



Gold Member Cashel Farmhouse Cheesemakers

About the Company

Cashel Farmhouse Cheesemakers is a 100% family-owned business focused primarily on the production of branded blue cheese. The company’s cow’s milk cheese is branded Cashel Blue, while its sheep’s milk cheese is called Crozier Blue.

Established in 1984 by Louis and Jane Grubb, the company is now managed by a second family generation, with the original cheese recipe created by Jane. Cashel Blue is a registered international brand. Cheese quality, flavour excellence, and production sustainability are its primary company objectives.

All Cashel and Crozier Blue cheese is made, matured, graded and selected at Beechmount Farm, Co. Tipperary, close to the historic town of Cashel.

Spotlight Target Area: Packaging/ Energy

At Cashel Farmhouse Cheesemakers, ambitious sustainability targets are in place to reduce on-pack plastic by 40% by 2024. In the year 2021, the company continued to drive significant improvement in this key area and achieved exemplary performance with a cumulative reduction of 33% plastic/kg cheese sold in cut format. Going forward, Cashel Farmhouse Cheesemakers’ ambition is to continue to reduce on-pack plastic to reach the projected 40% milestone.

In terms of energy usage, the company purchases electrical energy from the National Grid’s renewable energy budget and is also currently awaiting final approval for the installation of a 155 kilowatts peak (kWp) PV solar system, which will reduce its environmental impact even further, and further demonstrates the company’s long-term commitment to sustainable production practices.

Membership Tier 4

Minimum Origin Green Targets Required Annually = 5

Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials & Suppliers	
	Packaging	★
Manufacturing Process	Energy/Emissions	★
	Water	★
	Waste	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity & Inclusion	
Additional Targets	Biodiversity	
	Approved Sector Specific Target	



Sustainability Programme
GOLD MEMBER
2022

“Sustainable cheesemaking is a central focus of Cashel Farmhouse Cheesemakers. We recognise that all future development must consider the environmental impact as well as the economic return.”