



Glastry Farm Ice Cream

Frozen

Background

The Taylor family have been farming dairy cows and producing milk since 1856 at Glastry Farm on the lush green pastures of the Ards Peninsula in County Down.

Will Taylor, a fifth generation dairy farmer is the man behind Glastry Farm Ice Cream and the premium milk from his pedigree Holstein-Friesian dairy herd is used to produce the richest, creamiest handcrafted ice-cream and creamy sorbets in Glastry Farm's modern processing plant.

The range currently features over 40 ice creams and five low-fat sorbets.

Glastry's luxurious award winning ice cream flavours include: Vanilla Bean, Yellowman Honeycomb, Chocolate Heaven, Strawberry Blonde, Rhubarb & Custard, Chocolate & Salted Caramel, White Chocolate & Blackberry, Teeling Irish Whiskey & the recently launched Lemon Meringue (500ml & 5 litre tubs).

Diversifying further into sorbets resulted in these being vegan, low fat and egg and dairy free. Glastry's sorbet range includes apple schnapps, champagne and raspberry ruffle and pear sorbet (2.5% fat in 500ml retail tubs) for the diet conscious consumers who still want to enjoy a delicious dessert.

The products do not include artificial additives, stabilisers or other artificial ingredients, thereby assuring customers of the wholesomeness of the ice cream and sorbets.

Product Range

Glastry's luxurious award winning ice cream flavours include:

Vanilla Bean

Yellowman Honeycomb

Strawberry Blonde

Chocolate Heaven

Rhubarb & Custard

Chocolate & Salted Caramel

White Chocolate & Blackberry

Teeling Whiskey

Lemon Meringue

Berry Berry Blueberry

Coconut

Cappuccino Milano

Raspberry and Lavender

Saint Brendan's

Hint of Mint

White Chocolate & Wild Blackberry

Strawberry Stracciatella

Irish Stout

Christmas Pudding Ice Cream

Callebaut Chocolate & Mallows

Ling Heather Honey

SD Bell's Coffee Bean

Glastry's sorbet range includes:

Acai Berry

Mango and Passionfruit

Pear

Raspberry Ruffle

(2.5% fat in 500ml retail tubs)

Ice cream & Sorbets ranges available in 500ml (retail) & 5L (foodservice) tubs

Customers

Foodservice across the island of Ireland

Key retailers & independent retail outlets across the island of Ireland

PURE UAE

Accreditations

- The business boasts pasture to product controls NI Food Chain Certification - 1527: Food Business approval - UK 2K024EC
- SALSA

Awards held

- Blas na hEireann 2024: Silver for Glastry Farm Mango and Passionfruit Sorbet
- Irish Quality Food Awards 2024: Bronze for Glastry Farm Mango and Passionfruit Sorbet in the Ice Cream and Lollies category
- Great Taste Awards 2024: One Gold Star for Glastry Farm Raspberry Ruffle and Glastry Farm Mango and Passionfruit Sorbet.
- Great Taste Awards 2021: One Gold Star each for Glastry Farm Sea Buckthorn & Goji Berry Sorbet & Glastry Farm Acai Berry Sorbet
- Blas na hEireann 2020: Bronze for Pear Pear Sorbet (Vegan)

Contact this supplier

- **Will Taylor**

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Image Gallery



Glastry Farm Ice Cream

Ice Cream and Sorbets

Made fresh on our farm!

Three tubs of Glastry Farm Ice Cream and Sorbet are shown at the bottom: Strawberry Tracciatella, Pear Pear sorbet, and Raspberry & Lavender.

glastryfarm.com

Logos for DAIRY FARM, SALSA, and other certifications are displayed at the bottom.





