

WELCOME



**KILKENNY
CHEESE**

Kilkenny Cheese is a joint venture established in 2019 between Tirlán and Royal A-ware, to deliver a best-in-class sustainable continental cheese facility.

This facility opened in January 2024.



Tirlán

PROCESSING AREA

- **Highly efficient and automated facility operated by just small skilled team at any one time.**
- **Over 1.5–2.5 million litres of milk processed daily to craft premium cheese.**
- **On-site storage for 1 million litres of raw milk and 2 million litres of processed milk.**
- **Strict quality processes with bactofugation used to remove any bacteria.**
- **Milk heated to 72°C, eliminating the need for preservatives at a later stage.**
- **Fat and protein levels adjusted to match each cheese recipe.**



CURD / CUTTING

- You are now viewing the heart of the cheese-making process.
- Nine vats, each holding 30,000 litres of milk, producing around three tonnes of cheese.
- Rennet and starter cultures are added to thicken the milk.
- The cheese-maker determines when it is ready to cut into curd.
- Curd is separated from the liquid whey.
- The full process takes about 90 minutes.
- The whey is filtered into two valuable products:
 1. Whey protein concentrate – high in protein.
 2. Whey permeate – rich in milk sugars (lactose).
- These products are shipped to Tirlán for further processing.



FILLING / PRESSING

- **1,440 individual mould shapes for blocks of cheese.**
- **Curd is placed into moulds, then pressed into fresh cheese.**
- **Presses use cylinders to apply up to 3.5 bar (50 PSI) for 80 minutes.**
- **After pressing, cheese is removed, and moulds are washed.**
- **Moulds circulate through the facility in a repeating filling and cleaning cycle.**



BRINE BATH

- **This key step gives the cheese produced by Kilkenny Cheese its distinctive flavour.**
- **The brine bath holds 4 million litres, with 19% salt content. It is constantly monitored to ensure the correct consistency.**
- **Brining enhances flavour, extends shelf life, and firms the cheese.**
- **Cheese is placed in 25 brine cages for two to four days.**
- **Each cage can hold 3,024 cheese blocks of 15kg.**



PACKAGING

- After brining, the cheese is washed, wrapped, and vacuum sealed.
- 12,000–18,000 blocks packed daily, each weighing 15kg.
- This is known as rindless cheese.
- A robotic system loads blocks into sustainable foldable wooden crates designed for reuse.
- Cheese is transported to Belview Port, just two kilometres away.
- Up to 90 containers per week are shipped to Royal A-ware (Netherlands) and other customers around the world.
- Our cheese ripens for at least four weeks before it is brought to market.



SUSTAINABLE PRODUCTION

- Designed to minimise energy use and water consumption while efficiently converting milk from Irish herds into premium continental cheese.
- Energy efficiency highlights:
 - Low-pressure hot water system achieves 95% efficiency.
 - 1.5MW CHP plant recovers waste heat for 80% overall efficiency.
 - Circular heat recovery pre-heats milk using heat from later stages.
 - 1.5MW rooftop solar array generates renewable energy.
- The water recovery system reuses water throughout production, supported by an on-site wastewater treatment plant.

