



ATLANTIS SEAFOODS

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Channel:

Foodservice
Retail

Kilmore Quay is a sister company of Atlantis Seafood's which is Ireland's premium seafood provider for the foodservice market for the past 25 years.



OAK SMOKED SALMON

Traditionally cured, oak smoked
sliced salmon, 100% Natural.
Unique flavour - Ready to eat.



100g e



We are proud to take our name from the bustling seaside fishing port, Kilmore Quay, only a few minutes from our BRC accredited Seafood processing facility where we source our fish directly from local fishermen. Because of our location at the gateway to the Atlantic Ocean and Irish Sea, ensures we have a wide selection of the freshest seafood daily.

Our directors, Mark O'Connor and John Kenny have a combined 50 years experience in the seafood industry. During this time they have gained the expertise and knowledge required to meet the changing demands of the consumer and to continuously innovate. Our vision is to make seafood more enjoyable for families and to be recognised for quality and authenticity.

Why Us

All our range is gluten free using fresh gluten free breadcrumb from a local bakery. We smoke all our salmon in house using traditional methods and our Seafood Sausages can be produced to a Halal specifications.

Our product range



Hot Smoked Trout



Seafood Sausages

A range of Gluten Free products including:

Breaded Fish Fillets

Oak Smoked Salmon

Natural Smoked Haddock

Smoked Trout

Seafood Sausages

Kids Seafood Range

Markets

Asia Pacific

Europe

Middle East



- Atlantis Seafood believe in sourcing seafood from trusted fishermen who operate to world-class standards, making sure the company always know exactly where each fish comes from.
- Throughout 2020, the company demonstrated an exemplary performance within the areas of supplier certification and packaging.
- Within the supplier certification target area, Atlantis Seafood actively participates in Bord Iascaigh Mhara (BIM) ran Fishery Improvement Projects (FIPs).
- They involve all those that participate in the catching and sale of fish working together to improve the level of the fish stock, the environmental impact and the management of a particular fishery.

- Atlantis Seafood is also making strong progress within its current sustainability plan in the area of packaging, 79% of product fish & seafood (wholesale fresh, wholesale frozen & retail) was sold in reusable crates or recyclable packaging in 2020, compared to a projected 74%.

Our Accreditations

- BRC
- Origin Green Verified

Our Awards

BIM Innovation Awards 2016

Blas na hÉireann Awards 2016 & 2017

Free From Awards 2016 & 2017

Irish Quality Food Awards 2015