

WILD CAUGHT | SUSTAINABLE | SEAFOOD



PRODUCT BROCHURE

Sea Source is a membership organisation owned by fishermen of Northern Ireland who have been catching, landing and selling their world class seafood in Kilkeel since 1853





Introduction	3
.....	
About Sea Source	3
Vision Statement	3
.....	
Mission Statement	3
Process	4
.....	
Catching	4
Landing	4
The Fish Market	4
The Auction	4
Processing	5
Distribution	5
Vessels	6
.....	
Produce	7
.....	
White Fish	7-11
.....	
Shellfish	12-13

Contact Details



About Us

Sea Source is a membership organisation owned by Northern Ireland fishermen, who have been catching, landing and selling world class seafood since 1853. We operate from two processing plants at Kilkeel Harbour and a retail Seafood Shop on Newcastle Street, Kilkeel. We are always trying our best to give as much back to the fishermen as possible and to help them build a sustainable fishing industry that will last for generations to come.



Vision

Our vision is to be the world leader in:

- The supply of wild caught, sustainable and high-quality seafood from Northern Ireland
- Diversification within the fishing industry
- The management of fisheries
- Welfare of our fishermen
- Building a future for each generation of our fishing community.



Mission

Our mission is to supply the highest quality, world class, wild caught and sustainable seafood from our local Northern Ireland fishermen. We strive to build a sustainable future for the entire fishing community through optimising every opportunity provided by the marine environment.



Process

Sea Source has complete traceability from Sea to Distribution, take a look at our process below, from catching the fresh fish to distributing within the shortest time frame possible.

Catching

We have a range of vessels landing their catch to Sea Source in our registered Kilkeel port, from potters to semi-pelagic vessels. The methods used by our fishermen have been developed over years to ensure they catch the highest quality fish in a more efficient and less damaging way. Catchment areas for our fishermen are: West of Scotland, Irish Sea and Celtic Sea.

Landing

Our fishermen go out on short trips of 3-4 days maximum and fish close to the harbour. Steaming time from fishing ground to harbour is approximately 4 hours, therefore fish is landed into our home port of Kilkeel, fresh and in pristine condition.

Fish Market

Once the catch is landed, it is stored in the chilled fish market until the auction. The fish market is located on the quay side of Kilkeel Harbour. The abundance of great quality fish each week indicates that our local fishing industry is going from strength to strength. The success of Sea Source shows we have been working hard to ensure our fishermen get a fair price for their catch.





The Auction

The auction begins at 07:30am each morning on the fish market. Our long-established auctioneer, Brendan, keeps daily tallies of fish coming from the vessels each morning, auctions, manages sales and records all fish sold at the auction. Sea Source also has a representative at each auction, Ken Kennedy, who independently purchases fresh fish for our customers throughout the UK, Ireland, Europe and beyond.

Processing

All fish bought at the auction is delivered to our processing plants which are less than 100 metres from the market. All fish is then sorted, graded, weighed, packed, iced, labelled and palletised before distributing with all necessary documentation.



Distribution

Fresh fish is loaded into refrigerated vehicles and distributed to our customers, fresh and ready for use in our own reusable ANIFPO fish boxes. To comply with our environmental statement, all fish boxes must be retained by our customers and placed on a pallet in a bundle of 50, wrapped up and ready for collection by our selected shipping company. This reduces box wastage and helps to keep plastic out of our sea's.



Below are examples of some of the vessels which regularly land their catch to Sea Source.

MYLAROSE N.258

Type: Wooden-hulled multi-purpose trawler
Built in: Macduff Shipyards
Build Year: 1997
Size: 20m x 8m
Owned by: Atlantic Trawlers Kilkeel Ltd
Skipper: Trevor Annett



UNITY N.292

Type: Steel-hulled multi-purpose trawler
Built in: Vestværfet Shipyard, Denmark
Build Year: 2012
Size: 27m x 7.7m
Owned by: The Glenluce Fishing Company
Skipper: Robert Donnan



SPARKLING SEA N.183

Type: Steel-hulled multi-purpose trawler
Built in: Damen Shipyards, Holland
Build Year: 1988
Size: 23m x 6m
Owned by: Sparkling Sea Enterprises
Skipper: Roderick McKee



FAIRHAVENS N.386

Type: Twin Rig Prawn Vessel
Built in: France
Build Year: 1992
Size: 21m x 7m
Owned by: Campbell Trawlers
Skipper: Warren Campbell



STRATHMORE B.788

Type: Trawler
Built in: J & G Forbes
Build Year: 1984
Size: 23.09m
Owned by: Strathmore Ltd
Skipper: John More



COWRIE BAY N.911

Type: Scallop/ Trawler
Built in: Stone Staffordshire
Build Year: 1973
Size: 15m x 5m
Owned by: Mr M. McKee
Skipper: Mark McKee



GIRL BETH N.312

Type: Fibreglass Hull Potter Vessel
Built in: Nobles, Girvan
Build Year: 1989
Size: 9.95m x 3.9m
Owned by: B & M Chambers
Skipper: Brian Chambers



ENDURANCE B.340

Type: Fibreglass Hull Potter Vessel
Built in: Falmouth
Build Year: 1995
Size: 9.95m x 3.9m
Owned by: Mr A. Chambers
Skipper: Alan Chambers








Produce


All varies and sizes available depending on seasonality.


WHITE FISH


	Product	BRILL				
	Format	FRESH				
	Size Grade	100 – 300g	300 – 500g	500g – 1kg	1 – 2kg	2kg +
	Notes					


	Product	COD				
	Format	FRESH				
	Size Grade	Small Codling 0 – 1kg	Large Codling 1 – 2kg	Sprag Cod 2 – 4kg	Medium Cod 4 – 8kg	Large Cod 8Kg +
	Notes					


	Product	COLEY			
	Format	FRESH			
	Size Grade	Small 0 - 1kg	Medium 1 – 4kg	Large 4kg +	
	Notes				


	Product	CONGER EEL			
	Format	FRESH			
	Size Grade	Mixed Sizes all in			
	Notes				


	Product	DOVER SOLE			
	Format	FRESH			
	Size Grade	Tongues 0 – 100g	Slips 100 – 300g	Medium 300 – 500g	Best 500g +
	Notes				


	Product	HADDOCK (Gutted)					
	Format	FRESH					
	Size Grade	0 – 300g	Small 300 – 500g	Best Small 500 – 700g	Medium 700g – 1kg	Large 1 – 1.5kg	Jumbo 1.5kg +
	Notes	Round Haddock also available					


	Product	HAKE					
	Format	FRESH					
	Size Grade	Pin Hake 0 – 1kg	1 – 2kg	2 – 3kg	3 – 4kg	4 – 6kg	6kg +
	Notes						


	Product	HERRING				
	Format	FROZEN (20kg blocks)				
	Size Grade	150g – 250g				
	Notes					

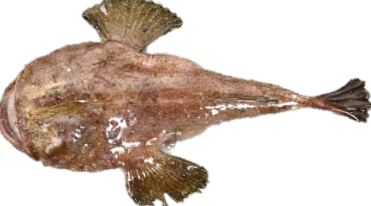
	Product	JOHN DORY				
	Format	FRESH				
	Size Grade	Small 0 - 100g	Small Best 100 - 200g	Medium 200 – 500g	Large 500g – 1kg	Jumbo 1 – 2kg
	Notes					


	Product	LEMON SOLE			
	Format	FRESH			
	Size Grade	Mixed sizes (mostly 100g/ 300g)			
	Notes				


	Product	LING			
	Format	FRESH			
	Size Grade	Small 0 – 2kg	Medium/ Large 2kg +		
	Notes				


	Product	LYTHE			
	Format	FRESH			
	Size Grade	Small 0 – 2kg	Large 2kg +		
	Notes				


	Product	MACKEREL				
	Format	FROZEN (20kg blocks)				
	Size Grade	150-250g	200-400g	300-500g	400-600g	600g +
	Notes					


	Product	MONK				
	Format	FRESH				
	Size Grade	0 – 1kg	1 – 2 kg	2 – 4kg	4 – 8kg	8kg +
	Notes					


	Product	OCTOPUS		
	Format	FRESH		
	Size Grade	Mixed sizes all in (mostly 100g/ 300g)		
	Notes			


	Product	PLAICE		
	Format	FRESH		
	Size Grade	Small 0 – 500g	Medium 500g – 1kg	Large 1kg +
	Notes			


	Product	RAYS & SKATES (Thorn Back Ray) (Roker Ray) (Blonde Ray)			
	Format	FRESH			
	Size Grade	Small 1 – 2kg	Best Small 2 – 3kg	Medium 3 – 6kg	Large 6kg +
	Notes				

	Product	RED GURNARD		
	Format	FRESH		
	Size Grade	0-200g	200-500g	500g +
	Notes			

	Product	SQUID			
	Format	FRESH			
	Size Grade	Extra Small 0 – 100g	Small 100 – 300g	Medium 300 – 500g	Large 500g +
	Notes				


	Product	TURBOT			
	Format	FRESH			
	Size Grade	Small 0 – 1kg	Best Small 1 – 2kg	Medium 2 – 4kg	Large 4kg +
	Notes				


	Product	WHITING (Gutted)			
	Format	FRESH			
	Size Grade	0 -300g	Small 300 – 500g	Medium 500g – 1kg	Large 1kg +
	Notes	Round Whiting also available			


	Product	WHITE SOLE/ WITCHES			
	Format	FRESH			
	Size Grade	0 – 500g		500g +	
	Notes				


SHELLFISH


All new orders can be packed to customer specification


	Product	KING SCALLOP MEAT (ROE ON)	
	Net Weight	Fresh - 2kg Tub	Frozen - 10kg
	Format	FRESH/ FROZEN	
	Notes		


	Product	KING SCALLOP HALF SHELL (ROE ON)	
	Net Weight	Fresh - 3kg	Frozen - 8kg
	Format	FRESH/ FROZEN	
	Notes	Fresh scallops are packed in polystyrene boxes	


	Product	QUEEN SCALLOP MEAT (ROE ON)	
	Net Weight	Fresh - 2kg Tub	Frozen - 10kg
	Format	FRESH/ FROZEN	
	Notes		

	Product	QUEEN SCALLOP HALF SHELL (ROE ON)	
	Net Weight	Fresh - 3kg	Frozen - 10kg
	Format	FRESH/ FROZEN	
	Notes	Fresh scallops are packed in polystyrene boxes	

	Product	WHOLE LANGOUSTINE					
	Net Weight	1.35kg	1.5kg	3kg			
	Format	FROZEN					
	Size Grade	5 - 9	10 - 15	16 - 20	21 - 30	31 - 40	41 - 50
	Notes	Packed in polystyrene boxes. Graded and sized by individual langoustine amount per Kilo					

	Product	WHOLE LANGOUSTINE					
	Net Weight	1kg	2kg				
	Format	FROZEN					
	Size Grade	5 - 9	10 - 15	16 - 20	21 - 30	31 - 40	41 - 50
	Notes	Packed in baskets. Graded and sized by individual langoustine amount per Kilo					

	Product	WHOLE LANGOUSTINE					
	Net Weight	3kg					
	Format	FROZEN					
	Size Grade	5 - 9	10 - 15	16 - 20	21 - 30	31 - 40	41 - 50
	Notes	Packed in cartons. Graded and sized by individual langoustine amount per Kilo					

	Product	LANGOUSTINE HEADS & CLAWS (Discards)				
	Net Weight	5kg				
	Format	FROZEN				
	Notes	Packed in cartons				



“There is a long tradition of fishing in Kilkeel and we continue to strive to improve. In particular we are focused on the sustainability of our fishery, the welfare of our crew and improving the quality of our catch.”





World Class Seafood from **NORTHERN IRELAND**

Sustainable | Wild caught | Seafood

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