

KILLYBEGS SEAFOODS LTD

Company address Conlin Road, Killybegs,

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Contact details

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Channel:

Manufacturing

All of Killybegs Seafoods' raw materials are sourced in the North West Atlantic and brought to the factory in refrigerated seawater trawlers. Each different species caught is then graded and further processed in order to achieve the maximum possible value for that product in a specific market.



In total, the company now produces over 50 different customer-specific products under the Killybegs Seafoods brand, delivered to Europe, Russia, Africa and the Far East.

Annually, the company handles over 20,000 metric tonnes of raw material and has three cold stores onsite, with a holding capacity of 12,000mt. To complement the processing business, Killybegs Seafoods is also involved in the fish catching sector, thus providing ready access to quality raw material on a continuous basis.

Killybegs Seafoods receives exclusive supply from six of the 23 pelagic refrigerated trawlers, as well as other Irish boats and foreign vessels.

Why Us

Killybegs Seafoods has positioned itself as a substantial primary supplier of premium quality pelagic seafood to key global markets.

The company is committed to providing the highest quality products through capital investment in innovative processes and sustainable practices while focusing on customer satisfaction.

Our product range



Mackerel: whole, headed and gutted, gutted, fillets, flaps - various sizes, 20kg cartons

Horse Mackerel: whole - various sizes, 20kg cartons

Blue Whiting: whole - various sizes, 20kg cartons

Herring: whole, deli, fillets, flaps - various sizes, 20kg cartons

Sprat: whole - various sizes, 20kg cartons

Markets

Africa

Asia Pacific

Europe

North America



HACCP quality control system

MSC certification

Sea Fisheries Protection Authority (SFPA) Certificate of Approval

Sea Fisheries Protection Authority (SFPA) Permit To Weigh Fishery Products and Transport.

Our Accreditations

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