



## CLONAKILTY FOOD CO.

### Company address

16 Pearse Street, Clonakilty,  
Cork

### Contact details

Cal McCarthy

[cmccarthy@clonakiltyblackpudding.ie](mailto:cmccarthy@clonakiltyblackpudding.ie)

[+353214353272](tel:+353214353272)

[clonakiltyblackpudding.ie](http://clonakiltyblackpudding.ie)

### Channel:

Foodservice

Online

Retail

The Clonakilty story began in the 1800s in a small rural farmhouse in West Cork. Johanna O'Brien made blackpudding and sold it to Philip Harrington's butcher shop on what is now Pearse Street, Clonakilty.



When Johanna retired from a life of crafting blackpudding, she passed her precious recipe onto Philip. When Edward Twomey took over the butchers in 1976, the secret recipe went with it.

The popularity of the product grew and as the range expanded, the business moved to a bigger facility in Little Island, Co. Cork in 1999. Supply to UK multiples commenced and in August of 2017, Woolworths Australia began selling the product.

As demand increased and the company's NPD team continued to innovate, a brand new custom-built production facility opened in Clonakilty in October 2017. This includes the company's administration offices, NPD and distribution and it will also house a new visitor centre, which is due to open in time for the peak holiday season in 2018.

The vision for the centre is to immerse visitors in the tradition of Clonakilty Blackpudding, to offer them an insight into how it's made and to highlight the company's pride in the town of its origin.

## Why Us

Clonakilty Food Co. is an Irish family brand offering tasty, traditional meat products made locally by those who value quality and heritage.

While the company is continually innovating and developing new products to meet consumer demand, it always remains true to its brand, remembering its roots and never compromising on taste.

Though traditionally served as part of a breakfast, Clonakilty products are very versatile. The range is now being used to enhance starters, salads and main courses - a trend gaining traction in Ireland, the UK and in Australia where products are increasingly gracing lunch and dinner menus.

## Our product range



Clonakilty Blackpudding  
Clonakilty Whitepudding  
Thick Cut Clonakilty Mild Cure Rashers - 250g  
Premium Clonakilty Dry Cured Rashers - 200g  
Premium Clonakilty Oak Smoked Rashers - 200g  
Clonakilty Smoked Streaky Rashers - 160g  
Clonakilty Bacon Joints

## Markets

Australia

Europe

Middle East

UK & NI

## Sostenibilità

Sourcing the majority of raw materials from OG verified companies

## Our Accreditations

- Origin Green Verified

## Our Awards

Great Taste Awards

Blas na hÉireann Awards

Agribusiness Awards

Commanderie des Fins Goustiers du Duché d'Alençon

National Irish Food Awards

Ulster Bank Business Achievers Awards

Free from Food Awards