# Dairy from Ireland

## where we work 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 total of 16 offices located in Europe, Asia, Africa, North America and the Middle East.**

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 participation at trade fairs.

## Contents


| | |
|---|---|
| Irish Dairy Farming | 2 |
| Irish Dairy Industry | 4 |
| Origin Green | 6 |
| At Farm Level | 8 |
| At Manufacturing Level | 9 |
| Dairy Industry Grass Fed Standard | 10 |
| Why Choose Irish Dairy? | 12 |
| Dairy Processors HQ Locations | 14 |
| Directory of Irish Dairy Processors and Suppliers | 15 |
| Processor Capabilities | 22 |
| Bord Bia International Offices | 24 |
| Meet the Team | 25 |

# Bord Bia's 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.**



## 8.8 billion litres

Irish milk production increased by over 6% in 2021 to reach 8.8 billion litres.

In addition to the growth in production volumes, there has been an increase in **fat** and **protein** levels in Irish milk in recent years.

## 1.6 million cows

Irish dairy cow numbers totalled 1.6 million in 2021.



## 17,000 farms

There are approximately 17,000 multigenerational family-owned dairy farms.

The average size of an Irish dairy farm is 32.4 hectares or 0.32 square kilometres.

## 5,648 litres

The average Irish herd size is 83 cows with a milk yield of approximately 5,648 litres per cow per annum.

# 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.**

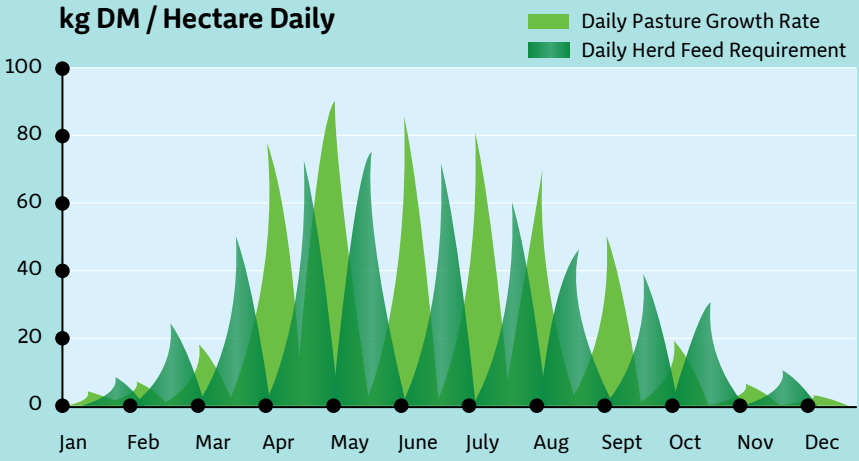


# Island location

The advantage of a long grass growing season is bestowed on the country by virtue of its island location on the western edge of Europe, with a temperate climate, plentiful rainfall and rich, deep soils.

# 145+ markets

Irish Dairy products are exported globally to over 145 markets.



# Irish Dairy Industry

**Ireland exports over €5 billion of dairy products every year, making it the largest food and drink export category. Ireland is renowned for the production of quality dairy products and ingredients.**

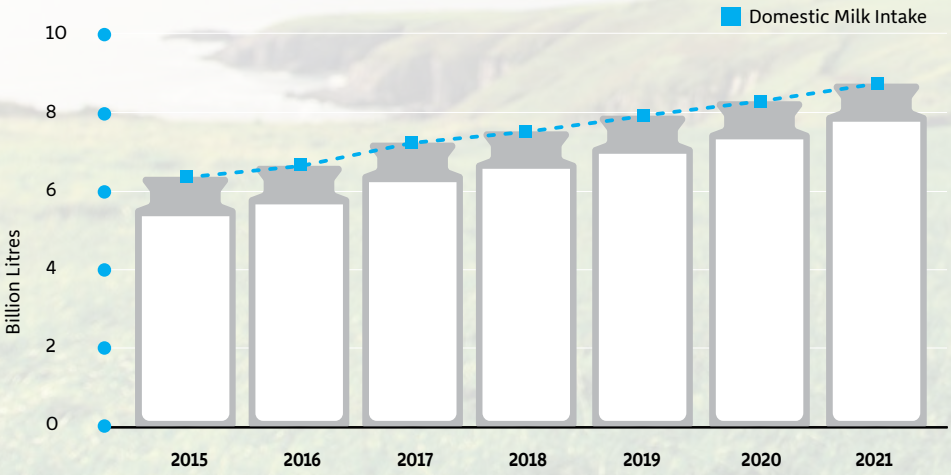
Ireland has a population of approximately 5 million people, yet it produces enough dairy to feed multiples of that. What Ireland produces is influenced by its seasonal grass growth and its dairy production is focused on high-quality butter, cheese and powder products.

Ireland is synonymous with grass fed butter and is home to the world renowned Kerrygold brand - the number one butter brand in Germany and second in the USA.

Ireland exported 261,651 mt of cheese in 2021, 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 continental 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

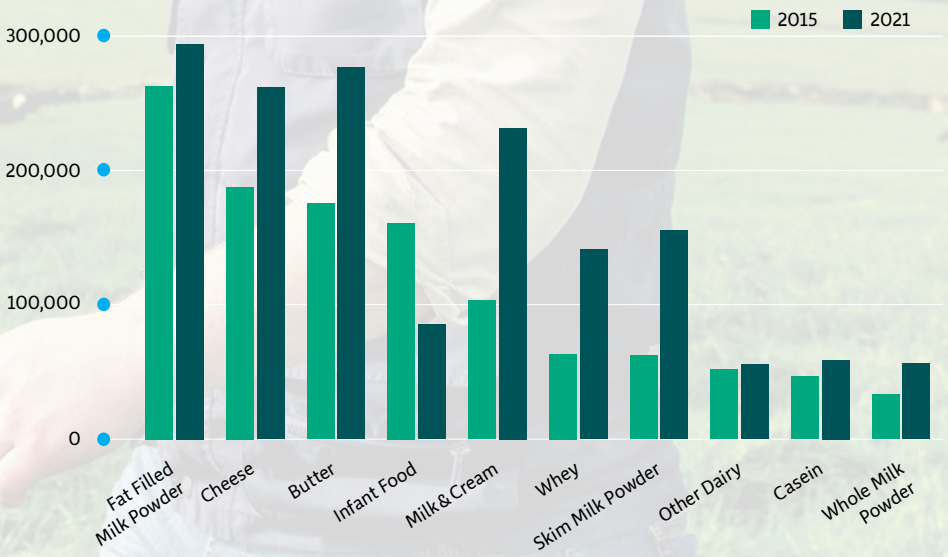
# 1.62 million mt

Ireland exported approximately 1.62 million mt of dairy products in 2021

# €5 billion

Ireland exports over €5 billion of dairy products every year

**7 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 visit 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. **The manufacturing process**
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.

# Dairy Industry Grass Fed Standard

GRASS FED VERIFIED
BORD BIA
IRISH FOOD BOARD

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.**

ISO 17065
INAB
ACCREDITED
PRODUCT CERTIFICATION
DETAILED IN SCOPE REG NO.6012

**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.**

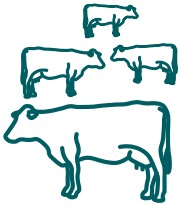
teagasc
Agriculture and Food Development Authority

**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.**

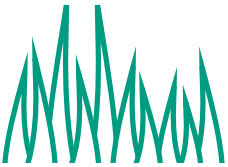
BORD BIA
IRISH FOOD BOARD



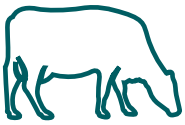
## Dairy products certified to carry the **Bord Bia Grass Fed Standard** are produced using milk from herds that:



**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 Environmental Sustainability**
Irish grass fed dairy emits the lowest greenhouse gas footprint in the EU. [5]



**Improved Animal Welfare**
Irish dairy cows can lead more 'natural' lives out on pasture. [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.

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.

## 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.



# Dairy Processors

## HQ Locations

Ireland in relation to UK and Continental Europe





# Directory of Irish Dairy Processors and Suppliers

## Arrabawn

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**
Supplying both retail and ingredient channels, Arrabawn produce premium dairy specifications of butter, casein, caseinate, skim milk powder, whey powder and custom dairy blends specific to customer needs.

**MILK POOL**
400 million litres of milk supplied by 1000 farmers.

## Aurivo Co-operative Society Ltd.

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

## CARBERY

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, functional cheese extra, reduced fat cheese, inclusion cheese, italian style cheese, grilling cheese & mozzarella.

**Nutrition:** Whey protein isolate, whey protein hydrolysate, fermented whey protein. 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

## dairygold FOOD INGREDIENTS / glenor

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. Dairygold's sales offices are strategically located in order to provide the highest level of service to their customers.

### SPECIALISATION
Cheddar cheese, speciality cheese, demineralised whey powder, SWP, FCMP, FFMP, SMP, rennet casein, butter.

### 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

DANSKO
AN IRISH DAIRYING BUSINESS

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

glanbia ireland
GOODNESS GROWS HERE

www.glanbiairelandingredients.com
solutions@glanbia.ie
+353 56 883 6000

**ABOUT**
Rooted in a heritage of family farming and embedded in the community, Glanbia Ireland bring the passion of farmers and their high-quality ingredients to the global marketplace. Using modern technology and applying the best processes to its milk and grains portfolio, Glanbia export innovative products and tailored ingredients solutions to more than 100 countries.

**SPECIALISATION**
An agribusiness with 52 retail branches in Ireland, a range of consumer brands including Avonmore and Kilmeaden, and an innovative range of dairy and plant-based ingredients, from highly specialised whey proteins to functional oat flours, for use in lifestyle nutrition, infant nutrition and food products.

**SUSTAINABILITY**
Glanbia are proud to introduce a sustainability strategy "Living Proof" - a commitment to farming, food and the future. It is their sustainability promise for a better way and a better world for generations to come.

**MILK POOL:** 3 billion litres
**NO. OF EMPLOYEES:** 2000
**TURNOVER:** €2 billion

# Directory of Irish Dairy Processors and Suppliers

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

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 offices in 32 countries and 147 manufacturing facilities.

**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**
25,000 people globally, including over 900 food scientists.

www.lakeland.ie
foodingredients@lakeland.ie
+353 49 436 4200

**ABOUT**
Lakeland Dairies Food Ingredients has been producing premium quality food ingredients for over 120 years using pure, fresh Irish milk. Lakeland Dairies is always there for its customers, delivering a constant 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.

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

**NO. OF EMPLOYEES**
1,160

**TURNOVER**
€1.09 billion

**ACCREDITATIONS**
FSSC2200, Halal, Kosher

**SUSTAINABILITY**
Lakeland Dairies' sites operate Environmental Management Systems to ISO 14001:2015 Certification. Origin Green, Red Tractor scheme and Dairy Sustainability Ireland member.

# Directory of Irish Dairy Processors and Suppliers

## 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.

## Ornua

THE HOME OF IRISH DAIRY

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, it has annualised sales of over €2.3 billion.

**NUMBER OF EMPLOYEES**
A global team of 2,850 employees.

**ADDITIONAL INFORMATION:**
Ornua operates from 10 business units worldwide, including 16 production facilities, and has sales and marketing teams working in-market across all four corners of the globe.

TIPPERARY
COOPERATIVE

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-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.

# 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.

| Irish Dairy Producers and Suppliers | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Dansko | Glanbia Ireland | Glenstal Foods | GoBia | Kerry | Lakeland Dairies | North Cork Creameries | Ornua | Tipperary Co-operative |
| ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ |
| ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ |
| ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ |
| ✔ | ✔ | ✔ | ✔ | | | ✔ | ✔ | ✔ |
| ✔ | ✔ | | ✔ | | | | | |
| ✔ | ✔ | ✔ | ✔ | ✔ | | | | |
| ✔ | ✔ | ✔ | ✔ | ✔ | | | ✔ | |
| ✔ | ✔ | ✔ | ✔ | ✔ | | | ✔ | |
| ✔ | ✔ | | | | | | ✔ | |
| ✔ | ✔ | | | ✔ | | | ✔ | |
| ✔ | ✔ | | ✔ | ✔ | | | ✔ | |
| ✔ | | ✔ | ✔ | | | | ✔ | |
| ✔ | | ✔ | ✔ | | | | ✔ | ✔ |
| | | | ✔ | | | | | |
| ✔ | ✔ | ✔ | | | | | ✔ | |
| | ✔ | | | ✔ | ✔ | | | ✔ |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | ✔ | ✔ | ✔ | | ✔ | | ✔ | |
| | ✔ | ✔ | ✔ | | ✔ | | ✔ | ✔ |
| | ✔ | ✔ | ✔ | | ✔ | ✔ | | ✔ |
| | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ | ✔ |
| | | | ✔ | ✔ | ✔ | | ✔ | |
| | ✔ | ✔ | ✔ | | ✔ | ✔ | ✔ | |
| | | ✔ | ✔ | | | ✔ | ✔ | |
| | | ✔ | ✔ | ✔ | | ✔ | ✔ | |
| | | | | | | ✔ | | |
| | ✔ | ✔ | ✔ | ✔ | ✔ | | ✔ | |
| | ✔ | ✔ | ✔ | ✔ | | ✔ | ✔ | |
| | | ✔ | ✔ | | | | ✔ | |
| | | ✔ | ✔ | | | | ✔ | |
| | | ✔ | ✔ | | | | ✔ | |
| | ✔ | ✔ | | ✔ | | | ✔ | ✔ |
| | ✔ | | | | | | ✔ | ✔ |

# 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 | Madrid | Stockholm |
| Amsterdam | Milan | Singapore |
| Dubai | Moscow | Tokyo |
| Dusseldorf | New York | Warsaw |
| Lagos | Paris | |
| London | Shanghai | |

# Meet the Team



**David Kennedy**
**HEAD OF DAIRY**



**Margaret Butler**
**SECTOR MANAGER - DAIRY INGREDIENTS**



**Ryan George**
**SECTOR MANAGER - CONSUMER DAIRY**



**Liam McCabe**
**SECTOR MANAGER - DAIRY SPECIALIST**



**Avril Wallace**
**DAIRY SECTOR EXECUTIVE**


**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.

BORD BIA
IRISH FOOD BOARD

www.bordbia.ie