

Irish Producer details						
General guide to Irish farmhouse cheese styles In the style of..... Disclaimer: as advised by cheesemakers.	Producer name	Cheese Name (in retail)	Milk Type	P= Pasteurised RM= raw milk	Available where? M = multiple supermarkets I =Independents FM = farmers markets O = online store	Notes
	Applewood Smoked type	Carrigaline Farmhouse Cheese	Beech Smoked	Cow	P	M,I,O
Brie (French)	Wicklow Farmhouse Cheese	Wicklow Bán Brie	Cow	P	M, I, FM	
Brie	Cooleeney Farmhouse Cheese		Cow	p	M, I, O	
Brie	Wicklow Farmhouse Cheese		Cow	p	M, I, O	
Camembert	Corleggy Cheeses	Cavanbert	Cow	RM	I,FM,O	
Camembert	Cooleeney Farmhouse Cheese		Cow	RM	I,FM,O	
Cheddar	Bó Rua Farm	Bó Rua Farm Original Irish Farm Cheddar	Cow	P	M, I, O	
Cheddar (Traditional)	Hegarty cheese	Hegarty's cheddar	Cow	P	M, I, FM, O	
Cheddar (raw milk)	Coolattin Cheese	Coolatin	Cow	RM	M,I,O,FM	
Cheddar (raw milk)	Coolattin Cheese	Mount Leinster Clothbound	Cow	RM	M,I,O,FM	
Cheddar (raw milk)	Knockanore Farmhouse Cheese	all types	Cow	RM	M,I,O,FM	

Comte	Dozio Cheese	Barr Rua, Alpine Style	Cow	P	I, O	Aged from 3 month up to 12 month.
Edam	Carrigaline Farmhouse Cheese	Original	Cow	P	M,I,O	
Feta style cheese / Greek Style cheese	Knocklara Farmhouse Cheese	Knockalara Soft Sheeps Cheese;	Sheep	P	I, FM, O	
Formagella, Tomme des Bauges, Saint Nectaire, Pont L'Eveque	Dozio Cheese	Ella, Irish Furmagella	Cow	P	I, O	
Fromge Blanc, Boursin (black pepper & garlic)	Dozio Cheese	Zing, soft cheese -Natural, Black Pepper & Garlic, Apricot & Almond	Cow	P	I, O	Our Apricot & Almond version is often used in starters and desserts.
Goats Cheese Ash (imported) e.g Monte Enebro & Saint-Maure	St.Tola Goat Cheese	St.Tola Ash Log	Goats	RM/P	I, FM , O	Goats milk from own family farm
Goat chevre	St.Tola Goat Cheese	St Tola Log	Goat	P/R both	M , I , FM, O	Only our pasteurised cheese are availble in multiples.Our raw milk cheeses are available in the other
Goat chevre	St.Tola Goat Cheese	St.Tola Original	Goat	P/R both	M , I , FM, O	Goats milk from own family farm
Goat chevre	St.Tola Goat Cheese	St.Tola Crottin	Goat	P/R both	M , I , FM, O	Goats milk from own family farm
Goat chevre	Dozio Cheese	Cheese Beer Kegs	Cow	P	I, O	This cow's cheese can easily replace a goat cheese as a starter
Gouda Goat cheese	St.Tola Goat Cheese	St.Tola Hard Cheese	Goat	P	I, FM , O	Goats milk from own family farm
Gouda Goat cheese	Killeen		Goat		M, I, FM	
Gouda Matured	Coolea Cheese	Coolea Matured	Cow	P	I FM	
Gouda Matured	Killeen		cow		M, I, FM	
Gouda Young	Coolea Cheese	Coolea Young	Cow	P	I FM	
Gouda Young	Carrigaline Farmhouse Cheese	Original	Cow	P	M,I,O	

Gouda Young	Carrigaline Farmhouse Cheese	Garlic & Herb	Cow	P	M,I,O	
Gruyere, alpine style	Hegarty cheese	Templegall	Cow	RM	M, I, FM, O	
Gruyere, Beaufort	Dozio Cheese	Barr Rua, Alpine Style	Cow	P	I, O	Aged from 3 month up to 12 month.
Manchego	Velvet Cloud	Mature Rockfield	Sheep	P	M,O,I	
Manchego	Cashel Farmhouse Cheesemakers	Shepherd's Store	Sheep	P	M,I, FM, O	
Manchego	Cratloe Hills	Mature	Sheep	p	M, I, FM, O	
Manchego	Corleggy Cheeses	Creeny	Sheep	RM	I,FM,O	
Manchego	Cais na Tire	Cais na Tire	Sheep	P	I,FM,O	
Mozzarella	Dozio Cheese	Danny Boy	Cow	P	I, O	
Mozzarella	Macroom Buffalo	Mozzerella Style	Buffalo	P	M,I,O, FM	
Ossau-Iraty	Velvet Cloud	Rockfield (young)	Sheep	P	M,O,I	
Ossau-Iraty	Cashel Farmhouse Cheesemakers	Shepherd's Store	Sheep	P	M,I, FM, O	
Parmesan	The Little Milk Co	Vintage Cheddar	Organic Cow	RM	M,I,FM	4 years aged
Parmesan	Velvet Cloud	Mature Rockfield	Sheep	P	M,O,I	
Parmesan	Coolea Cheese	Coolea Matured	Cow	P	I FM	
Parmesan	Durrus Cheese	Dunmanus	Cow	RM	I, O	

Parmesan	Dozio Cheese	Barr Rua, Alpine Style Mature	Cow	P	I, O	
Parmesan	Bó Rua Farm	Bó Rua Farm Extra Mature Cheddar	Cow	Pastuerised	M, I, O	
Pecorino	Cashel Farmhouse Cheesemakers	Shepherd's Store	Sheep	P	M, I, FM, O	
Pecorino	Corleggy Cheeses	Creeny	Sheep	RM	I, FM, O	
Petite Blaja	Galway Goat Farm	The Three Sisters	Goat	P	I and O	Aged white Geotricium rinded goats' cheese, from single estate pasteurised goats' milk. A robust full bodied
Port Salut	Durrus Cheese	Durrus Óg	Cow	P	M, I, O	
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Port Salut	Carrigaline Farmhouse Cheese	Original	Cow	P	M, I, O	
Pyrenees Style, Cantal	Corleggy Cheeses	Drumlin	Cow	RM	I, FM, O	Also comes Beechwood Smoked, With Garlic, With Green Peppercorn, With Cumin Seed
Reblochon	Durrus Cheese	Durrus Óg	Cow	P	M, I, O	
Reblochon	Durrus Cheese	Durrus Óg	Cow	P	M, I, O	
Reblochon	Bó Rua Farm	Bó Rua Farm Rebelette	Cow	Pastuerised	M, I, O	
Reblouchan, munster, talegio	Milleens Cheese	Milleens	Cows	Pasteurised	M, I	
Roquefort	Cashel Farmhouse Cheesemakers	Crozier Blue	Sheep	P	M, I, FM, O	
Saint Agur	Cashel Farmhouse Cheesemakers	Cashel Blue	Cow	P	M, I, FM, O	
Saint Marie du Terraine	Galway Goat Farm	An Rolla Dubh (the black roll)	Goat	P	I and O	An aged ashed rinded goats' cheese log, made from single estate pasteurised goats' milk. Ashed in

Sottocenere	Carrigaline Farmhouse Cheese	Italian Truffle	Cow	P	O, I	
Soumaintrain	Galway Goat Farm	Gurteen Baun Button	Goat	P	I and O	An aged white rinded goats' cheese, made from single estate pasteurised goats' milk.
Spreadable Cream Cheeses	St.Tola Goat Cheese	St.Tola Divine Cheese	Goats	P	M,I, FM, O	Goats milk from own family farm
Stilton	Wicklow Farmhouse Cheese	Wicklow Blue Brie	Cow	P	M, I, FM	
Taleggio	Durrus Cheese	Durrus Óg	Cow	P	M,I,O	
Taleggio	Dozio Cheese	Ella, Irish Furmagella	Cow	P	I, O	
Tomme de SAVOIE	Boyne Valley Cheese	Boyne Valley Bán	Goat	P	M, I, O	
Tomme Style	Corleggy Cheeses	Corleggy	Goat	RM	I,FM,O	
Tomme Style	Corleggy Cheeses	Corleggy	Goat	RM	I,FM,O	
Valençay	Galway Goat Farm	An Cnoc Dubh (the black hill)	Goat	P	I and O	An aged (2 – 3 weeks) ashed rinded goats' cheese pyramid, made from single estate pasteurised goats' milk.
Wensleydale style with Fruit	Carrigaline Farmhouse Cheese	Cranberry	Cow	P	M,I,O	
Wensleydale style with Fruit	Carrigaline Farmhouse Cheese	Blueberry	Cow	P	O, I	
White Mould Camembert Goat	Corleggy Cheeses	Corleggy Kid	Goat	RM	I,FM,O	