Cashel blue organic prepack available in plastic foil wrap various sizes.
Shepherds Store Sheep's Cheese

Markets

Australia

China

Europe

Middle East

North America

UK & NI

Durabilité

- Sustainability is very important to Cashel Farmhouse Cheesemakers and the company are actively working towards a zero carbon production process.
- In 2022 additional solar panels will be added to supplement the current 45kWp system. These will provide at least 50% of all electricity used on site and reduce carbon emissions by at least 50 tonnes/year
- As part of the company's packaging target, Cashel Farmhouse Cheesemakers have achieved an on-pack plastic reduction by 10%

- Over the course of the company's current sustainability plan (2020-2024), there is a target in place to reduce absolute water usage per kg of product manufactured by 5% over 5 years.

Our Accreditations

- BRC
- IOFGA
- Organic
- Origin Green Verified

Our Awards

Cashel Blue Great Taste Awards 2 star

Crozier Blue Silver British Cheese Awards 2019

Cashel Blue Organic GOLD World Cheese Awards

Silver British Cheese Awards 2017