

A Showcase of Irish Seafood Producers

Irish Seafood Exhibitors at SEG Barcelona

6th-8th May 2025

BORD BIA
IRISH FOOD BOARD



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Welcome

Bord Bia, the Irish Food Board is a government agency that reports into the Department of Agriculture, Food and the Marine in Ireland. The role of Bord Bia, is to act as a link between Irish food, drink and horticulture suppliers and existing and potential customers throughout the world. Bord Bia has 15 offices across markets in Europe, the Middle East, Asia and North America, in order to promote trade in international markets.

Through its international office network, Bord Bia plays a key role in assisting the Irish seafood sector in developing sales in a wide range of seafood export markets. Through the range of services provided to seafood clients in areas such as trade research, customer profiling, buyer-supplier contact events, in-store and online seafood promotions and trade awareness events, Bord Bia has been instrumental in assisting the Irish seafood sector to establish a foothold in these markets.

Bord Bia is proud to present you with this host of Ireland's premium seafood exporters. Included in this brochure is a company profile of each of the Irish seafood companies that are exhibiting. Whether you are a seafood importer, wholesaler, distributor or retailer, you are sure to find an Irish seafood product to meet your needs.

To learn more about Irish seafood, visit www.irishfoodanddrink.com/seafood

Sustainability



The companies you will meet today are members of the Origin Green programme which means they are making, and most importantly delivering on, key sustainability targets to lessen their impact on the environment and enhance society.

Origin Green is Ireland's food and drink sustainability programme, the only one in the world that operates on a national scale, uniting government, private sector and food producers. Participating in Origin Green means that food and drink companies understand the key sustainability issues in their sectors and are taking action to address them. They have sustainability plans that are specific to their sector needs and their progress against these plans are third party verified on an annual basis.

Origin Green provides Irish suppliers with a framework to develop and verify their sustainability plans and provide proof of their progress against them. Importantly, through ongoing learning, guidance and mentorship the programme also keeps them up to date on the topics that matter most to global customers and consumers and provides best practice ways to address them. This is what makes Irish seafood suppliers the ideal sustainable supply partners.

Find out more about our suppliers' sustainability credentials and how they can benefit your business. Please visit: **www.origingreen.ie**

Working in harmony with nature

As an island on the edge of Europe, Ireland is surrounded by the cold clear waters of the wild Atlantic Ocean and some of the richest fishing grounds in the EU.

Our location puts us uniquely close to a diverse range of fresh, premium quality seafood including Irish whelks, crab, oysters, lobster, scallop, langoustines, mackerel and horse mackerel. We are also renowned for our Irish organic Atlantic salmon and mussels. Our seafood producers not only adhere to the EU's high food safety standards, but through their membership of Origin Green - Ireland's leading edge national food sustainability programme - they do so much more.

A proud member of the European Union (EU), our thriving fishing industry produces seafood according to the high food safety standards of the EU. An EU-operated quota system sets limits on the fish species that can be caught each year, supporting their long-term viability, while participation in environmental quality schemes provides comprehensive assurances around the traceability, provenance and environmental management of Ireland's wild fish stocks. Ireland has pioneering credentials in the farming of seafood and is one of the world's leading producers of organic Atlantic salmon. It also extensively farms organic mussels which are grown and harvested along the country's wild Atlantic coastline.

Ireland exports more than €550m worth of seafood to over 70 countries annually. Key exports for Ireland include Irish organic salmon, mackerel, langoustines, brown crab and organic mussels. Shellfish account for almost 40% of Irish seafood exports, followed by pelagic fish at over 30%, salmon at approximately 20% and whitefish accounting for the remainder of export sales.

To learn about how Irish seafood is working in harmony with nature like nowhere else in the world, visit

www.irishfoodanddrink.com/seafood

Atlanfish

Established in 1976, Atlanfish is a family- owned company and a leading processor of Irish seafood products, specialising in Brown Crab (Cancer Pagurus). Atlanfish is an entrepreneurial company that has grown to be a quality-driven business. The company has 3 main brands, L'Irlandaise, Cashelmara and La Celtique. These branded products provide retail and foodservice customers with a range of premium crab products which are available all year round and are prepared and cooked to perfection. These brands showcase the company's key skills and its 40 years' experience in sourcing, processing, sales and marketing within the seafood industry.

Underpinned by 3 key pillars, these brands denote premium quality, provenance and responsible practices. Based in Carndonagh, Co. Donegal and occupying a purpose-built facility equipped with the latest production technology, Atlanfish serves the diverse needs of the retail, wholesale and foodservice trade worldwide. Our pasteurised chilled products offer our customers up to 42 days shelf life and 2+ year shelf life on our pasteurised frozen products.



Atlanfish



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Atlantis Seafoods

Well embedded in the Kilmore Quay fishing community, Atlantis Seafood established themselves as a fish and seafood supplier of local hotels and restaurants alongside running their own factory shop and a traditional smoke house. They operate from a BRC A approved state-of-the-art facility in Wexford to meet the ever-evolving needs of their consumers.

Under the experienced leadership of John Kenny and Mark O'Connor, the business is continuously expanding and developing innovative products to bring restaurant-standard seafood dishes to food lovers in Ireland and Europe. Launched in 2012 the 'Kilmore Quay' brand boasts an impressive range of award-winning coated fish options as well as pre-packed fish fillets, portions and oven ready meals for the retail and foodservice sector.

The team has grown to over 95 employees with longstanding and expertise across the seafood industry.

Atlantis's main goal and motivation is to make seafood an easy & accessible meal option, while working with our partners to provide a sustainable, delicious product.



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Atlantic Dawn Group

The Atlantic Dawn Group are an established and reputable producer of frozen pelagic fish. We are a family business built on over fifty years of knowledge and experience. We operate our own fleet of fishing vessels as well as shore processing facilities. We work across multiple territories and seas to supply our clients with the freshest and highest quality seafood.

Our team of professionals carefully arrange all documentation and logistics to ensure your consignments are delivered in a timely manner.

Over the years, we have gained a reputation as a reliable supply partner to our many clients. We have developed close trading links by going deep into all of our major markets. This has allowed us to develop relationships that have resulted in long-lasting friendships. Our main fish species are Atlantic Mackerel, Herring, Blue Whiting, Horse Mackerel, Sardine and Sardinella. We are working in harmony with our environment to bring the finest quality fish to our markets.



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Connemara Seafoods

With over 150 years' experience in the shellfish industry, this family owned business is Ireland's leading premium seafood specialist. Based on the rugged west coast of Ireland, near Westport, Connemara processes a diverse range of premium shellfish, including fresh, chilled, pasteurised, organic and frozen. Their expertise combines a deep knowledge of the marine and its natural environment with an innate understanding of what's necessary to produce nature's best shellfish products for the international marketplace.

The unique core values of the Connemara brand has been brought to life through a distinct identity that captures the true essence of Connemara Seafoods. This identity evokes a strong sense of origin - the wild Atlantic west coast - and marries it with deep traditions, knowledge and expertise. Together these elements illustrate Connemara Seafoods' enviable position as a premium producer with a commitment to exemplary products, dedicated to harvesting the best raw material from the cleanest waters of Europe.



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Errigal Bay

Errigal Bay has been processing premium quality shellfish for over 60 years from its base in the northwest of Ireland. Errigal Bay's modern facilities are certified to the highest international food quality standards, and the company is a proud Origin Green Gold Member. Errigal Bay exports products including Langoustine, Whelk, and a variety of Crab species, from the purest North Atlantic waters to a global market of discerning retailers, wholesalers, and food service companies. Our customers choose Errigal Bay products as they can depend on us to consistently deliver in accordance with their quality specifications. Customers remain with us, many for over 20 years, as they appreciate our excellent customer care but especially our integrity and transparency.

We frequently work with our customers to assist them improve and expand their consumer offering and we are proud to offer our in-house consumer studies and culinary graduates to assist with this. Errigal Bay is committed to continual improvement, and we therefore invest significantly in research, development and innovation of operations, products, processes and services to clients.



ERRIGAL
BAY

WILD ATLANTIC SEAFOOD



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Gallagher Bros/Ocean Farm

In 2019, Gallagher Bros (Fish Merchants) Ltd celebrated its 100th anniversary. Established in 1919 by two brothers, Jack and Phil Gallagher, this family business operates its own boats and is a primary producer of fresh and frozen pelagic fish.

In 1981, Ocean Farm Ltd was established to farm salmon off the shores of the wild Atlantic west coast of Ireland. Ocean Farm grows exclusively Irish Organic Salmon in the pristine waters off Donegal. The salmon are packed minutes from the sea site in the company owned packing station. This proximity to the sea ensures the organic salmon retain the freshness and superior condition as befits the finest fish in the sea. We ship the salmon in its fresh natural state all over the world. Gallagher Bros is now the parent company to Ocean Farm Ltd, a salmon farming company and Ocean Trawlers Ltd, a North Atlantic deep sea fishing company. Both are 100% owned by Gallagher Brothers.



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Glenmar Shellfish

Glenmar Shellfish is a leading company in the export fishing industry and domestic Irish distribution with 40 years of experience and innovation. We offer a range of premium seafood products, from live; fresh; frozen and sea frozen sashimi grade products.

Glenmar manages 5 operating sites: Dublin, West Cork, Midleton, Galway, Wexford, managing the landing of 150 fishing suppliers across all species of shellfish and fish and 15 sea frozen prawn factory vessels under the Glenmar Brand.

All of Glenmar Shellfish's products are processed under strict quality standards and regulations, ensuring customer satisfaction and confidence.

Glenmar was awarded the Bord Bia Exporter of the Year across the food and drink industry in Ireland, operating under Origin Green accreditation based on its dedication to sustainability, quality and responsibility.

Glenmar also produces and imports its own branded specification of hand peeled Atlantic red prawns as Scampi Meat, without chemicals or added phosphates, leading the Irish gourmet market. Based on market demand our company has now also exclusive distribution of imported high quality brands for Seabass, Bluefin Tuna, Caviar and Yellowtail. Our seafood group has recently acquired a processing and distributing facility in Galway known as Mary's Fish to expand Glenmar distribution into the West of Ireland.

Glenmar Shellfish is a modern professional team, dedicated to customer requirements and service industry using only the best of sea products that are available.



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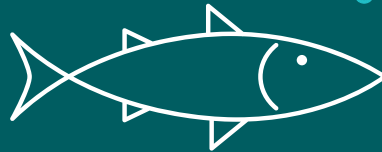
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Good Fish Company

A family-run fish processing business founded by Denis Good in 1988, now managed by his son Donagh. Recently relocated to a state-of-the-art factory in Ringaskiddy, Co. Cork, the company employs 105 staff across its processing facility and three fishmonger shops. A Bord Bia Origin Green Gold member and operator of a BRC AA+ processing unit, it specialises in producing premium seafood and value-added prepack products for retail and foodservice sectors. Committed to sustainable practices, the company sources responsibly through FIP, MSC and similar memberships while supporting the local economy and environment. As a family business, we are committed to maintaining the highest product quality and standards. Located near key fishing ports in the South of Ireland, our Ringaskiddy facility ensures efficient sourcing, processing, and delivery. We excel in value-added processing and specialise in smoking salmon and white fish, showcasing our expertise in the seafood industry.



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ISPG

The Irish Seafood Producers Group (ISPG) is one of Ireland's most reputable suppliers of organic salmon. ISPG was set up in 1986 by a group of artisan farmers producing a relatively small quantity of Irish salmon. ISPG working in close co- operation with its producers developed Irish Organic Salmon Farming on the west coast of Ireland.

Our approach to rearing salmon gives priority to the health and welfare of the fish, to the long-term protection of the environment and delivery of an outstanding product to the consumer. ISPG's head office is located in the village of Kilkieran, one hour west of Galway on the west coast of Ireland. In this unspoiled rural landscape, the local community has retained their traditional values and culture, as reflected in their continued use of the old Celtic language of Ireland, An Ghaeilge.



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Keohane Seafoods

Keohane Seafoods is a family run business based on the South West Coast of Ireland, founded by Mike Keohane and his two sons, Colman and Brian. They have over 6 decades of combined experience and have become recognised for their outstanding knowledge of, and appreciation for the finest quality seafood. For us, seafood isn't just a business—it's who we are. Times have changed, we haven't. We're passionate about finding better and smarter ways to bring you the very best seafood in the world. We are a global seafood leader driven by an innovative team that delivers superior products, service, and value to our customers in a safe and sustainable manner.

We operate from three facilities: a 20,000 sq. ft. plant located at Kinsale Road, Cork, and two additional facilities in Bantry, one spanning over 65,000 sq. ft. and a newly constructed one covering 25,000 sq. ft. Ready to Eat Facility. Our state-of-the-art facilities are all BRC AA Grade, MSC & ASC approved, Organic approved and FDA registered. Our adaptable production capacity enables us to easily adjust and provide our retail and foodservice customers with high- quality products and service. Being a Gold Member of Origin Green, sustainability holds significant importance for us at Keohane Seafoods. All our seafood is responsibly sourced from well-managed fisheries and farms. We provide comprehensive accredited traceability from tide to table.



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Killybegs Seafoods

Established in 1968, Killybegs Seafoods is one of the principal Irish catchers, processors and exporters of premium quality pelagic seafood (mackerel, horse mackerel, blue whiting, herring and sprat) from Ireland.

Raw material is sourced from the waters of the northwest Atlantic and brought to its factory in modern refrigerated seawater trawlers. The factory operates a state-of-the-art processing facility with over 500 tonnes daily freezing capacity, 800 tonnes chillroom, and 12,000 tonnes cold storage capacity, employing 90 people during busy periods.



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Kingfisher Fresh Ltd

Kingfisher Fresh Ltd was established in 2007. The company operates from a HACCP approved state of the art processing plant which spans 8000sq feet, located in the South East of Ireland. The company works closely with Irish fishermen, sourcing natural wild caught fresh, frozen at sea, and frozen seafood from deep within the Celtic Sea and the Atlantic Ocean. Supplying local and international markets. Our products include a wide range of whole fresh wild caught whitefish and frozen shellfish range. Full traceability is provided on all our product offering, validating provenance and origin.

We have established a strong presence in both the fresh and frozen seafood sector throughout Ireland and across Europe. We pride ourselves on the strength of the relationships we have built with our partners worldwide. This has allowed us to penetrate viable consistent markets for many years, enabling continued success. We strive to employ practices which start on board the vessels and follow through to our onshore refrigerated and freezer facilities. We focus on adding value through quality improvement measures, whilst working to align our suppliers with our own company values such as sourcing material and packaging through sustainable measures and from fair trade organisations.



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Kush Shellfish

Kush Shellfish is a family-run Irish seafood business based in Kenmare Bay, off the Beara Peninsula on the south west coast of Ireland.

Established in 1987, the company has built an excellent reputation for premium Irish shellfish combined with sterling customer service.

The company strives to provide customers with succulent, natural shellfish with the delicate taste of the pure Special Area of Conservation (SAC) waters where they are grown. Kush is Ireland's first organic rope mussel producer. It supplies mussels all year round to foodservice and retail customers across Europe.



naturally fresh – naturally on time



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McBride Fishing Co Ltd

McBride Fishing Co. Ltd is a premium Irish seafood company specializing in catching and supplying live brown crab (*Cancer pagurus*) and lobster (*Homarus gammarus*) to both domestic and international markets. This vertically integrated family run business is Ireland's leading supplier of live brown crab, whose name is synonymous with both excellence and quality.

With the ownership of 4 state of the art fishing vessels, we can avail of All Year-Round guaranteed supply (2,000+ tonnes per annum) of Live Brown Crab and distribute these products worldwide in extremely competitive markets, with superior quality and competitive pricing. Our holding / packing facility in Holland, allows us to deliver our product worldwide via Schiphol Airport within 12 hours. Companies choose McBride Fishing because of the guaranteed supply of Premium Live Brown Crab. We have partnered with many loyal customers for over 20 years.



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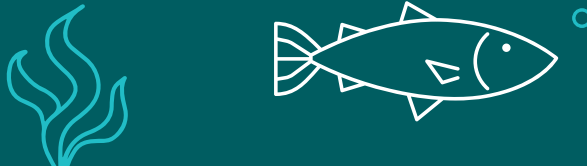
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Morgans Fine Fish

Morgans Fine Fish has sourced and prepared the finest quality fish since 1860. Our business was built on serving our customers with the highest quality, freshest fish, delivering above and beyond when needed. We believe in vibrant coastal communities nurturing people, planet and profit through sustainable business practices. We believe that to move forward into the next 160 years, innovation and the sustainability of seafood is paramount.

Morgans Fine Fish is a BRC AA certified family-owned seafood processor with a strong rural base with 80+ employees in Omeath, Co. Louth, Ireland. We are passionate about innovation, as evidenced by our numerous innovation awards. We work with our customers to develop appealing new products that promote the natural qualities of seafood.

We combine traditional hand filleting with state-of-the-art technology which allows us to meet both the bespoke needs of foodservice customers and to meet the high volume, capacity and dynamic needs of the retail market. We have been smoking top quality fresh fish in our in-house cold smoking facility since the 1960's.



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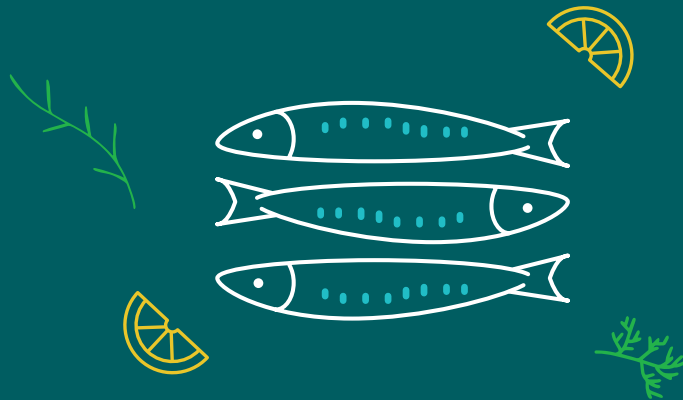
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Norfish Limited

Norfish is a family run Irish seafood business established in 1974, situated in the fishing port of Killybegs, Ireland's premier fishing port. With over 50 years' experience, Norfish has become one of Ireland's leading fish processors. We operate a modern state of the art processing facility and specialise in the processing of pelagic seafood such as Mackerel, Horse mackerel, Blue whiting, Herring and sprat to the highest food and quality standards. We also process high quality smoked products in our smokehouse and produce significant quantities of Smoked Haddock, Cod, Coley, Kippers and Mackerel. Both fresh and frozen products are available and key markets for the company include Europe, Asia and Africa. Norfish strive to develop and improve our business to produce high quality sustainable seafood products for our customers.



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Premier Fish Products

Premier Fish Products is located in Killybegs and Kincasslagh, in Ireland's Northwest.

The company was established in 1981, primarily for processing pelagic fish caught in the seafood-rich waters of the North Atlantic. With over 40 years' experience, Premier Fish Products has become one of Ireland's leading fish processors. With its own vessels, it has direct control over the quality of catches, providing continuity of supply of top-quality seafood. Premier Fish Products has a wealth of knowledge in its sector, ensuring customer focus and quality are always top of the agenda. To satisfy the ever-increasing demand from its large customer base, it opened a state-of-the-art 50,000 sq. Ft processing plant in Killybegs. This modern plant is located just minutes from the harbour where catches are unloaded from its vessels, thus reducing production time, and ensuring the freshest product reaches its clients. It has a worldwide customer base and offers distribution solutions to every part of the globe.



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Rockabill Seafood Ltd

Rockabill Seafood is a vertically integrated Family company. Originally fishermen, the company now also processes and packs seafood. It is one of Ireland's largest and leading premium quality seafood Processors.

Our Factory is state of the art: AA BRC Food Grade Global Standard with a unique langoustine grader in one hall and a separate high care steam cooking factory to produce our cooked products. We pack Live, Fresh, Cooked and Frozen Seafood every day. It is close to some of the best fishing grounds, 20 minutes from Dublin Airport and 30 mins from Dublin Port. And, we can hold 2,500 pallets in our coldstores. Our trawlers catch and pack frozen at sea Langoustines, Monkails and Squid. In addition, we work with over 160 fishing boats throughout Ireland and the UK to ensure constant supply of fresh and frozen products.

We believe in constantly investing in our boats and factory to ensure that we continue to supply the finest quality seafood possible.



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Shellfish Ireland

Founded in 1987, Shellfish Ireland is a third-generation family-run business built on a deep-rooted passion for delivering the finest Irish shellfish to markets across the globe. From our base on Ireland's rugged southwest coast, we supply premium live and prepared shellfish (Brown Crab, Shrimp, Lobster, Prawn, Crayfish, Periwinkles, Spider Crab, Velvet Crab, Green Crab and Scallop) to retail, wholesale, and foodservice partners throughout Ireland, the UK, Europe, and Asia.

Operating 24/7 from our state-of-the-art, BRC certified 24,000 sq. ft. facility, we ensure every fish is handled to perfection, hand-processed with care to preserve its natural texture and flavour whether live, chilled, frozen, cooked or pasteurised. Our commitment to quality runs deep—from sustainable sourcing in pristine Irish waters to meticulous preparation that retains the purity of the product.

We have our own and dedicated vessels landing fresh catch daily to our production site, we're able to maintain an unbroken chain and deliver the freshest possible product to our customers, day after day. We are members of Origin Green and FIP programmes, ensuring the highest sustainability standards.

At Shellfish Ireland, we take pride in our heritage, our people, and the exceptional seafood we bring to tables around the world.



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Sofrimar

With over 40 years in business Sofrimar specializes in exporting locally sourced premium seafood to markets worldwide. We offer a wide range of shellfish in various formats including Live, Chilled, Cooked, Pasteurized, MAP, Frozen and Frozen at Sea. Currently, Sofrimar has a HACCP approved and IFS certified factory with an area in excess of 6,000 m2, with extensive cooking, chilling, freezing, cold storage, live storage and processing facilities. These include the most modern whelk and crab processing lines as well as a long-term holding facility for live shellfish. Sofrimar is also a pioneer in scallop processing in Ireland.

We are committed to producing the highest quality seafood for customers and consumers. A strict Quality Control System is in place at all stages of production to ensure consumers are offered a consistent safe food product. Working in close partnership with approved fishermen, Sofrimar can guarantee the freshness and traceability of raw material.



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Ward Fish

Sean Ward Fish Exports Ltd was established in 1998, specialising in the processing and exportation of pelagic fish to Europe, Japan and Africa. Almost two decades on the company has expanded into a state-of-the-art freezing plant with its own cold storage, supplying pelagic products for further processing all over the world.

Sean Ward Fish Exports Ltd is located in the port of Killybegs; Ireland's premier fishing port, with landings in excess of 150,000 metric tonnes per annum. This location, adjacent to Europe's richest fishing grounds off the North West Coast of Ireland, ensures the business has prime access to excellent raw materials just a short distance from its fishing grounds. The company's location on the edge of Europe also ensures easy and quick transit of all its goods to customers worldwide.

Its facilities include no less than three processing plants with 10 automatic packaging lines; 850m.t. blast freezing capacity; 16 full automatic filleting machines; 1,000m.t. fresh product storage capability; 20,000m.t. cold storage; a waste water treatment plant; and an automatic ice plant with flow ice.



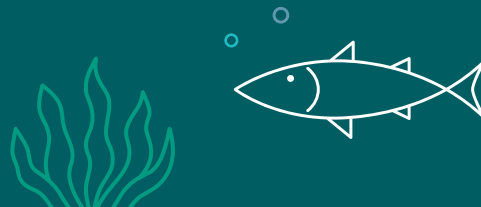
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Có-mhaoinithe ag an
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