



Working with nature

Bord Bia

Irish Food Board

IRISH OYSTER PRODUCER PROFILES





BORD BIA

Bord Bia aims to drive through market insight, and in partnership with industry, the commercial success of a world class Irish food, drink and horticulture industry. Bord Bia has 13 offices overseas in Europe, Asia and North America, in order to promote trade in international markets.

Bord Bia, through its international office network, plays a key role in assisting the Irish seafood sector in developing sales in a number of emerging seafood markets. Through the range of services provided to seafood clients in areas such as trade research, customer profiling, buyer-supplier contact events, in-store and online seafood promotions and trade awareness events, Bord Bia has been instrumental in assisting the Irish seafood sector establish a foothold in these markets.

[Irish seafood overview](http://www.bordbia.ie)
www.bordbia.ie



ORIGIN GREEN

Ireland enjoys a strong reputation as a source of natural, high quality food, drink and ingredients and with our temperate climate and our green countryside, we have started from a strong position for sustainable food and drink production.

Origin Green is the first national sustainability programme of its kind. Working at both farm and manufacturing level, Origin Green clearly sets out Ireland's ambition to become a world leader in the delivery of sustainable, high-quality food and drink products. Independently verified at every stage, this voluntary programme sees food manufacturers develop a sustainability plan that defines clear targets in key areas of sustainability, such as raw material sourcing, emissions, energy, waste, water, biodiversity and social sustainability including health and wellness.

With the global population expected to rise by 2.4 billion before the year 2050, the world will need to produce up to twice as much food from increasingly limited resources. It has been said that over the next 40 years, we will have to produce as much food as we have in the last 8,000. In order to meet these challenges it requires everyone involved in the food industry to commit to producing more from less, necessitating the adoption of more sustainable practices. It is with these challenges in mind which led to the launch of Origin Green in 2012, an initiative by Bord Bia, the Irish Food Board.

www.origingreen.ie



OYSTERS FROM IRELAND

Oyster cultivation in Ireland dates back to the 13th century but consumption of oysters in Ireland has been a tradition for over 4,000 years. Today, Irish oyster growers still use traditional methods to provide ideal conditions for their Irish rock oysters (*Crassostrea gigas*) and native flat oysters (*Ostrea edulis*) to grow. With over 7,500 km of coastline to work with and rain filtering through 12,000km² of turf lands, it is the perfect location to carry on this time honoured tradition.

Oysters from Ireland are rich and varied in taste with each bay, in which they are grown, contributing to this distinctive flavour. A combination of lingering sweet iodine flavours with a hint of nut to subtle citrus notes. The unique blend of wild Atlantic waters, clean freshwater rivers and minerals from an unspoilt landscape makes each Irish oyster a unique taste experience. Due to abundant plankton and the exceptional growing conditions around the Irish coast, oysters from Ireland have distinctively high meat content.

The constant flow of the Atlantic around the island also helps shape each oyster into a perfect tear-drop shape with a very strong shell and a smooth pearly white enamel. Oysters from Ireland are rich in protein and low in fat with exceptionally high levels of trace elements such as iodine, iron, selenium copper and zinc. Coupled with the unspoilt growing conditions available in Ireland this is as natural and pure as food can be.



Employing around 1,200 people annually, predominantly in the North West and South East of Ireland, total oyster production in Ireland was approximately 9,000 tonnes in 2015. Whilst the French market dominates Irish oyster exports, accounting for an estimated 75% of total sales, there is increased market diversification by the oyster sector with a greater share of exports now going into other European markets as well as into many markets in Asia.

The quality of Irish oysters is globally recognised along with the quality of our environmental performance which is based on the principles of sustainable aquaculture. All of the oyster producers profiled in this directory are verified members of Origin Green which is the only sustainability programme in the world that operates on a national scale. Independently verified, it enables Ireland's producers to set and achieve measurable sustainability targets – reducing environmental impact, serving local communities more effectively and protecting the extraordinarily rich natural resources that our country enjoys.

For more information on Irish seafood, please contact:

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OYSTER PRODUCER FARM LOCATIONS MAP



ACHILL OYSTERS



Achill Oysters is a fifth generation business harvesting from the waters of Achill Island. We farm award winning Irish rock oysters. We process, pack and export oysters from our own farm and some of the best farms in Ireland.
Taste the sea in every mouthful



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Email: info@achilloysters.com
Website: www.achilloysters.com
Address: Quin Road Ind Estate, Ennis, Co. Clare, Ireland



SPECIALISTS IN

- Irish Rock Oysters (*Crassostrea gigas*)
- Mussels (*Mytilus edulis*)
- Lobster (*Homarus gammarus*)
- Native flat oysters (*Ostrea edulis*)

COMPANY SIZE

Between €100k and €1m

DOMESTIC/EXPORT SPLIT

Domestic 60% / Exports 40%

BRAND/PRIVATE SPLIT

100% Brand Label

PRODUCT RANGE

- Rock Oysters – No3, No2, No1, Grande, Super Grande

AWARDS

- Euro-Toques Excellence Award
- Maritime Business Awards – shortlisted for aquaculture
- Clare Business Awards - shortlisted

ACCREDITATIONS

- Dispatch centre
- Ecopact certified
- Origin Green certified





CARLINGFORD OYSTER COMPANY

Carlingford
OYSTER COMPANY

Carlingford Oysters was established in 1974 by Peter Louet Feisser and is currently managed by his son Kian and daughter-in-law Mary. We currently employ 18 full time and part time staff and we produce 200 tonnes of oysters annually. We dispatch our oysters mainly in Ireland, UK, France and Asia.



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Email: info@carlingfordoystercompany.ie
Website: www.carlingfordoystercompany.ie
Address: Mullatee, Carlingford, Co. Louth



SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)

COMPANY SIZE

Between €1m and €3.5m

KEY CUSTOMERS

Ireland, UK, France and Asia markets

DOMESTIC/EXPORT SPLIT

20% Domestic / 80% Export

BRAND/PRIVATE SPLIT

100% Brand

AWARDS

- Cloudy Bay UK Oyster Championship Gold medal- 2015
- Great Taste Awards 2 Gold stars- 2016

ACCREDITATIONS

- Ecopact certified
- Origin Green certified





COOLEY OYSTERS

Cooley Oysters was established in 1984 and is a privately owned company. Our core business is oyster production.



Contact: Sean Griffin / Donal Ferguson
Business Phone: +353 876815570 / +353 876486162
Email: info@cooleyoysters.com
Website: www.cooleyoysters.com
Address: Muchgrange, Greenore, Carlingford, Dundalk, Co. Louth.
A91 FN50



SPECIALISTS IN

- Irish Rock Oysters (*Crassostrea gigas*)
- Standards and Speciales
- Native flat oysters (*Ostrea edulis*)

COMPANY SIZE

Between €100k and €1m

PRODUCT RANGE

Irish Farmed Oysters Standard and Speciales & Native Wild Oysters.

KEY CUSTOMERS

European & Asian markets

DOMESTIC/EXPORT SPLIT

100% Export

BRAND/PRIVATE SPLIT

50% Brand/ 50% Private

USPS

- Sourced from Class A nutrient rich waters
- Full traceability from shore to market
- We have been oyster farming on this site for over 30 years

ACCREDITATIONS

Origin Green Certified





HARTY OYSTERS

HARTY OYSTERS

Dungarvan Shellfish Ltd. (Harty Oysters) was established in 1985. It is a family run business set up by Jim Harty and now run by three of his sons and one daughter. Dungarven Shellfish sells top quality Gigas oysters worldwide.



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Website: www.hartyoysters.com
Address: Hillcrest, Gortnadiha, Ring, Dungarvan, Co. Waterford



SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)

COMPANY SIZE

Between €1m and €3.5m

PRODUCT RANGE

Purified Speciale Oysters

KEY CUSTOMERS

Wholesalers, Hotels and Restaurants

DOMESTIC/EXPORT SPLIT

5% Domestic / 95% Export

BRAND/PRIVATE SPLIT

95% Brand / 5% Private

USPS

Top quality purified oysters packed to your specifications (timer boxes, poly boxes etc.)

ACCREDITATIONS

- Origin Green certified
- HACCP
- Ecopact

AWARDS

BIM Innovation award in Aquaculture





IRISH PREMIUM OYSTERS

Established in 1992, Irish Premium Oysters (Sliogeisc na Rossan) is a family owned and managed business. The oysters are farmed in a warm, clear bay off the unspoilt west coast of Ireland. The area has a proud tradition of oyster farming spanning 25 years.



Contact:

Edward Gallagher

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Email:

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Website:

www.ipo.ie

Address:

Traigheanna Bay, Drimlaughdruid, Lettermacaward,
Donegal Town, Co. Donegal



SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)

COMPANY SIZE

Between €1m and €3.5m

PRODUCT RANGE

Farmed Irish Oysters

KEY CUSTOMERS

Export to Asian Markets including; China, Japan, Singapore, Malaysia, Thailand, Dubai, Hong Kong and Macau.

DOMESTIC/EXPORT SPLIT

3% Domestic / 97 % Export

BRAND/PRIVATE SPLIT

100% Brand: Irish Premium Oysters & Gallagher Speciales

USPS

Our oysters are produced in Class A standard waters and are therefore permissible for direct human consumption.

Our harvesting site has a fresh water river running into it resulting in oysters with a unique and distinctive after-taste - *'a taste of sweetness, a hint of peat and an aftertaste of iodine.'*

ACCREDITATIONS

- Origin Green Certified
- Ecopact Certified





KELLYS OYSTER

Kelly Oysters is a family business based in Kilcolgan, Co. Galway, now run by brothers Michéal and Diarmuid Kelly. Together they skilfully manage to combine modern technology with the traditional methods of harvesting by hand to ensure top quality produce.

Kelly Oysters have been proudly growing and selling high quality oysters and shellfish from their farm for over 60 years. They currently supply to many of the finest restaurants and fish wholesalers throughout Ireland, Europe and around the World.



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SPECIALISTS IN

- Irish Rock Oysters (*Crassostrea gigas*)
- Native flat oysters (*Ostrea edulis*)

COMPANY SIZE

Between €1m and €3.5m

PRODUCT RANGE

Fresh Live Oysters; Native Wild & Farmed Irish Rock Oysters

KEY CUSTOMERS

Wholesalers in Dublin, London, Zurich, Gothenburg, UAE, Canada and Singapore

DOMESTIC/EXPORT SPLIT

40% Domestic / 60% Export

BRAND/PRIVATE SPLIT

100% Brand

USPS

Each order is packed by hand with seaweed; deep shell down to preserve the oyster's natural juices.

The difference is in the taste...

"The flavour is just big bold ocean – sea salt upfront, a seaweedy note in the middle, and a dry palate finish"

AWARDS

- Recommended by John & Sally McKenna's Guides
- Recommended by Georgina Cambell Guides
- Recommended by Rick Stein's- "Food Hero's of Britain and Ireland"
- Cloudy Bay British Oyster Championship- Silver Medal blind tasting award





MOYASTA OYSTERS

Moyasta Oysters was founded by the Galvin family who have been farming in West Clare for over twenty years. Our farm is located in the Grade A certified waters of Poulnasherry Bay on the west coast of Ireland. The strong currents of the Atlantic Ocean are ideal and the abundance of algae and phytoplankton of the River Shannon combined with the natural rich minerals of Poulnasherry Bay create the perfect environment giving the Moyasta Oyster its fresh unique flavour.



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Email: info@moyastaoysters.com
Website: www.moyastaoysters.com
Address: Moyasta Oysters, Kilrush, Co. Clare



SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)

COMPANY SIZE

Between €100k and €1m

PRODUCT RANGE

Farmed Irish Oysters

KEY CUSTOMERS

UK Retailers

DOMESTIC/EXPORT SPLIT

100% Export

BRAND/PRIVATE SPLIT

100% Brand

USPS

- Family run business
- Located on the Wild Atlantic Way
- 'A' status bay 52 weeks of the year
- New purpose built factory

ACCREDITATIONS

Origin Green Certified





REDBANK FOOD COMPANY

Established in 2014, Redbank Food Co is a family based business based on the Atlantic waters of Galway Bay. The company works in partnership with local oyster growers and fishermen and acts as wholesaler and distributor to the domestic and international market. Our main markets are The Middle East, Europe and Asia.



Contact:

Ciara O Halloran / Gerry O Halloran

Business Phone:

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Email:

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Website:

www.redbankfoodco.com

Address:

New Quay, Burrin, Co. Clare, Ireland



SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)
Mussels (*Mytilus edulis*)
Clams (*Spisula solidus*)
Lobster (*Homarus gammarus*)
Crab (*Cancer pagurus*)

COMPANY SIZE

Between €100k and €1m

PRODUCT RANGE

Flaggy Shore Dainty Oysters, Flaggy Shore Oysters, Wild Atlantic Mussels, Clams, European Blue Lobster, Brown Crab

KEY CUSTOMERS

Seafood Importers, Wholesalers, Gourmet Restaurants, Hotels, Retailers

DOMESTIC/EXPORT SPLIT

10% Domestic / 90% Export

USPS

Located directly on Grade A Waters, allowing us to pump directly into our facility on a daily basis. We have over 30 years industry knowledge and experience within the company with a comprehensive knowledge of logistics.



WILD ATLANTIC SHELLFISH

North West Clam Marketing Group Ltd. was established in 1992, starting off as a marketing company owned and operated by the shellfish farmers in Sligo Bay on Ireland's North West Coast, then it was reactivated and renamed Wild Atlantic Shellfish Ltd. in April 2015.

Core business for the company is the marketing of the live oysters cultivated by the oyster farmers in Sligo Bay, owners of the company. Customers are shellfish distributors/wholesalers, restaurants, hotels and supermarkets in Europe and Asia.



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Address: Old Farm Buildings, Lissadell, Co. Sligo.

SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)

COMPANY SIZE

Between €1m and €3.5m

PRODUCT RANGE

Live Oysters; five weight grades:
No.0 – No.4

KEY CUSTOMERS

Shellfish exports to Asia and France

DOMESTIC/EXPORT SPLIT

0.5% Domestic / 99.5% Export

BRAND/PRIVATE SPLIT

95% Brand / 5% Private

USPS

- Oysters genetically traceable over forty years
- Small, family-owned production units
- Operate own hatchery and depuration facility

ACCREDITATIONS

- Origin Green
- Ecopact certified

AWARDS

- BIM Innovation in Aquaculture Award finalists 2016.



Wish Shellfish

WISH SHELLFISH

Wish Shellfish is a newly formed partnership (established Sept 2016) between Marty's Shellfish and Croagh Patrick Seafoods, both family owned shellfish producers from the West of Ireland.

Marty's Shellfish was established 2000 for primary mussel production in Killary Harbour, Connemara and packing since 2010 for the Irish food service sector.

Croagh Patrick Seafoods was established in 1993 for primary oyster production and packing.



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SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)
Fresh live mussels (*Mytilus edulis*)

COMPANY SIZE

Between €100k and €1m

KEY CUSTOMERS

Food service wholesalers

DOMESTIC/EXPORT SPLIT

Target to be 25% Domestic / 75% Export

BRAND/PRIVATE SPLIT

100% Brand

USPS

From sea to plate as primary production
owned by directors of WISH shellfish





WOODSTOWN BAY SHELLFISH

Woodstown Bay Shellfish Ltd (WBS Oysters) is a family owned and run business which is currently being managed by the second generation of Barlows. Established in 1990, now one of the largest certified sustainable oyster farms in Europe. WBS Oysters are exported to the global market, with its largest export markets being, Europe, Asia and the Middle East.



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Address: The Harbour, Dunmore East, Co. Waterford, Ireland



SPECIALISTS IN

Irish Rock Oysters (*Crassostrea gigas*)

COMPANY SIZE

Between €1m and €3.5m

KEY CUSTOMERS

Exporting to Europe, Asia & the Middle East

DOMESTIC/EXPORT SPLIT

100% export

USPS

- One of the largest oyster farms in Europe supplying all major oyster brands.
- A Class Waters
- Ability to harvest and dispatch large quantities per day.

AWARDS

- Oyster Excellence Ireland member
- Seafood Sustainability Award Finalist
- Innovation in Aquaculture Award Finalist

ACCREDITATIONS

- EcoPact Certified
- Origin Green Certified



Bord Bia
Irish Food Board