



## KEOHANE SEAFOODS

### Company address

Unit 28  
Kinsale Road  
Industrial Estate, Kinsale Road,  
Cork

### Contact details

Jacklyn O'Connor  
[jacklyn@keohaneseafoods.ie](mailto:jacklyn@keohaneseafoods.ie)

[+353214322059](tel:+353214322059)

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

### Channels Supplied:

Foodservice  
Manufacturing  
Retail

In their hometown and throughout the wider West Cork region, the Keohane family have become recognised for their outstanding knowledge and appreciation for finest seafood.



**KEOGHANE'S**

OF BANTRY

With a state-of-the-art facility in Cork City and an even larger facility in Bantry both BRC Grade A accredited Keohane Seafoods can guarantee production of the highest quality products.

It supplies both fresh and frozen products to the national and export markets, as well as local restaurants and hotels.

## Why Us

### Presentation

Dramatic on-shelf presentation - the Keohane Seafood brand has a vibrant on shelf presence. Bright colours and strong marketing messages are enticing to the customers.

### Innovation

First seafood company to launch microwaveable skin packs in Europe.

### Convenience

Crystal clear, peelable film packaging with high puncture resistance.

### Clean Packaging

No handling required before cooking.

## Our product range



**KEOHANE'S**  
**OF BANTRY**

FISH MADE EASY

**COD FILLETS**

WITH ZESTY LIME &  
CORIANDER BUTTER



High in  
Protein

Price:

Weight:

Use By:

250ge

Keep refrigerated 0°C to +4°C:

Salmon with Garlic, Rosemary & Lemon

Hake with Lemongrass & Chilli

Mackerel with Deep South Seasoning

Cod with Zesty Lime & Coriander Butter

Seabass with Smoked Herb & Garlic Butter

Tuna with Garlic Pepper & Chilli Flakes

Smoked Haddock with Creamy Parsley Sauce

Hake with Garlic & Herb

Prawns with Roast Garlic & Herb Butter

Salmon Side with Garlic, Irish Herb Butter & Rosemary Garnish

## Markets supplied

Asia Pacific

Europe

North America

UK & NI

## Sustainability

- Keohane Seafoods aim to increase recycled content of cardboard to 90% and

increase recycled content of plastic to 25% over the course of its current sustainability plan (2021-2024).

- Within the area of manufacturing, the company has set a target to support circular economy by reducing combined waste to landfill by 6% by 2023.
- Keohane Seafoods have set a target to reduce water consumption in the Bantry site m<sup>3</sup> per ton of product by 6% by the end of the plan.

## Our Accreditations

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

## Our Awards

Small Firms Association Awards; two in total

4 Awards - Irish Quality Food Awards

2018

Blas na hÉireann; four in total