



## IRISH FISH CANNERS

### Company address

Meenmore, Dungloe,  
Donegal

### Contact details

Keith Bonner

[keith@irishfishcanners.ie](mailto:keith@irishfishcanners.ie)

[+353749521100](tel:+353749521100)

[irishfishcanners.ie](http://irishfishcanners.ie)

### Channel:

Retail

Irish Fish Canners represents the very best in fish canning. With 40 years experience in the business, it is 100% family-owned and run.



The company is the largest and sole fish canning facility in Ireland. Located along the Wild Atlantic Way, it is in close proximity to Ireland's premier deep-sea fishing port, Killybegs. Its unique location ensures access to the world's finest fish.

As a result of added value, the business has now evolved into a major canned seafood provider to a number of world-class leading brands in global markets. John West has been its biggest customer for more than 35 years.

## Why Us

All produce comes from premier quality fish; butterfly fillets of mackerel (*Scomber scombrus*) and herring (*Clupea harengus*).

The end products are naturally smoked or steamed before being hand packed and are ready to eat hot or cold, with no gills, fins or bones.

All items are high in Omega 3 fish oils and all of Irish Fish Canner's ambient products have a minimum three-year shelf life.

## Our product range



Irish Smoked Herring in Sunflower Oil

Irish Smoked Herring in Brine

Irish Steamed Herring in Tomato Sauce

Irish Steamed Herring in Mustard & Dill

Irish Smoked Peppered Mackerel in Sunflower Oil

Irish Smoked Mackerel in Sunflower Oil

Irish Smoked Mackerel in Brine

Irish Steamed Mackerel in Tomato Sauce

## Markets

Asia Pacific

Europe

North America

UK & NI

## Durabilité

- Irish Fish Cannery's mission is to ensure the sustainability of its quality products – protecting the environment and natural resources while providing a professional sea to shelf service to its customers.
- Within its current sustainability plan, Irish Fish Cannery set a target in 2018 to

reduce its water consumption by 35% by the end of 2022.

- The company surpassed this target in 2020 by reaching a reduction of 43.3%.
- This decrease in consumption is due to a change in its hygiene practices which increased the number of deep cleans per week to replace smaller regular cleans which consume more water.
- In addition, Irish Fish Cannery repaired some cracks in the Kipper line which had caused water loss and have installed a new washer system to eliminate leaks.

## Our Accreditations

- BRC
- MSC (Marine Stewardship Council)
- Origin Green Verified

## Our Awards

Great Taste Awards 2016/2017