

**Irish
Seafood
Producers
Group**

... Fresh ... Pure ... Natural



History

A wide-angle landscape photograph showing a large body of water with several small islands. In the background, there are rolling hills and mountains under a sky filled with large, white and grey clouds. The foreground is dominated by large, grey boulders and some sparse vegetation.

Irish Seafood Producers Group (ISPG) is Ireland's leading supplier of organic salmon and organic trout farmed at sea. Established in 1986, we have grown to become the principal organisation for the sales and marketing of Irish Finfish Aquaculture products.

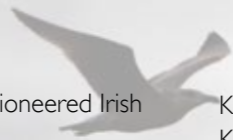
With the natural resource of the raging Atlantic Ocean on our doorstep, ISPG prides itself on the quality and freshness of all our premium products.

Our dedication to product quality and traceability, as well as our careful selection processes ensure that only fish of the highest quality is packed and distributed to our customers throughout Europe, North America and the Far East.

ISPG was set up by a small group of artisan farmers producing a relatively small quantity of Irish salmon. From our humble beginnings, ISPG has grown to become Ireland's most reputable supplier of organic salmon and organic trout.

Our head office is located in the village of Kilkieran, one hour west of Galway in the Connemara Gaeltacht. In this unspoiled rural landscape the local community has retained their traditional values and culture as reflected in their continued use of the old Celtic language of Ireland, An Ghaeilge.

Irish Organic Salmon



ISPG working in close co-operation with its producers pioneered Irish Organic Salmon Farming on the west coast of Ireland.

ISPG's suppliers, Mannin Bay Salmon Limited, Killary Salmon Company and Bradán Beo Teo., are located on the exposed western seaboard of Ireland in an area devoid of any man made industry leaving its waters pristine and clean. It is these raging Atlantic waters with their strong tidal currents that produce exceptional organic salmon which are sleek in shape and firm to the touch.

MANNIN BAY ORGANIC SALMON

Mannin Bay Salmon Ltd was the first salmon farm to commence organic sea farming in Connemara (West Coast of Ireland). Located just outside Clifden, a famous tourist area, this is where Alcock and Brown landed having completed the first transatlantic flight in 1919. Salmon are indigenous to this area and for generations have attracted anglers from all over the world.

KILLARY HARBOUR ORGANIC SALMON

Killary organic salmon farm is located in a fjord in the West of Ireland in the heart of Connemara which forms a natural border between counties Galway and Mayo. It is 16 kilometers long and in the centre over 45 meters deep. It is one of the only three glacial fjords that exist in Ireland. The area contains some of Ireland's most awe-inspiring and dramatic scenery.

KILKIERAN BAY ORGANIC SALMON

Bradán Beo Teo is a local company producing Kilkieran Bay Organic Salmon in the heart of the Irish speaking Gaeltacht of Connemara. The farm is located in Kilkerrin Bay, named in honour of Saint Kieran who had a holy cell (Cill Chiaráin in the local language) in the area hundreds of years ago.

All companies maintain the highest possible organic standards throughout the salmon's growing cycle, from egg to harvest.

What makes a salmon organic?

- Organic Standards for salmon require farming conditions to be as close as possible to nature, having regard for food safety, animal welfare, and environmental sustainability.
- A high tidal exchange rate (which is defined in the organic standards) characterizes the area in which the farms are situated and ensures that sea water continually flushes through the cages.
- All farm sites are subject to annual environmental audits (water quality and seabed) to ensure environmental sustainability.
- The fish are fed on an organic diet, which contains organic or natural ingredients only.



approved
by BIO SUISSE





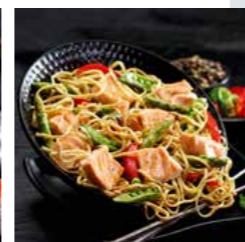
Working with Nature

ISPG has a strong reputation worldwide for its organic farmed salmon, partly because of the rigorous standards imposed on our Irish salmon farms.

Farmed Irish salmon differ from salmon from other origins. The increased tidal ranges found in Irish waters together with the more exposed locations which salmon farmers in Ireland operate in, results in slower growing salmon, with firmer flesh and significantly lower fat levels.

Our approach to rearing salmon gives priority to the health and welfare of the fish, to the long term protection of the environment and delivery of an outstanding product to the consumer.

ISPG and its producers are committed to meeting the highest environmental and sustainable standards, using the most advanced technology to protect our environment and improve efficiency.



Irish Organic Trout



Curraun Blue, the only organically sea farmed trout in Ireland, is operated by a father and son team in Clew Bay, County Mayo, on the west coast of Ireland.

The warm waters in Clew Bay attract dolphins that follow the Gulf Stream and rich food sources in crystal clear waters. The scenery from Clew Bay is stunning and ever changing with the light from the Connemara skies. Its beautiful evening sunsets over the Atlantic Ocean will leave lasting memories.

Curraun Blue, while complying with most European Organic farming standards, has managed to retain its traditional farming methods, including:

- A respect for the environment,
- A diet using natural or organic ingredients,
- Respecting very low stocking densities,
- Allowing a longer time at sea than for a conventional farm.



approved
by BIO SUISSE



Why such a unique product?

- Curraun blue is the oldest sea-based trout farm in Ireland. It benefits from the shelter from nearby Achill Island, which helps protect the fish against full exposure to the Atlantic Ocean.
- This wild and natural environment provides the perfect site to grow and nurture the trout.
- Curraun Blue is the only company worldwide to produce sea-reared trout that comply with the EU Organic standards and carry EU certification.
- Sea-reared trout have a unique flavour and can be served in a similar way to salmon.
- Curraun Blue trout have a subtle nut-like flavour and are excellent source of omega-3.
- The taste of the trout is inimitable: it shines in its own right, and is also an excellent product when smoked.



Where we are

All our marine sites are located in the waters of the Irish Atlantic Coast which are renowned for their pureness and rated among the cleanest waters in the world. During their time at sea, the fish must battle with high tidal movements, strong currents and stormy conditions which produces the highest quality product.



Irish Seafood Producers Group

- Organic salmon farms
- Organic trout farm
- Processing plant

Quality Assurance

Our fish is harvested daily at one or more of our farmer producers' sites. The harvested fish are then transferred to the packing plant. Here the fish are cleaned, gutted, sorted according to their size and quality and packed on ice in 20 kg boxes under approved HACCP procedures.

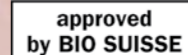
ISO 9001-2008 accredited, ISPG is dedicated to delivering the finest quality product to our customers, satisfying the criteria of their specifications and highest industry standards.

Each shipment of fish is accompanied by a comprehensive product traceability sheet which details the life history of that batch of fish. These details are contained in ISPG's on line sales system, which at any stage can provide information on any particular batch of fish shipped from our packing station.

Each organic agency carries out at least an annual audit with ISPG's organic farms which guarantees our organic fish are reared to the strict organic standards.



Naturland, organic standards agency in Germany.
www.naturland.de



Bio Suisse, organic standards agency in Switzerland.
www.bio-suisse.ch



European Regulation (EC) No 834/2007 (EC) No 889/2008 Certified by IMO. This European certification also gives our producers permission of usage of the French AB logo.
www.ec.europa.eu/agriculture/organic/





... Fresh ... Pure ... Natural

If you would like additional information or indeed have any comments on any of our products, please contact us at:

ISPG
Kilkieran, Connemara,
Co Galway,
Ireland.

T 00 353 (0) 95 33300
F 00 353 (0) 95 33453
E sales@ispg.ie
W www.ispg.ie