



## COMPSEY CREAMERIES SOCIETY LIMITED

### Company address

Mullinahone, Thurles,  
South Tipperary

[compsey.com](http://compsey.com)

### Channel:

Foodservice

Manufacturing

Compsey Creamery is a subsidiary of Mullinahone Co-op, Ireland's oldest farmer owned co-operative. The Co-op is located in a rural part of Co. Tipperary in a strong dairy producing area.



The business commenced in 1985 with the objective of adding value to the milk produced by the co-ops dairy farmers and at the same time create employment in the local village. Today, the business employs 20 full-time staff producing 50 to 60 tonnes per week of a range of dairy products for both foodservice and ingredient customers.

Over the years we have gained significant experience and expertise in the efficient production of our product range with a strong focus on product consistency and quality. All of the raw milk used in our production is sourced from Bord Bia Quality Assured farms and we are also a verified member of Bord Bia's Origin Green Sustainability programme. We have a strong track record in the supply of products to markets outside of Ireland, with the UK being our biggest market and we also have customers in the French and Spanish markets.

## Why Us

We strongly believe that our products are unique for 2 main reasons; (a) all our products are made from fresh Irish milk produced by grass-fed cows on Bord Bia Quality Assured farms and (b) our production processes are more traditional and thus produce very different products to those produced today by larger manufacturers, particularly for cream cheese products. We offer our customers a high level of customer service and 100% service levels. This we achieve by working closely with our customers in terms of order lead times, production planning and delivery logistics. Ideally, we wish to create long term sustainable partnerships with our customers working closely together to meet the needs of the end-user of our products.

Our product range



Cream Cheese; Luxury Soft Cheese (24% fat) and Full Fat Cream Cheese (30% fat)

Sour Cream; Light Sour Cream (10% fat) and Set Soured Cream (20% fat)

Yogurt; Natural Yogurt (4% fat) and Greek Style Yogurt (10% fat)

Soft Cheese; Light Soft Cheese (5% fat) and Full Fat Soft Cheese (20% fat)

La Creme Fraiche (19% fat)

Cottage Cheese (5% fat)

Mascarpone (43% fat)

## Markets

Europe

UK & NI

## Sostenibilità

Origin Green

## Our Accreditations

- BRC
- BRC+
- Origin Green Verified

## Our Awards

Set Sour Cream - Gold award Nantwich Show 2017

Light Sour Cream - Bronze award Nantwich Show 2017