



COOLEENEY CHEESE

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Channel:

Foodservice
Retail

Cooleeney Cheese is a family farm where we produce milk for the production of artisan cheese for the home and export market. The farm and cheese plant is owned and managed by the Maher family. We buy goats milk from two Tipperary goat farmers for the production of goat milk cheeses. Our cheese range includes soft and semi soft cheeses from both the milk of the cow and the goat. Our cheese have received many awards both on the home market and the export market over the years.



Trained in management the catering college in Cathal Brugh Street and went on to work in the hotel industry. Together with my husband Jim we set up a cheesemaking business on our dairy farm in 1986 to add value to our dairy enterprise. The initial set up was a small production room and after the launch of our Cooleeney Cheese in September 1986 we realised we needed a bigger production unit. In March 1989 we opened our purpose built production plant and today we have extended this to a 12,000 sq. ft unit.

Our cheese range to day has 13 varieties of hand made cheeses from the milk of the cow and the goat. We use goat's milk from local Tipperary goat farmers for goat's milk cheeses. Soft and semi soft cheeses are our speciality. Our cheeses have won many awards at National and International level. Our production team are fully trained in cheesemaking, maturation and food safety. The dedication and passion for the industry has brought much success to the business.

Why Us

Cooleeney Farm produce a range of cheese from the milk of our own pedigree Friesian dairy herd. Our farm is nestled in the heart of Tipperary's prime dairy country. We're blessed with peaty soil, a perfect climate and clover rich grass, so it is no wonder our dairy herd produce the best of milk for our fine cheeses. Our cheeses are hand made with the care and attention of a dedicated and passionate team of cheesemakers who work tirelessly to bring you the best of Tipperary's finest cheese.

Cooleeney Farm cheeses are unique to our farm and are produced from the milk of our dairy herd who enjoy the lush green pastures of Cooleeney. The soil type is unique to this part of the country and therefore the animals are producing sweet flavoured milk for the production of our artisan cheeses

Our product range



Soft and semi soft hand made cheeses. Cooleeney, Dunbarra, Tipperary, Gortnamona, Realt.

Markets

Europe

Middle East

North America

UK & NI

Our Accreditations

- BRC
- HACCP
- Origin Green Verified

Our Awards

Great Taste, British Cheese Awards, Blas na hEireann.