

**TRADITIONAL
• CHEESE •
COMPANY**

Since 1985



—SINCE 1985—

WHALLEY & CARR

—CHEESES OF DISTINCTION—

Sharing our passion for cheese

Traditional Cheese Company, founded by the late Eugene Carr and alongside his great colleague Grainne Whalley have been at the forefront of Speciality Cheese in Ireland since 1985.

Over their many years working together collaborating with producers from Ireland and all over Europe, they and the team at Traditional Cheese Company are delighted to introduce you to the 'Whalley & Carr, Cheeses of Distinction' range of carefully curated and selected cheeses, many of which they have championed and recognised as being World Class and Award Winning. They both enjoyed sharing their passion for truly wonderful cheese and have created this brand to capture the true meaning of 'Cheeses of Distinction'.

TCC Code	WHC21004
Product Name	Cropwell Bishop Stilton PDO
Milk Type	Cow
Country of Origin	England
Unit Weight	145g
Case Quantity	6
Inner Barcode	5099318002610
Outer Barcode	05099318003686



Handcrafted Blue Stilton from the vale of Belvoir in Nottinghamshire, England. A third-generation cheese dairy has made this award winning intense rich blue cheese with a creamy complex flavour for many years.



TCC Code	WHC21005
Product Name	Vintage White Cheddar
Milk Type	Cow
Country of Origin	Cork, Ireland
Unit Weight	185g
Case Quantity	6
Inner Barcode	5099318002641
Outer Barcode	05099318004003



This cheddar is specially selected from our dairies in Cork hinterland. Matured to our specific taste profile, a vintage cheddar with a distinct flavour of sweet notes and has an open texture.



TCC Code	WHC21001
Product Name	Brie de Meaux PDO
Milk Type	Cow
Country of Origin	France
Unit Weight	170g
Case Quantity	6
Inner Barcode	5099318002597
Outer Barcode	05099318003679



A luxurious pungent Brie made in the town of Meaux in the Brie region of France. A naturally ripened brie to accentuate the rich creamy woodland flavours with a hint of mushrooms.

TCC Code	WHC21003
Product Name	Manchego 12 Month PDO
Milk Type	Sheep
Country of Origin	Spain
Unit Weight	150g
Case Quantity	6
Inner Barcode	5099318002634
Outer Barcode	05099318003662



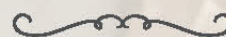
Spanish sheep's milk cheese made in the La Mancha region, central Spain. A 12-month aged Manchego, slightly spicy with buttery notes and has a pale firm, hard texture.



TCC Code	WHC21002
Product Name	Comte 12 Month PDO
Milk Type	Cow
Country of Origin	France
Unit Weight	200g
Case Quantity	6
Inner Barcode	5099318002603
Outer Barcode	05099318003624



A complex flavoured cheese aged for 12 months to enhance all the rich sweet notes. Made in the Franche-Comté region of France to the traditional recipe ensuring a treat for the pallet.



TCC Code	WHC21013
Product Name	Brillat Savarin PDO
Milk Type	Cow
Country of Origin	France
Unit Weight	100g
Case Quantity	5
Inner Barcode	3296651110909
Outer Barcode	05099318003709



A PDO cheese produced in the Burgundy region of France. It is a triple Crème luscious rich indulgent soft cheese, mould ripened rich and buttery. Describing it as a Brie does not do it justice!!

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21014
Epoisses PDO
Cow
France
100g
6
3336660021848
05099318003716



Epoisses is a PDO cheese produced in the Cote d'Or region of France. It is a semi soft to soft, washed rind matured cheese, washed in a brine and Marc de Bourgogne Pomace Brandy local to the region. The rind is pungent but the centre is delicious rich and creamy.

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21015
Reblochon PDO
Cow
France
210g
6
5099318004010
05099318003761



A semi soft French washed rind cheese made in the Savoie region of France. A sticky rind with an aromatic paste, rich and complex in flavour.

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21017
Ossau Iraty PDO
Sheep
France
150g
6
5099318004027
05099318003778



A French cheese made in the Basque region of the French Pyrenees. A sheep's milk cheese with beautiful pale flesh, sweet nutty and caramelly with a wonderful lingering flavour.

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21018
Pecorino with Truffle
Sheep
Italy
150g
6
5099318004034
05099318003785



An Italian sheep's milk cheese made in Sardinia. A smooth paste with the addition of black truffle, bold flavours, earthy, salty and nutty - a robust cheese.

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21019
Killeen Goats
Goat
Galway, Ireland
155g
6
5099318004041
05099318003792



Made on Marion Roeleveld's 50-acre goats farm where she feeds and milks her 200 goats, in Ballyshrul Co Galway. A semi hard gouda style cheese with a caramel and nutty profile, balanced, smooth texture with a sweet and clean finish.

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21022
Smoked Farmhouse Cheddar
Cow
Waterford, Ireland
150g
6
5099318004058
05099318003808



Traditionally made on the Lonergan farm from the lush pastures in the townland of Ballyneety, Co Waterford. A raw milk cheese, firm and rich with the robust flavour of naturally cold oak smoked and aged for a minimum of six months.

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21023
Irish Farmhouse Brie
Cow
Wicklow, Ireland
150g
6
5099318004065
05099318003815



A rich double cream artisan Brie made by the Hempenstall family on their farm in Curranstown, Co Wicklow. A rich creamy indulgent Brie, slowly ripened keeping a firm centre but rich and creamy.

TCC Code
Product Name
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21010
Linseed & Cracked Black Pepper Crackers
Cork, Ireland
125g
12
5099318002580
05099318003297



Gold medal winner at Blas na hÉireann Awards 2023, this thin and crispy Linseed & Cracked Black Pepper Cracker is slow baked for a lighter crispier cracker. A perfect accompaniment to your favourite cheese.

TCC Code
Product Name
Milk Type
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21024
Extra Mature Farmhouse Cheddar
Cow
Waterford, Ireland
150g
6
5099318004072
05099318003822



Traditional cheddaring method on an open vat producing a subtle sweet slightly open textured Cheddar made on the Longergan farm from the lush pastures of the townland of Ballyneety Co Waterford. A raw milk cheese, aged for six months minimum.

TCC Code
Product Name
Country of Origin
Unit Weight
Case Quantity
Inner Barcode
Outer Barcode

WHC21009
Fig & Balsamic Relish
Wicklow, Ireland
130g
12
5099318002665
05099318003303



An Irish artisan relish made in Co Wicklow, the sweetness and the texture of the figs is balanced by the tart of the balsamic. This relish complements the Whalley & Carr cheese range beautifully.

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For further details on our range, contact your Area Sales Rep or

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