



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.

Scan to watch: Discover Irish Dairy Excellence



Irish Dairy Farming

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



8.4 billion

Ireland produced 8.4 billion litres of milk in 2024.

Irish milk collections have grown by over 49% since 2014.

1.5 million cows

Irish dairy cow numbers totalled 1.5 million in 2024.

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



15,500 dairy farms

Over 15,500 Irish dairy farms are members of the Bord Bia Sustainable Dairy Assurance Scheme, accounting for 99% of production

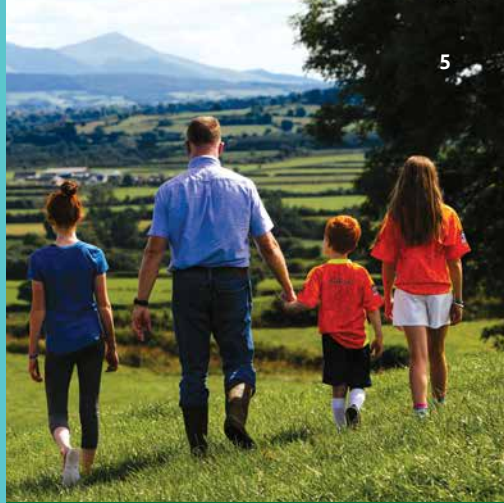
95%

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.

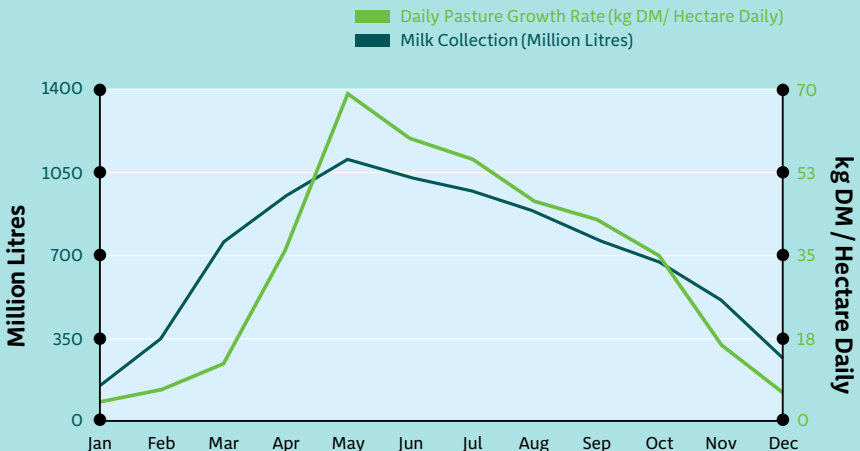


Mild climate

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 €6.4 billion of dairy products in 2024, making it the largest food and drink export category. Ireland is renowned for the production of quality dairy products and ingredients.

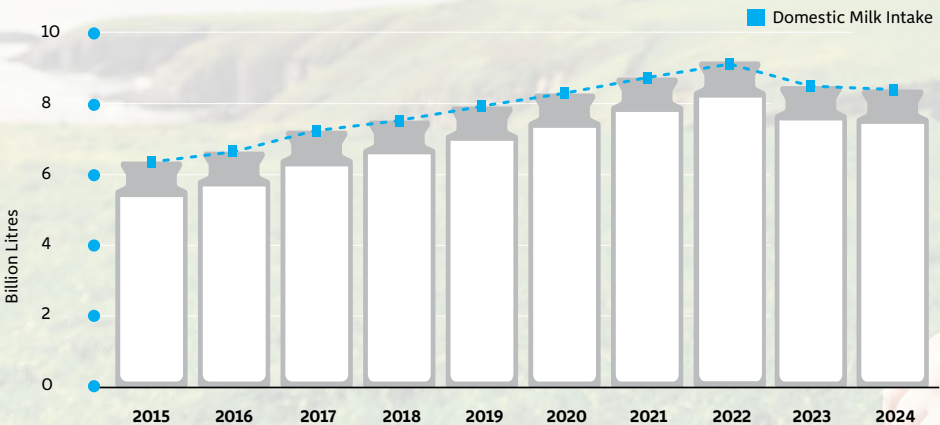
What Ireland produces is influenced by its seasonal grass growth and its dairy production is focused on high-quality butter, cheese and powder products.

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

Ireland exported 290,000 mt of cheese in 2024, 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 European continental style cheeses.

Irish dairy products and solutions are crafted with the global consumer in mind. The Irish dairy industry has an earned reputation for the production of highly functional products that can add value through enhancing taste, texture, nutritional density and yield. The industry has also spearheaded and invested in sustainable production practices and processes and continues to place a strong emphasis on continued improvements in this space.

Domestic Milk Intake

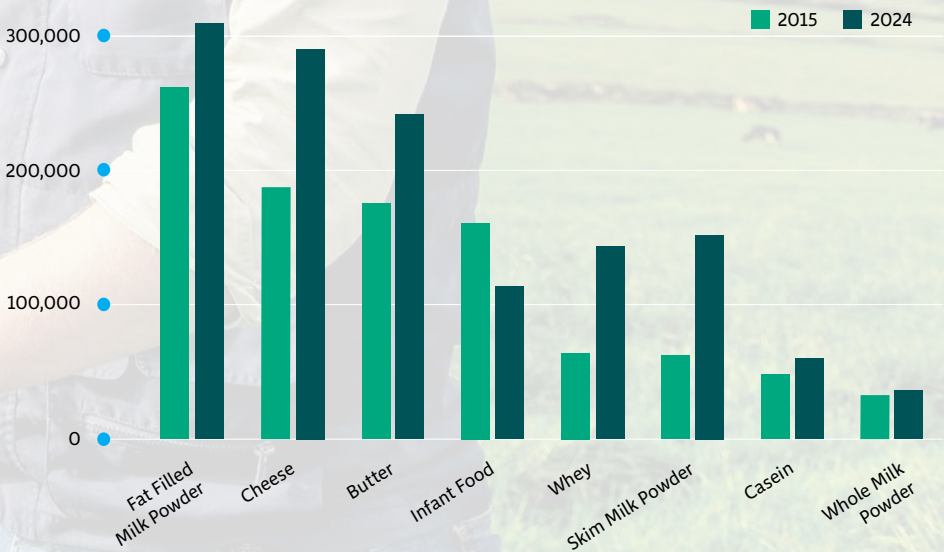


Source: CSO Ireland

1.89 million mt

Ireland exported **1.8 million metric tonnes** of dairy valued at **€6.5 billion** in 2024

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.

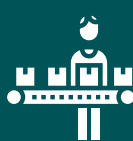
This programme enables Ireland's food and drink industry to set and achieve measurable sustainability targets that respect the environment and serve local communities more effectively. Crucially, Origin Green is about measuring and improving how we do this on an ongoing basis in order to build and protect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



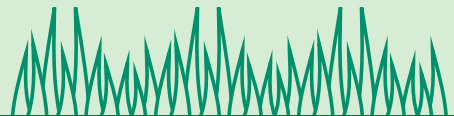
The standard is the world's first **independently verified grass fed certification**. It provides reassurance that dairy products carrying the certification have been produced using milk from **Irish grass fed cows**.

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.



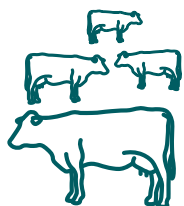
Bord Bia has overall responsibility for the management of the Grass Fed Standard. This includes maintenance of the internal quality management system, and inspection and certification of processors wishing to use the grass fed logo.

BORD BIA
IRISH FOOD BOARD

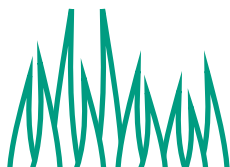


*Talk to your Irish Dairy Supplier about option for Verified Grass Fed.

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

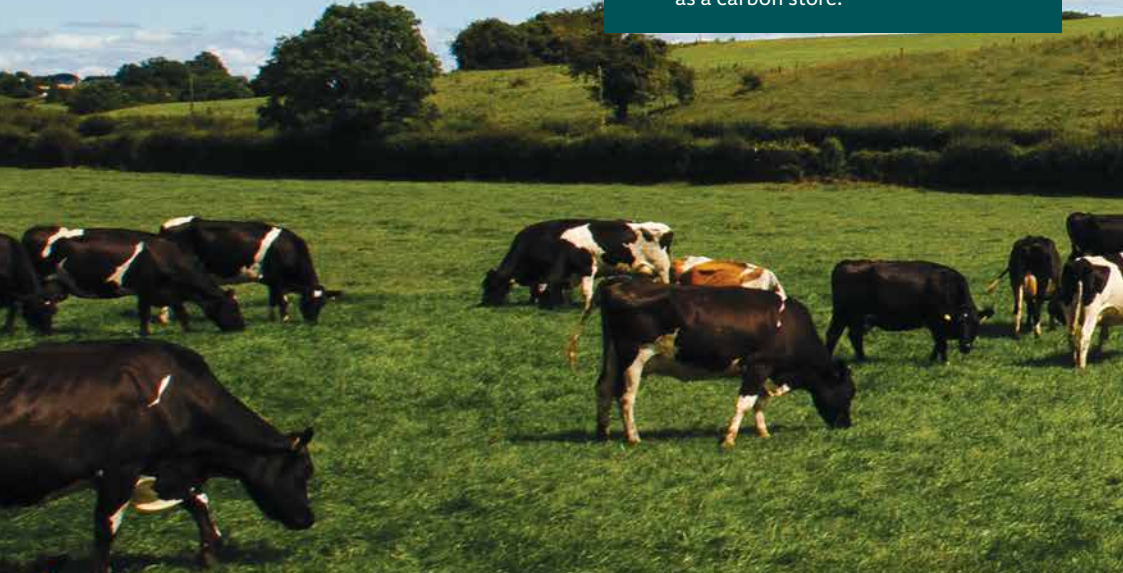
- The Bord Bia Sustainable Dairy Assurance Scheme provides consumers with evidence that Irish dairy is a quality assured product, produced sustainably under an accredited scheme.



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.arrabawntipperary.ie
 info@arrabawntipperary.ie
 +353 67 41800

ABOUT

Formed in 2025 through the merger of Arrabawn and Tipperary Co-operatives, Arrabawn Tipperary Co-operative is a 100% farmer-owned agri-based organisation headquartered in Nenagh, Co. Tipperary, with state-of-the-art processing facilities across the region.

With over 200 years of combined experience in dairy processing and innovation, the new co-op is focused on delivering high-quality dairy ingredients and natural products tailored to customer needs worldwide.



See Products Available

SPECIALISATION




Arrabawn Tipperary is a leader in dairy ingredient innovation, specialising in:

- Dairy protein manufacture, including casein and caseinate for general and medical nutrition, high protein snacking and processing sectors
- Infant formula and specialty food ingredient sectors, supplying high-heat stable, low spore skim milk powder and buttermilk powders.
- Affordable Nutrition Sector: Fat Filled milk Powder, regular and low protein
- Butter, SMP (Skim Milk Powder), whey,
- Blends for customised solutions.
- All kosher/halal-certified products.
- Our products are backed by advanced R&D focused on functionality and nutrition.

MILK POOL

Over 1,500 family farms contribute more than 750 million litres of milk annually to our processing network, supporting sustainable farming and local economies.



 www.aurivo.ie
 dairyingredients@aurivo.ie
 +353 94 9860114

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.




See Products Available

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.



See Products Available

SPECIALISATION

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

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

NO. OF EMPLOYEES

1,000 employees worldwide

SUSTAINABILITY

Origin Green verified member, Bord Bia Grass Fed Approved, All Milk suppliers SDAS approved, Farm Zero C Project aiming to create a climate-neutral economically-viable Dairy farm and sustainability bonus scheme for our suppliers to drive sustainability improvements on farm, called "FutureProof".

ACCREDITATIONS

Halal, Kosher, ISO50001 and ISO14001, BRCGS, Non-GMO Project Verified, Origin Green Gold Member, Bord Bia grass fed.



FOOD INGREDIENTS



 www.dairygold.ie
 info@dairygold.ie
 +353 25 24411

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.



See Products Available

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 21 5005544

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.



See Products Available

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 61 386511

ABOUT

For over 30 years, Glenstal Foods has been a trusted partner for global retailers, foodservice operators, and manufacturers. Based in Ireland's Golden Vale, we source milk from pasture-fed cows to produce Irish dairy products with exceptional taste, quality, and authenticity. We deliver tailored solutions that help you grow your category, strengthen margins, and meet evolving consumer demand.



See Products Available

OUR PRODUCT EXPERTISE

Cheeses: Cheddar, Emmental, Gouda, and Edam

Butter: Award-winning salted and unsalted sweet cream butter

Milk powders: SMP, WMP, Whey Powder, Casein/Caseinates

Other Dairy Ingredients: Buttermilk and lactose

GLOBAL REACH

Europe, North America, the Middle East, Asia and Africa.

SOURCING & SUSTAINABILITY

As an Origin Green verified company, sustainability is built into everything we do: Sustainable Dairy Assurance Scheme, Packaging Innovation, Community & People, Supporting local initiatives, Biodiversity. By choosing Glenstal, you strengthen your own ESG commitments and meet growing consumer demand for traceable, responsible dairy.

AWARDS & CERTIFICATIONS

Supreme Champion Award, Blas na hÉireann (top product out of 2,500+ entries). Great Taste Awards, 1,2 and 3 stars. BRC Global Standard Agents & Brokers (Issue 2) - Grade AA certification

Directory of Irish Dairy Processors and Suppliers



 www.gobia.com
 sales@gobia.com
 +353 61 300909

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



See Products Available

KERRY | DairyIreland

 www.kerrydairyireland.com
 KDI-Enquiry@Kerry.com
 +353 66 7182000

ABOUT

Kerry Dairy Ireland is a vertically integrated farm-to-fork business with an extensive retail presence and a leading nutritional and dairy ingredients division, delivering high-quality dairy solutions with a focus on sustainability and innovation. With over 50 years' experience in milk processing, dairy and nutritional technology advancement, and product innovation, we are a key stakeholder in the global food industry and creators of a strong portfolio of market leading dairy brands. From our food, for food culture and deep-rooted connection to our 2,800 milk suppliers differentiates our business and offers captivating opportunities for our customers and consumers. Our dairy comes from some of the world's richest grazing land and is produced by a network of Irish family farms that have one of the lowest carbon footprints in the world. Through a combination of expertise, innovation, and sustainability, Kerry Dairy Ireland is proud to shape the future of dairy.

SPECIALISATION:

Skimmed Milk Powder; Rennet & Acid Casein; Milk proteins Isolate and Concentrate; Milk Proteins Hydrolysates; Sweet & Demineralized Whey Powder, Permeate Powder; Base Powders & Canned Formula; Other Specialty milk powders; Butter & Cream; Natural Cheddar Cheese; Cheese Solutions (processed and analogue cheese)

NO. EMPLOYEES:

1600+

TURNOVER:

€1.4 billion

SUSTAINABILITY:

Evolve Regendairy Sustainability Programme, Stage 5 Verification on the Sustainable Dairy Partnership Platform, Origin Green, Sustainable Dairy Assurance Scheme certified milk pool, Bord Bia Grass Fed Certified, Non-GMO Project Verified.

ACCREDITATIONS:


BRC, FSSC 22000, ISO, RSPO Certification, Vegan Certification, CLAS, Kosher Certification, Halal Certification.




See Products Available



 www.lakelanddairies.com

 FoodIngredients@lakelanddairies.com

 +353 49 4364200

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 leverages its research and development expertise to provide tailored solutions aligned with customer specifications and market requirements. The product portfolio encompasses milk powders, proteins, and dairy fats, including skim milk powder, fat-filled milk powder, full-cream milk powder, acid casein, butter, and specialised performance butter products for the industrial bakery sector. The Foodservice and Consumer Foods division maintains a legacy of dairy product innovation. Their product range includes milk and butter portions, packet butter, flavored milks, creams, cream blends, and performance creams, available in various formats for both foodservice and retail applications. Additional offerings include ice cream mixes and long-life cream in multiple sizes.

MILK POOL

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

NO. OF EMPLOYEES

1,400

TURNOVER

€1.75 billion

ACCREDITATIONS

FSSC22000, 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.



See Products
Available

Directory of Irish Dairy Processors and Suppliers



 www.northcorkcreameries.com
 info@northcorkcreameries.com
 +353 29 50003

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.



See Products Available



 www.ornua.com
 ingredients.dublin@ornua.com
 +353 1 6619599

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 2,800 employees.

ADDITIONAL INFORMATION:

Ornua operates from 10 business units worldwide, including 12 production facilities, and has sales and marketing teams working in-market across all four corners of the globe.



See Products Available



 www.tirlaningredients.com
 solutions@tirlan.ie
 +353 56 7796300

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.

MILK POOL: 3 billion litres

NO. OF EMPLOYEES: 2000

TURNOVER: €3 billion



See Products Available

Processor Capabilities

		Arrabawn Tipperary	Aurivo	Carbery	Da...
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				
Nutritional Powder	Others			✓	
	Infant Formula	✓			
	Whey Protein Isolate			✓	
	Whey Protein Hydrolysate			✓	
Milk Powders	Fermented Whey Protein				
	Full Cream Milk Powder				
	Fat Filled Milk Powder	✓	✓		
	Buttermilk Powder	✓			
	Skim Milk Powder	✓	✓		
	Skim Milk Yoghurt Powder		✓		
	Whey Protein Concentrate	✓		✓	
	Whey Permeate				
Casein	Demineralised Whey Powder				
	Skim/ Whey Blends				
	Acid Casein	✓			
	Rennet Casein				
	Caseinate	✓			
Blended Powders	Sodium Caseinate	✓			
	Calcium Caseinate	✓			
	Skim/Whey Blends	✓			
	Other Blends	✓			

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

Irish Dairy Producers and Suppliers

Argold	Dansko	Glenstal Foods	GoBia	Kerry	Lakeland Dairies	North Cork Creameries	Ornua	Tirlán
✓	✓	✓	✓	✓	✓	✓	✓	✓
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		✓	✓				✓	
		✓	✓				✓	
		✓	✓	✓		✓	✓	✓
		✓	✓			✓	✓	✓

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**](mailto:dairy@bordbia.ie)

Or visit the Bord Bia Irish dairy page at:

[**irishfoodanddrink.com**](http://irishfoodanddrink.com)



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Meet the Team



David Kennedy
HEAD OF DAIRY



Margaret Butler
DAIRY SECTOR MANAGER



Ryan George
DAIRY SECTOR MANAGER



Bo Zhang
DAIRY EXECUTIVE



Geoff Power
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.

