



Dairy from Ireland

Working in Harmony with Nature

BORD BIA
IRISH FOOD BOARD

About Bord Bia

Bord Bia - The Irish Food Board is the government agency with responsibility for the promotion and marketing of Irish food and drink. The organisation has a network of 15 offices located throughout the world.

Bord Bia's international network plays a key role in assisting the Irish dairy industry develop business in markets through a range of services including bespoke research, buyer-supplier contact events and trade fairs.

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Vision for the Irish Dairy Sector

To be the world's most trusted producer of sustainably driven, and technically advanced, high-quality dairy products.



Irish Dairy Farming

Ireland's dairy industry is built on the tradition of intergenerational family farming.



8.458 billion litres

Ireland produced 8.458 billion litres of milk in 2023.

Irish milk collections have grown by over 33% since 2014.

1.5 million cows

Irish dairy cow numbers totalled 1.5 million in 2023.

The average Irish herd size is 93 cows with a milk yield of approximately 5,598 litres per cow per annum.



16,000 farms

Over 16,000 Irish dairy farms are members of the Bord Bia Sustainable Dairy Assurance Scheme, accounting for 99% of production

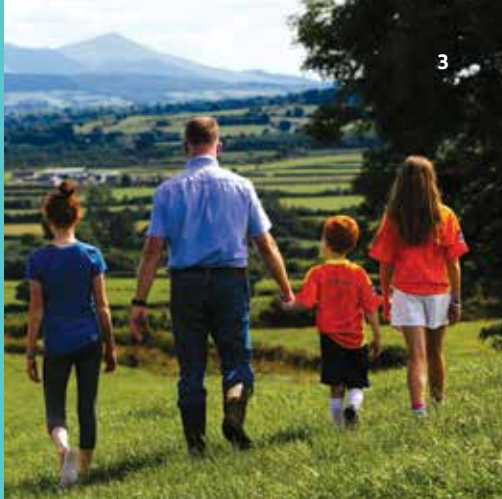
95%

The average percentage of an Irish cow's diet that comes from grass.

240 days

On average, cows in Ireland spend 240 days each year on pasture, with 95% of their diet consisting of grass.

Ireland has the longest grass growing season in the northern hemisphere.

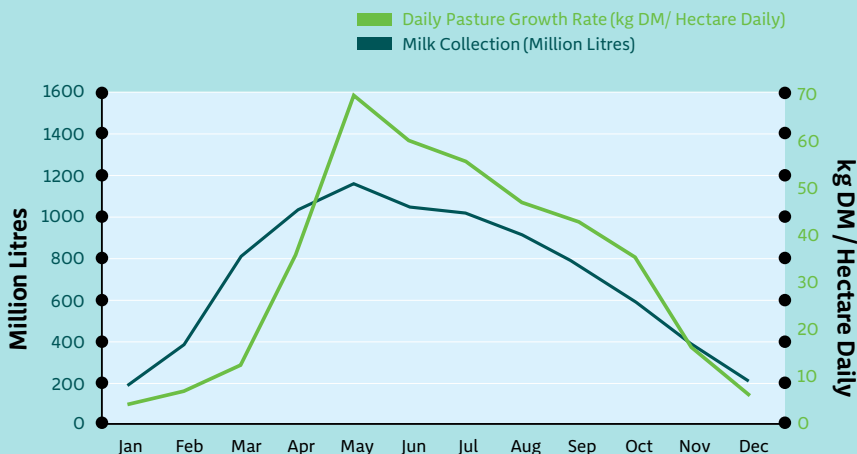


Island location

Ireland's island location on the western edge of Europe brings a long grass growing season due to the temperate climate, abundant rainfall, and fertile soils.

140+ markets

Irish dairy products are exported globally to over 140 markets.



As the Irish dairy system is pasture based, milk collections peak seasonally in the summer months in line with grass growth. However, dairy products from Ireland are available 12 months of the year.

Irish Dairy Industry

Ireland exported €6.3 billion of dairy products in 2023, making it the largest food and drink export category. Ireland is renowned for the production of quality dairy products and ingredients.

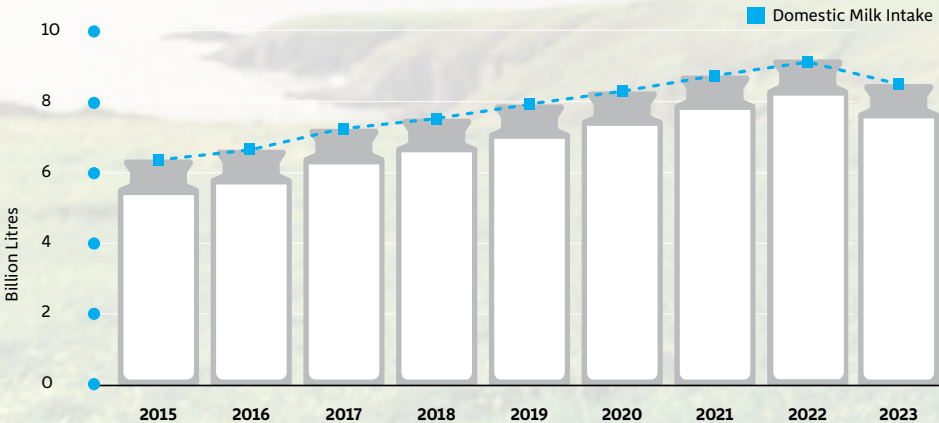
Ireland has a population of approximately 5.1 million people, yet it produces enough dairy to feed multiples of that. What Ireland produces is influenced by its seasonal grass growth and its dairy production is focused on high-quality butter, cheese and powder products.

Ireland is known for its grass fed butter and is home to the world renowned Kerrygold brand.

Ireland exported 279,491 mt of cheese in 2023, and is particularly well known for its cheddar cheese production. The industry is continuing to enhance its cheese making capabilities in other varieties such as mozzarella and European continental style cheeses.

Ireland has earned a strong reputation for the production of dairy powders, including fat filled, skim milk, casein, whole milk and butter milk powders as well as premium specialised nutrition. Multinational nutritional companies have chosen to locate in Ireland owing to its high-quality milk pool and dairy ingredients that meet the rigorous standards and regulations needed to supply this sector.

Domestic Milk Intake



Source: CSO Ireland

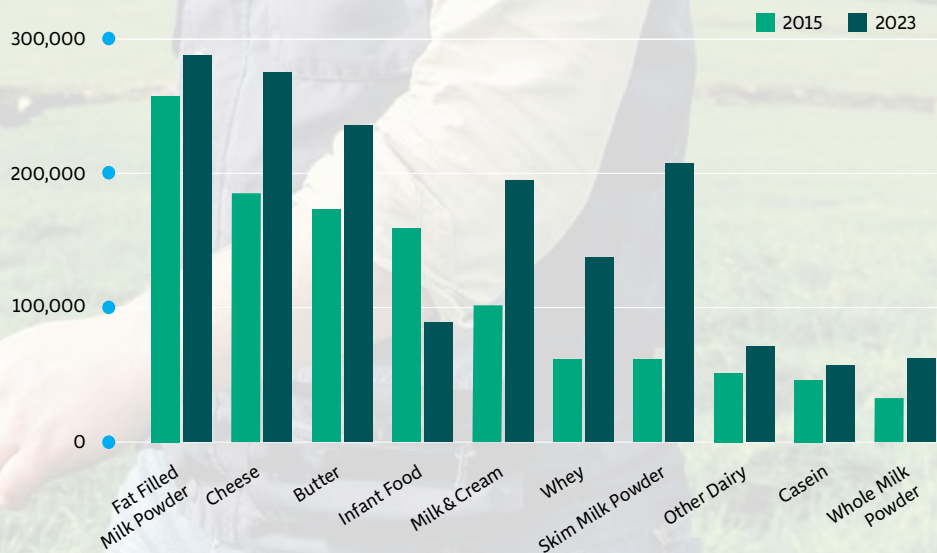
1.64 million mt

Ireland exported approximately 1.64 million mt of dairy products in 2023

€6.3 billion

Ireland exported €6.3 billion of dairy products in 2023

9 year Growth of Irish Dairy Exports (mt)



Origin Green

Origin Green is Ireland's food and drink sustainability programme. It is a fully integrated supply chain programme, led by Bord Bia, that brings together our food industry - from farmers to food manufacturers, retailers and foodservice operators - with the common goal of sustainable food production.

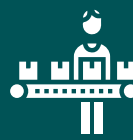
This programme enables Ireland's food and drink industry to set and achieve measurable sustainability targets that respect the environment and serve local communities more effectively. Crucially, Origin Green is about measuring and improving how we do this on an ongoing basis in order to build and protect our global reputation for food sustainability.



SUPPLY CHAIN LEVEL



Farm



Manufacturing



Retail & Foodservice

What is Measured?	Methodology: On Farm Assessments	Methodology: Sustainability Charter	Methodology: Sustainability Charter
Energy	✓	✓	✓
Emissions	✓	✓	✓
Biodiversity	✓	✓	✓
Water	✓	✓	✓
Socio-Economic	✓	✓	✓
Traceability	✓		✓
Welfare	✓		
Animal Health	✓		
Food Safety	✓		✓
Raw Material Sourcing	✓	✓	✓
Waste	✓	✓	✓
Social Sustainability	✓	✓	✓
Health & Nutrition		✓	✓
Sustainable Sourcing		✓	✓
Transport	✓		✓



1. At Farm Level

The Sustainable Dairy Assurance Scheme (SDAS) is a national dairy scheme with close to 100 percent participation from Irish dairy farmers.

The SDAS was developed by a Technical Advisory Committee (TAC) representing Bord Bia - the Irish Food Board; Teagasc; the Food Safety Authority of Ireland (FSAI); the Department of Agriculture, Food and the Marine (DAFM); industry (producers and processors) and other technical experts. The SDAS monitors quality assurance requirements and collects farm performance data to demonstrate the sustainability of Irish dairying at individual farm level. It monitors Ireland's progress in a systematic way on its journey of continuous improvement.

A farm inspection is conducted by an independent auditor on every member's farm at 18 month intervals and a comprehensive report is produced on the performance of the farm under the criteria of the two main components of the SDAS: **Sustainability** and **Quality Assurance**.

SUSTAINABILITY

As part of SDAS, Bord Bia auditors gather data during the audit process through the Sustainability Survey. This enables Bord Bia to assess the environmental performance of farms via a carbon footprint calculation. The data gathered is used to generate a farmer feedback report which includes a summary of farm performance under:

1. General Farm Performance
2. Carbon Footprint
3. Greenhouse Gases (GHGs)
4. Nutrient Management
5. Grassland Management
6. Farm Health and Safety.

The reported data compares current farm performance against the previous SDAS audit and is also used as a benchmark against farms of a similar size. The purpose of the feedback report is to demonstrate to farmers how their farm inputs and activities contribute to GHG production. It also contains advice on how to mitigate against these emissions and improve production efficiencies.

QUALITY ASSURANCE

The SDAS scheme is accredited to the European Standard for Product Certification (ISO/IEC 17065: 2012). During the Bord Bia farm visit, a member's compliance in areas relating to legal, quality and customer requirements including food safety, traceability, animal welfare and farm safety are assessed.





2. At Manufacturing Level

The focus of Origin Green is on the development of a sustainable plan, from which each business sets out and delivers clear, measurable and time-bound targets in accordance with the Origin Green Sustainability Charter. This plan sets robust and measurable targets in three key areas:

1. Raw material sourcing
2. Environment
3. Social sustainability

Companies are designated as verified members of Origin Green when their sustainability plan has been independently verified by Mabbett*.

Ongoing membership of the programme is subject to the submission of annual progress reports that are also independently verified. This allows Bord Bia to track cumulative commitments and progress made by Origin Green verified members over time.

*leading independent international environmental, engineering, health and safety, and sustainability consultants.

Bord Bia Grass Fed Standard



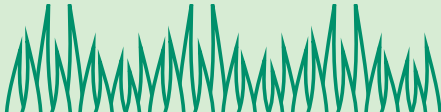
The standard is the world's first **independently verified grass fed certification**. It provides reassurance that dairy products carrying the certification have been produced using milk from **Irish grass fed cows**.

The standard is accredited to product standard ISO 17065 by the Irish National Accreditation Board.



47%

47% of consumers globally associate Ireland with grass fed. ⁽¹⁾



The standard was developed by Bord Bia using the Teagasc grass fed model, and in conjunction with the dairy industry.



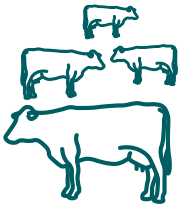
Bord Bia has overall responsibility for the management of the Grass Fed Standard. This includes maintenance of the internal quality management system, and inspection and certification of processors wishing to use the grass fed logo.

BORD BIA
IRISH FOOD BOARD

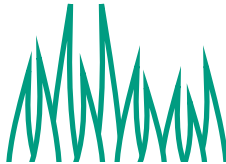


*Talk to your Irish Dairy Supplier about option for Verified Grass Fed.

Dairy products certified to carry the **Bord Bia Grass Fed Standard** are produced using milk from herds that:



Are members of the independently verified Bord Bia Sustainable Dairy Assurance Scheme



Enjoy a diet that consists on average of **95.1%** grass ⁽²⁾



Spend an average of **240** days of the year out on pasture ⁽³⁾

Why Grass Fed Dairy is Better?

Demand for Grass Fed Dairy is Increasing



Health Benefits

Grass fed dairy has higher levels of beneficial nutrients compared to indoor-based dairy, supporting healthy lifestyles. ⁽⁴⁾



Improved Animal Welfare

Irish dairy cows can lead more 'natural' lives out on pasture. ⁽⁵⁾



Improved Environmental Sustainability

Irish grass fed dairy emits the lowest greenhouse gas footprint in the EU. ⁽⁵⁾



Consumers Will Pay a Premium for Grass Fed Dairy

Half of consumers globally said that grass fed would influence their choice of dairy. Over 60% of consumers in key markets claim that they would pay more for grass fed products. ⁽⁶⁾

Why Choose Irish Dairy?



Dairy Nutrition

Dairy is a natural and rich source of high-quality:

- Protein
- Calcium
- Vitamins and minerals



Markers of Trust & Quality

- The Bord Bia Sustainable Dairy Assurance Scheme provides consumers with evidence that Irish dairy is a quality assured product, produced sustainably under an accredited scheme.



64%

Grasslands

- Ireland covers 6.9 million hectares. 64% is dedicated to agriculture.
- 81% of agricultural land is devoted to pasture, hay or silage.
- Increasing use of multi-species swards for greater biodiversity and animal health.
- Ireland's permanent pasture acts as a carbon store.





4th

Fresh Clean Air

- Ireland's PM10 levels are the 4th lowest in Europe - PM10 is particulate matter in the air that is 10 micrometres or less in diameter.
- Ireland is one of the seven countries in Europe with PM2.5 levels below the limit set by the WHO.



Ireland's Mild Climate

- The influence of the Atlantic Ocean prevents extremes of temperature so animals can graze outdoors for large parts of the year.
- Hills and mountains, many of which are near the coasts, provide shelter from strong winds and from the direct oceanic influence.



2,400mm

Natural Water Resources

- A natural supply of water from the rain and ground provides sufficient water for agricultural purposes, therefore there is no need to irrigate the land.
- Ireland gets an average of 1,750-2,400mm of rainfall per year, ensuring optimum grass growth from February to November that will meet dairy herd requirements.



Dairy Processors

HQ Locations

Ireland in relation to UK and Continental Europe



Directory of Irish Dairy Processors and Suppliers



 www.arrabawn.ie
 info@arrabawn.ie
 +353 674 1800

ABOUT

Established in 1913, Arrabawn is a farmer owned agri-based organisation headquartered in Nenagh, Co. Tipperary.

SPECIALISATION




Specialists in dairy protein manufacture, specifically casein and caseinate, for applications worldwide.

Arrabawn also produce butter, SMP, whey and blends for specific customer needs.

MILK POOL

1,000 family farm suppliers supply 500 million litres of milk for processing annually.



 www.aurivo.ie
 dairyingredients@aurivo.ie
 +353 94 986 0114

ABOUT

Aurivo Co-Operative Ltd is an innovative, multipurpose agricultural co-operative with business interests in dairy ingredients, consumer foods, retail stores, animal nutrition and livestock marts.

SPECIALISATION

Aurivo has an extensive portfolio of regional, national and international consumer foods brands, including For Goodness Shakes sports nutrition; Connacht Gold; Organic for Us; and Donegal Creameries.

ADDITIONAL INFORMATION

Aurivo also export butter and enriched milk powder to almost 50 countries worldwide.

Directory of Irish Dairy Processors and Suppliers



 www.carbery.com
 info@carbery.com
 +353 23 884 7222

ABOUT

Carbery is a leading global manufacturer of nutritional dairy ingredients, flavours and cheeses. Owned by the farmers of West Cork, Carbery's goal is to create delicious and nutritious products for customers in over 50 countries around the world.

SPECIALISATION

Dairy: Natural cheddar, reduced fat cheese, inclusions cheese, mozzarella and heat stable mozzarella.

Nutrition: Whey protein isolate, whey protein hydrolysate, flavours, extracts & essences.

SUSTAINABILITY

Origin Green, Bord Bia Grass Fed, Farm Zero C

ACCREDITATIONS

Halal, Kosher, ISO, BRC, Origin Green, Non-GMO Project Verified, Origin Green Gold Member

NO. OF EMPLOYEES

900 employees worldwide



FOOD INGREDIENTS



 www.dairygold.ie
 info@dairygold.ie
 +353 252 4411

ABOUT

Dairygold's high-quality, pasture-based milk pool provides an excellent raw material for a range of high-quality dairy ingredients, produced in a sustainable manner.

State-of-the-art manufacturing facilities are well invested, and operate to the highest standards. Dairygold's focus is providing nutritious dairy solutions to its global customer base, while minimising the carbon footprint of its business.

SPECIALISATION

Cheddar cheese, speciality cheese, demineralised whey powder, SWP, FCMP, FFMP, SMP, rennet and acid casein, butter, customised powders.

SUSTAINABILITY

Origin Green, Bord Bia Grass Fed Approved

MILK POOL

1.5 billion litres of milk supplied by 2,600 farmers.

NO. OF EMPLOYEES

1,400

TURNOVER

€1.1 billion

ACCREDITATIONS

FSSC, BRC, Halal, Kosher, Origin Green, ISO



 www.danskofoods.com
 info@danskofoods.com
 +353 500 5544

ABOUT

Dansko are an independent, family owned dairy company, established in 1986. Dansko operate from a headquarters in Cork City and a BRC accredited production facility in the 'heart of the golden vale' region in Co. Limerick.

SPECIALISATION

A dairy trade business who specialise in sourcing and supplying dairy ingredient solutions to the global market. Dansko deliver the finest Irish produce as well as sourcing product from UK, EU, North America and Oceania, exporting both traded and value-add dairy products to over 16 countries, spanning three continents.

ACCREDITATIONS

BRC



 www.glenstalfoods.com
 info@glenstalfoods.com
 +353 6 138 6511

ABOUT

Founded in 1995, Glenstal Foods is a leading Irish dairy company located in the heart of the Golden Vale in County Limerick, Ireland. Glenstal Foods is a global dairy supplier, selling quality dairy products and ingredients.

SPECIALISATION

Glenstal Foods specialise in working with retail, food service and manufacturing industries. Main products include: butter, cheese, nutritional powders, milk powders and casein.

ACCREDITATIONS

BRC Global standard for Agents and Brokers (issue 2) and hold grade AA.

SUSTAINABILITY

Origin Green verified by Bord Bia.

Glenstal Food's focus areas are:

1. Reducing:
 - Energy and water consumption in the office building
 - The amount of plastic in cheese packaging
 - The "offcut" waste during cheese production
2. Introducing low-fat cheese options
3. Ongoing investment in local community projects and charities

Directory of Irish Dairy Processors and Suppliers



 www.gobia.com
 sales@gobia.com
 +353 6 130 0909

ABOUT

GoBia has over 30 years' experience supplying dairy ingredients to global markets. GoBia have developed a range of clean label dairy concentrates, which concentrate authentic dairy flavours to deliver cost savings with lower fat, calories and cholesterol. GoBia have also developed a wide range of functional powder blends to consistently produce high-quality cheese types. The company's flavour house, Flaverco, has an extensive library and can create bespoke flavours to suit every profile. GoBia also manufacture Anhydrous Milk Fat and Butteroil.

SPECIALISATION

Manufacturing - AMF, Butteroil, Ghee, Dairy Concentrate Flavours, Cheese Powders, Specialist Dairy Powder Blends.

NO. OF EMPLOYEES

45

ACCREDITATIONS

BRC



 www.kerry.com
 info@kerry.ie
 +353 4 593 1000

ABOUT

Kerry, the Taste & Nutrition company, offers solutions that nourish lives all over the world. From humble beginnings as an Irish dairy co-operative, Kerry has grown into an international food industry leader, with people on the ground in more than 50 countries and a manufacturing network of more than 137 locations globally.

SPECIALISATION

Kerry has a strong food heritage that is coupled with over 40 years of experience, global insights and market knowledge, culinary and applications expertise as well as its unique solutions which enables it to anticipate and address its customers' needs.

NO. OF EMPLOYEES

21,000 people globally, including over 800 food scientists.



www.lakelanddairies.com



FoodIngredients@lakelanddairies.com



+353 49 436 4200

ABOUT

Lakeland Dairies, a farmer-owned co-operative, has been producing premium quality food ingredients for over 130 years using pure, fresh Irish milk. Lakeland Dairies is always there for its customers, delivering a consistent supply of superb dairy ingredients every single day of the year.

SPECIALISATION

Lakeland Dairies food ingredients, and research and development teams will work with you to develop bespoke solutions tailored to your specifications and market requirements. Products include: milk powders, proteins and dairy fats including skim milk powder, fat filled milk powder, full cream milk powder, acid casein and butter. Lakeland Dairies Foodservice and Consumer Foods division enjoys a rich history of developing innovative dairy products which continues today. The company's portfolio extends from milk and butter portions, packet butter, flavoured milks, creams, cream blends and performance creams in a range of sizes convenient for all foodservice applications and at home consumption. It also produces a range of ice cream mixes and long-life cream in a range of sizes.

MILK POOL

2 billion litres of milk supplied by 3,200 farmers.

NO. OF EMPLOYEES

1,400

TURNOVER

€1.6 billion

ACCREDITATIONS

FSSC2200, Halal, Kosher

SUSTAINABILITY

Lakeland Dairies' strategy, Pathway to a Better Future, outlines its commitment to producing safe, nutritious and sustainable food products for customers across the globe, whilst working in harmony with the environment.



**North Cork
Creameries**



www.northcorkcreameries.com



info@northcorkcreameries.com



+353 295 0003

ABOUT

Established in 1928, North Cork Creameries is a farmer owned co-operative situated in Kanturk, Co. Cork.

SPECIALISATION




Supplying both retail and ingredient channels, North Cork produce premium butters including sweet cream butter and whey butter as well as high specification powders including skim milk powder, sweet whey powder, and rennet caseins.

MILK POOL

North Cork process 220 million litres of milk annually from its 270 farmer shareholders.

Directory of Irish Dairy Processors and Suppliers



 www.ornua.com
 ingredients.dublin@ornua.com
 +353 1 661 9599

ABOUT

Ornua is a dairy co-operative which markets and sells dairy products on behalf of its members; Ireland's dairy processors and, in turn, Irish dairy farmers. Ornua is Ireland's largest exporter of Irish dairy products, exporting to 110 countries worldwide.

SPECIALISATION

Ornua Ingredients is responsible for the procurement of Irish and non-Irish dairy products and for the sale of dairy ingredients to food manufacturing and food service customers across the world. Ornua Ingredients is also responsible for managing volatility through de-risking and trading strategies.

TURNOVER

Headquartered in Dublin, its 2023 turnover was €3.4 billion.




NUMBER OF EMPLOYEES

A global team of 2,850 employees.

ADDITIONAL INFORMATION:

Ornua operates from 10 business units worldwide, including 14 production facilities, and has sales and marketing teams working in-market across all four corners of the globe.



 www.tipperary-coop.ie
 jlewis@tipperary-coop.ie
 +353 623 2000

ABOUT

Tipperary Co-operative Creamery Ltd is a 100% farmer owned co-operative with over 100 years of dairy processing experience. In 2020, Tipperary Co-op invested in a new state-of-the-art milk processing facility, making the site one of the most modern dairy ingredient facilities in Europe. Tipperary's R&D team is focused on the development of bespoke, healthy and natural products based on its customers' requirements.

SPECIALISATION

Tipperary Co-op is renowned for high-quality, technically differentiated dairy ingredients and have been supplying milk powders to the infant formula manufacturing and food ingredient sectors for over 40 years. Products include high heat-stable, low spore skim, buttermilk, whey, fat-filled milk powder and various fortified wet-blended milk powders and milk alternatives. All products are halal and kosher approved.

ADDITIONAL INFORMATION

Tipperary Co-operative's four-pillar approach that drives innovation is:

- 1 Gut and metabolic health.
- 2 Immunity and wellbeing.
- 3 Bone and muscle maintenance / development.
- 4 Cognitive support / development.



 www.tirlaningredients.com
 solutions@tirlan.ie
 +353 56 779 6300

ABOUT

Tirlán is Ireland's largest processor of dairy and Irish grains, leveraging generations of expertise and a commitment to quality. Tirlán processes one-third of the Irish milk pool at 11 state-of-the-art-production sites, producing a wide range of high-quality dairy and oats products. Tirlán is the largest cheddar cheese producer in Europe, the second largest WPI manufacturer in the EU, the second largest rennet casein manufacturer globally, and a leading manufacturer of specialised milk proteins for clinical nutrition applications. Tirlán is also well known for its high-quality butter and butter fats products. In more recent years Tirlán has developed a portfolio of oat ingredients for plant-based foods.

Innovation is at the heart of Tirlán's operations. Tirlán's dedication to innovation is evident in its portfolio of consumer brands including Avonmore and Wexford as well as its innovative range of dairy and plant-based ingredients for sports and lifestyle nutrition, clinical nutrition, and food products. Tirlán has been at the forefront of cheese and butter production for more than 60 years and its experience developing award-winning cheese for international retail, foodservice and ingredients markets is globally recognised.

Tirlán's heritage in family farming is a testament to its enduring values and community-focused approach. This unique blend of heritage and innovation allows Tirlán to produce high-quality, traceable products that resonate with customers worldwide.

SUSTAINABILITY

Tirlán is proud to introduce its sustainability strategy "Living Proof" - a commitment to farming, food and the future. It is the company's sustainability promise for a better way and a better world for generations to come.

NO. OF EMPLOYEES: 2000

TURNOVER: €3 BILLION

MILK POOL: 3 billion litres

Processor Capabilities

		Arrabawn	Aurivo	Carbery	Dairygold Food Ingredients
Butter	Unsalted Lactic	✓	✓		✓
	Unsalted Sweet Cream	✓	✓		✓
	Salted Sweet Cream	✓	✓		✓
	Whey	✓			✓
Solid Milk Fats	Ghee				
	AMF				
Cheese	White Cheddar			✓	✓
	Red Cheddar			✓	✓
	Red Leicester			✓	
	Monterey Jack			✓	✓
	Cagliata				
	Mozzarella			✓	
	Emmental				✓
	Cheese Powder				
	Others			✓	✓
Nutritional Powder	Infant Formula				✓
	Whey Protein Isolate			✓	
	Whey Protein Hydrolysate			✓	
	Fermented Whey Protein				
Milk Powders	Full Cream Milk Powder				✓
	Fat Filled Milk Powder		✓		✓
	Buttermilk Powder				✓
	Skim Milk Powder	✓	✓	✓	✓
	Skim Milk Yoghurt Powder		✓		
	Whey Protein Concentrate	✓		✓	
	Whey Permeate				
	Demineralised Whey Powder				✓
	Skim/ Whey Blends				
Casein	Acid Casein	✓			✓
	Rennet Casein				✓
	Caseinate	✓			
	Sodium Caseinate	✓			
	Calcium Caseinate	✓			
Blended Powders	Skim/Whey Blends	✓			
	Other Blends	✓			

Please use the contact details from page 14-21 to ask for a full list of specifications and capabilities.

Contact Us

The Bord Bia dairy team is happy to provide more information on Irish dairy and to connect you with Irish dairy suppliers.

Please email:

dairy@bordbia.ie

Or visit the Bord Bia Irish dairy page at:

irishfoodanddrink.com



Bord Bia International Offices

- Dublin
- Amsterdam
- Dubai
- Dusseldorf
- Lagos
- London

- Madrid
- Milan
- New York
- Paris
- Shanghai
- Stockholm

- Singapore
- Tokyo
- Warsaw

Meet the Team



David Kennedy
HEAD OF DAIRY



Margaret Butler
DAIRY SECTOR MANAGER



Ryan George
DAIRY SECTOR MANAGER



Bo Zhang
DAIRY EXECUTIVE



Robert Murphy
DAIRY INTERNATIONAL
GRADUATE

REFERENCES

1. Bord Bia, 2018.
2. The minimum acceptable grass fed figure for a herd to qualify for the standard is 90% on a fresh weight basis. Milk pooled from different dairy processors must achieve a grass fed average of 95%.
3. On average, Irish dairy cows spend 240 full days a year out on pasture. It is expected that 99% of Irish dairy farms meet the threshold.
4. O' Callaghan, 2019.
5. Joubran et al., 2021.
6. Ernst and Young Research, 2018.

