



ROCKFIELD DAIRY – VELVET CLOUD

Company address

Rockfield, Claremorris,
Mayo

velvetcloud.ie

Channels Supplied:

Foodservice

Online

Retail

Velvet Cloud was set up by husband and wife team Michael and Aisling Flanagan. Their grass fed range of sheep's milk dairy products are produced on the family farm using fresh sheep's milk from their flock of lacaune and friesland ewes. Only four years in business their products appear on the menus of some of the top restaurants in the country including five michelin star restaurants. Velvet Cloud is also available in over 100 retail outlets across Ireland. Velvet Cloud is also available in London in Daysford Organic and through the food service distributor Food Speed

Why Us

Ireland's only sheep's milk yogurt with a delicious creamy taste, suitable for many avoiding cow dairy. One of very few Irish sheep's milk cheeses. Used and endorsed by Ireland's leading chefs. Winner of a Eurotoque, Great Taste, World Cheese, Artisan Cheese Award

Our product range

Velvet Cloud Sheep's Milk Yogurt Natural Retail Pots - 450g, 250g & 130g - also sold online Velvet Cloud Sheep's Milk Yogurt Natural 1 kg for Food Service.
Velvet Cloud Sheep's Milk Frozen 1 litre sold online and to Food Service.
Rockfield By Velvet Cloud Sheep's Milk Cheese - 130g for Retail, 200g and 400g Online , Wheels approx 4kg sold and cut to order - Food Service and Speciality Retail

Markets supplied

Europe

UK & NI

Sustainability

Origin Green

Our Accreditations

- HACCP
- Origin Green Verified

Our Awards

Blas na hEireann 2016 - Velvet Cloud Sheep's Milk. Great Taste Award 2018 - Velvet Cloud Yogurt. World Cheese Award Silver - 2018, Artisan Cheese Award - 2019. Eurotoque award for innovation in Dairy.