

DURRUS FARMHOUSE CHEESE

Company address

Coomkeen, Durrus, Cork

Contact details

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Channel:

Foodservice

Retail

Durrus Cheese is a family-run business based in West Cork since 1979.



Jeffa Gill is one of the earliest established cheesemakers in Ireland and today, along with her daughter Sarah Hennessy, she continues to produce award-winning cheeses that are carefully handcrafted on the family farm.

The Durrus Cheese range can be found on good cheese counters across Ireland, the UK, USA as well as Australia.

Fast approaching its fourth decade Durrus Cheese is still handmade by Jeffa Gill along with her daughter Sarah Hennessy, Ann McGrath and the rest of the team. The cheese continues to win awards at both national and international level, most recently winning 2 and 3 Gold Stars for the Durrus Mini and the Durrus Óg at the Great Taste Awards in the UK.

We are now producing four cheeses and will continue to make delicious, high quality artisan cheese from the excellent milk produced from the rugged terrain of West Cork.

Why Us

Handmade & authentic production, on farm & same location for 40 years . Unique washed rind cheeses

Established in 1979, Durrus Cheese is a market leader and among the earliest artisan food producers in Ireland.

Our product range



Durrus Cheese, Durrus Óg, Durrus Smoked, Dunmanus

Durrus Cheese – 1.3kg and 360g sizes – semi soft rind ripened specialist farmhouse cheese

Durrus Óg – 220g – softer rind ripened farmhouse cheese

Durrus Smoked – 1.2kg and 210g – gently oak smoked

Dunmanus – 3kg – semi hard matured raw milk cheese

Markets

Australia

North America

UK & NI



- Durrus Cheese constantly aim to add to and enhance its environment rather than detract anything from its unspoilt nature.
- •The company's current sustainability plan (2016-2020) aims to fully embrace this ethos and this is demonstrated by the company's strong performance throughout 2020, achieving an exemplary performance across the areas of energy, waste and community engagement.
- •With the energy area, Durrus Cheese set a target to reduce electricity usage per unit output by 15% over the course of its plan.
- •The company has performed exceptionally well in reducing electricity usage onsite, achieving a reduction in electricity usage of over 30% since the inception of its plan in 2016.
- •This exemplary progress has been a result of a number of initiatives over the past five years, including; the replacement of old compressors and equipment,

motion activated light sources and the recent installation of solar panels to further future proof its energy needs.

Our Accreditations

- HACCP
- Origin Green Verified

Our Awards

Durrus Cheese has won a number of awards. Recently; 2 Stars The Great Taste Awards 2021. Gold Irish Cheese Awards 2021, Gold Irish Cheese Awards 2019, Best in Class Artisan Cheese Awards 2019 & 2018, Best Irish Cheese at the British Cheese Awards 2017...