

Knockanore Farmhouse Cheese Co Ltd



Established by Eamonn & Patricia Lonergan in 1987, Knockanore Farmhouse Cheese produces its artisan cheese in the small townland of Ballyneety in the ancient and historic parish of Knockanore, Co. Waterford.

The company's cheese range is made using unpasteurised cow's milk on the SDAS certified family farm from a pedigree herd of 120 Friesian cows. The raw milk used in the production process adopts the flavours of the local pasture on which the cows graze and this has helped the company to produce an award winning product renowned for its unique creamy taste profile.

Exemplary Performance Target Areas

Minimum Origin Green Targets Required Annually = 4

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

Spotlight Target Area: Energy



Knockanore Farmhouse Cheese and the attached Lonergan Farm have been members of the Origin Green programme since 2017 and are committed to monitoring and improving the company's overall environmental impact. This is being driven by a five year sustainability plan running to the year 2021 with clear and time bound targets firmly in place to meet this ambition.

Throughout 2019, Knockanore Farmhouse Cheese performed strongly, exceeding its targets in both the energy and community engagement areas. Within the energy area, the company has showcased a strong commitment to energy management.



Driven by owner Eamonn Lonergan, the Knockanore team have achieved a reduction in electricity usage by 22% since the year 2016 on a per unit basis and surpassed its 2019 electricity usage target by 20%. The company has also reduced its usage of gas oil by 28% since the year 2016 and was 26% ahead of target in 2019. These achievements can be attributed to a robust monitoring programme within the company.

Future-proofing with Solar



In 2019, the company also set about future proofing its use of energy and becoming self-sufficient by applying for an SEAI grant for PV Solar Panels in its cheese production building and again, it anticipates that further savings will follow.

As an artisan producer, Knockanore Farmhouse Cheese demonstrates that regardless of size, a strong energy management strategy not only benefits the environment but can yield significant cost savings for a company's bottom line. Ultimately, the company's ambition is to continue to reduce energy costs and also overall carbon emissions, with a goal to reduce emissions by approximately 8 tonnes a year between the farm and cheese business by 2021.

“What we are trying to do at Knockanore is grow a business that is sustainable for the next generation whilst caring for our animals, locality and environment.”

Eamonn Lonergan, CEO