



## Gold Member Durrus Cheese

### Spotlight Target Area: Energy / Emissions

Durrus Cheese aim to create a superior handmade product fashioned from the finest quality local milk. Its gentle cheese making practices continually aim at harnessing what is natural - the flavours of the grass-fed milk, the natural moulds and yeasts of its unspoilt environment - in order to create a unique product that reflects the environment from which it derives. In the process of creating the cheeses, the company constantly aim to add to and enhance its environment rather than detract anything from its unspoilt nature. From this perspective, the company's current sustainability plan (2016-2020) aims to fully embrace this ethos and this is demonstrated by the company's strong performance throughout 2020, achieving an exemplary performance across the areas of energy, waste and community engagement. With the energy area, Durrus Cheese set a target to reduce electricity usage per unit output by 15% over the course of its plan. The company has performed exceptionally well in reducing electricity usage onsite, achieving a reduction in electricity usage of over 30% since the inception of its plan in 2016. This exemplary progress has been a result of a number of initiatives over the past five years, including; the replacement of old compressors and equipment, motion activated light sources and the recent installation of solar panels to further futureproof its energy needs.

### About

Jeffa Gill began Durrus Cheese in 1979 as one of the first Irish artisanal cheesemakers. Today, the company remains a family business from its home in West Cork, operated by founder Jeffa, along with her daughter, Sarah Hennessy, and still utilises the same traditional skills and methods upon which the company has built its name. With a staff of six, Durrus Cheese has both a national and international profile and has won numerous prestigious prizes over the years. The domestic market accounts for about 60% of sales with the principal export markets being the USA and the UK.



Sustainability Programme  
**GOLD MEMBER**  
2021

### Membership Tier 5

Minimum Origin Green Targets Required Annually = 4

### Origin Green Target Areas

Raw Material Sourcing	Supplier Certification	
	Primary Producer Sustainability Initiatives	
	Packaging	
Manufacturing Process	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Health & Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity & Inclusion	

“As a small family run business creating a handmade artisanal food product, it has always been our ethos to work with our environment, enhancing and seeking to make a positive impact upon it. Being part of Origin Green has allowed us to quantify that and to continually improve on how we do it. We are honoured to have received Gold Membership Status in 2021.”

**Sarah Hennessy, Director**