



Located in the fishing port of Killybegs, Co. Donegal, Norfish Ltd. has consistently innovated since the founding of the company in 1974. Having initially focused production on salted whole and filleted herring, the business has expanded and invested through the years. Today, Norfish Ltd. operates a state of the art Pelagic production facility and smokehouse, employing a total of 20 people from the local area. It also offers a diverse product range which includes herring, mackerel, smoked coley, haddock, cod, horse mackerel, sprat, blue whiting and salmon.

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### Exemplary Performance Target Areas

#### Minimum Origin Green Targets Required Annually = 5

|                       |                                 |   |
|-----------------------|---------------------------------|---|
| Raw Material Sourcing | Supplier Certification          |   |
|                       | Primary Producer Sustainability |   |
|                       | Packaging                       | ★ |
| Manufacturing Process | Water                           |   |
|                       | Waste                           |   |
|                       | Energy/Emissions                | ★ |
|                       | Biodiversity                    |   |
| Social Sustainability | Employee Wellbeing              |   |
|                       | Community Engagement            | ★ |
|                       | Health & Nutrition              |   |
|                       | Diversity & Inclusion           |   |

### Spotlight Target Area: Energy



Having expanded its facility in recent years and ever mindful of its impact on the environment, as well as the potential for cost savings, Norfish has strived to adopt more environmentally conscious choices at every turn.

The company became a member of the Origin Green programme in 2016 and is working towards achieving targets set out as part of a comprehensive five year sustainability plan.

Throughout the course of this plan, the company has made significant energy efficiency improvements through a series of initiatives, including the following;

- **Installation of new blast freezers.**
- **Upgrading and installation of inverters on compressors.**
- **Installation of a Dixell system which allows the company to monitor its freezers at all times.**
- **All lighting converted to LED.**
- **Sensor lights in all changing facilities.**
- **Updating and upgrading of storage heaters in company offices.**

### Rewards



The company has reaped the rewards for these investments, with energy usage having been reduced by an overall figure of 19%, a significant achievement.

In 2019, all target milestones and initiatives were successfully met by the company continuing the strong performance in the energy area.

Not resting on its laurels, the Origin Green lead within Norfish, Aine Byrne, also carries out ongoing energy awareness training with staff to ensure that the existing high standards set by the company will be maintained.

**“Norfish is proud to be a member of the Origin Green Sustainability Programme. We are constantly reviewing our production processes to incorporate sustainable practices into the future development of the company.”**

Tony Byrne, MD