



# Who We Are

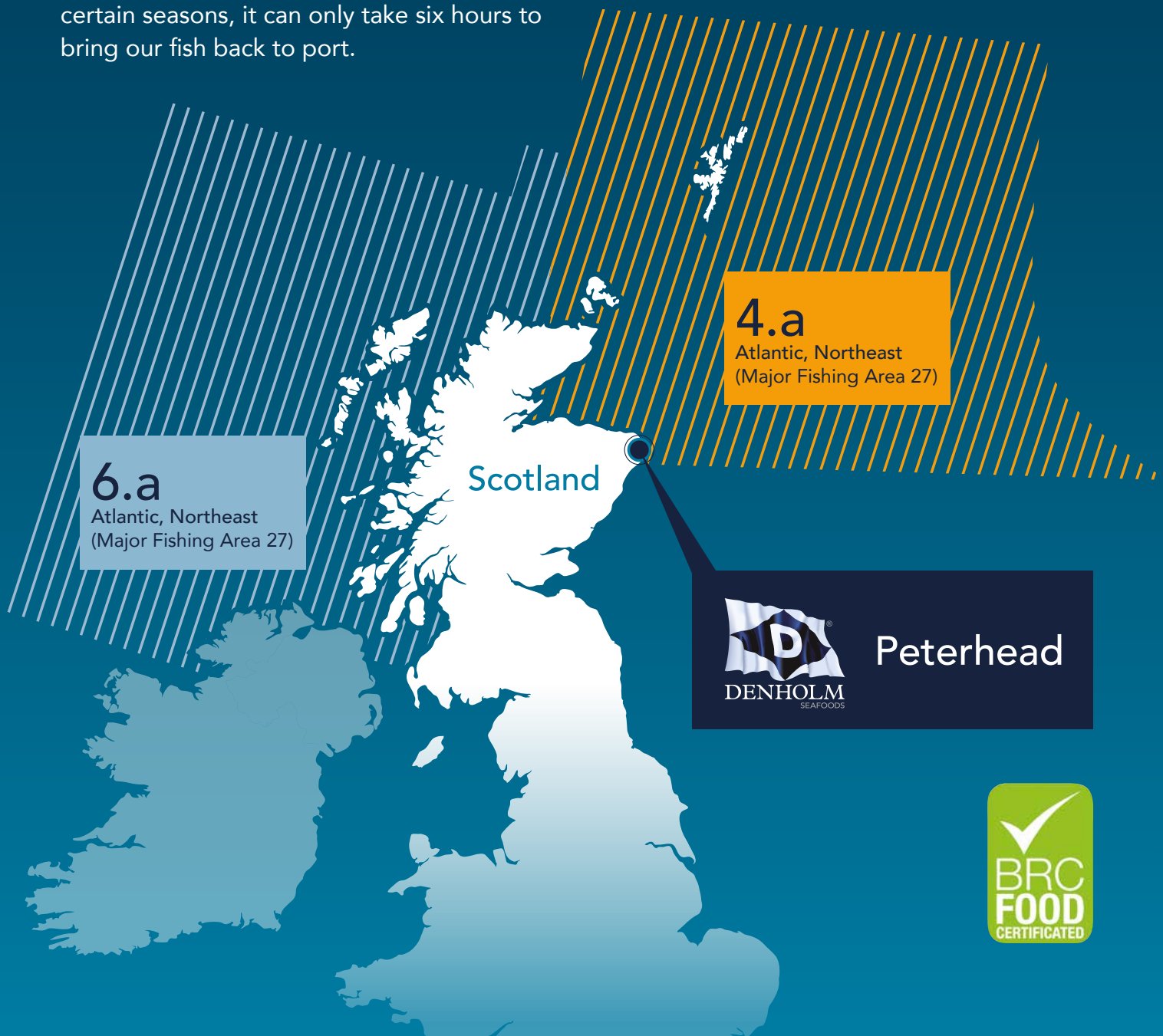
Denholm Seafoods is owned and operated by the Denholm Group along with our partners the Tait and Bellany families.

Denholm Seafoods processes pelagic fish caught from sustainable fisheries by our local partners in the rich waters of the North East Atlantic. We produce a wide range of high quality pelagic fish products, which are then delivered fresh or frozen to our customers in Europe and worldwide.

Denholm Seafoods is based at Peterhead, Europe's largest pelagic fishing harbour. In certain seasons, it can only take six hours to bring our fish back to port.

## Full traceability

The vessels fishing for our plants record the catch information including location, size and temperature and pass this information directly to the processing plants. This allows our production staff to prepare the factory accordingly.



6.a

Atlantic, Northeast  
(Major Fishing Area 27)

Scotland

4.a

Atlantic, Northeast  
(Major Fishing Area 27)



Peterhead





# Pelagic Fish Processing

Denholm Seafoods operates three modern quayside pelagic fish processing plants.

The fish that are landed at the quayside are of the highest quality and from here, are pumped into our factory and graded.

Our purpose-built plants have been designed for efficient, high quality pelagic fish processing. Our method of processing helps us maintain our fish at a consistently chilled temperature, a vital element of our strict quality control standards. It also enables a quicker turnaround for our customers.

## Freezing and Cold Storage

Our rapid freezing process plays a major part in overall quality control, preserving the quality of the fish for which Denholm Seafoods is known.

### Blast freezing

Having meticulously controlled the temperature of the fish throughout processing, we pack our processed fish products into 20kg cartons before transferring them to blast freezers for rapid freezing. Blast freezing preserves the quality of the fish that we and our partners have worked diligently to maintain during catching and processing.

### Cold storage

Palletised cartons are placed in our fully racked cold storage, ready for delivery. Our large capacity cold store is available at certain times of the year for third party storage lease.



*Pelagic fish processing*



*Cold storage*



# Fishing Vessels

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Our factory is supplied primarily by the boats that are owned by our partners, who work collaboratively with us to ensure quality landings.

While at sea, the vessels are in constant contact with our factory to ensure supply matches demand. Rather than fishing to full capacity and maximising volume, the vessels regulate their trawl. This avoids overfilling in the tanks, which can damage the fish, and shortens the time the fish are on board. Working in this way, the boats match their landing to the capacity of our factory. This consistency ensures the quality of our fish.

When caught, the fish are stored in refrigerated seawater tanks at the optimum temperature to preserve their quality. The crews chill the seawater as quickly as possible to guarantee a higher quality catch.

Our close relationships with our partners have resulted in a fully integrated, high quality supply chain for our customers, with full traceability.



# Our Products

## Mackerel

(scomber scombrus)

Our mackerel is caught in a sustainable fishery in the North East Atlantic.

Mackerel are a migratory fish. They are caught by our partners as they enter UK waters north-east of Shetland in the autumn and then again in the new year (January and February) as they travel west of Orkney and Lewis. On being caught they are held in refrigerated seawater tanks so that they arrive at our factory in first class condition.

### Catching area

- FAO 27 in the North East Atlantic

### Season

- October to February

### Fat content

- October to November: 20-24%
- January to February: 18-22%

#### Whole Round

Product Sizes can be adjusted to customer specification

Sizes 0-200g / 200-400g / 300-500g / 400-600g / 600g+

Packing 20kg cartons

#### Headed and Gutted

Product Tail on or tail off to customer requirements

Sizes 200 gm+ / 250 gm+ / 300 gm+ / or as required

Packing 20kg cartons

#### Butterfly Fillet

Sizes 70g+ / 130-180g

Packing 20kg cartons

#### Hand Cut Fillet

Sizes Produced to customer specification

Packing 10kg wax cartons

#### Gutted

Sizes 300-500g / 400-600g

Packing 20kg cartons



In certain seasons the mackerel that are landed can be caught in as little as 6 hours from port.





*Hand cut mackerel fillets*

*State-of-the-art hand cut fillet production*



# Hand Cut Mackerel & Horse Mackerel

Denholm Seafoods operates a state-of-the art facility for the production of hand cut mackerel fillets, which is fully compliant to the audited standards of the British Retail Consortium, or BRC. Our BRC 'A' grade certification means our customers can be confident that the fillets processed by Denholm Seafoods meet the strict criteria they expect. Much of the production is destined for secondary processors supplying the retail markets in the UK and Europe. Our facility operates all year round, cutting fillets from fresh mackerel in the fishing seasons, and defrosted mackerel out with the seasons, meaning customers can enjoy our quality products 52 weeks a year. In addition to this our distribution network allows us to provide daily deliveries of fresh production throughout the UK and Europe, maximising shelf life for the end user.

## Horse Mackerel (trachurus trachurus)

Our horse mackerel is responsibly caught in the rich waters of the North East Atlantic. Swimming in the waters off the west coast of Scotland at the start of the season, the horse mackerel migrate towards the northern North Sea. When horse mackerel are caught by our partners, they are kept aboard in refrigerated seawater tanks to preserve their quality as they arrive at our processing factory.

### Catching area

- FAO 27 in the North East Atlantic

### Season

- December to January

### Whole Round

Product Sizes are graded to customer specification

Packing 20kg cartons





# Herring

(*clupea harengus*)

Our herring is caught in a sustainable fishery in the North East Atlantic and is MSC-certified. Herring are migratory fish. Our vessels fish in the North Sea, east of the Shetland Isles from June to July, moving to the waters west of Scotland until September. Once caught, the herring are kept in seawater chilled to the optimal temperature, which preserves their freshness as they arrive in our factory. The Scottish herring fishery is carefully managed through the quota system and has received Marine Stewardship Council (MSC) certification for environmental and sustainable fishing.

## Catching area

- FAO 27 in the North East Atlantic

## Season

- June to September

## Fat content

- 12-18%

### Whole Round

Product Sizes are graded to meet customer specification

Packing 20kg cartons

### Butterfly Fillet

Product Tail on or tail off to customer requirements

Sizes 6-10 pieces per kg / 8-12 pkg / 10-16 pkg / 12-18 pkg

Packing 20kg cartons

### Deli Cut

Product Tail on or tail off to customer requirements

Sizes 6-10 pieces per kg / 8-12 pkg / 10-14 pkg / 10-16pkg

Packing 20kg cartons



# Herring Roe

A popular delicacy, particularly in the Far East.

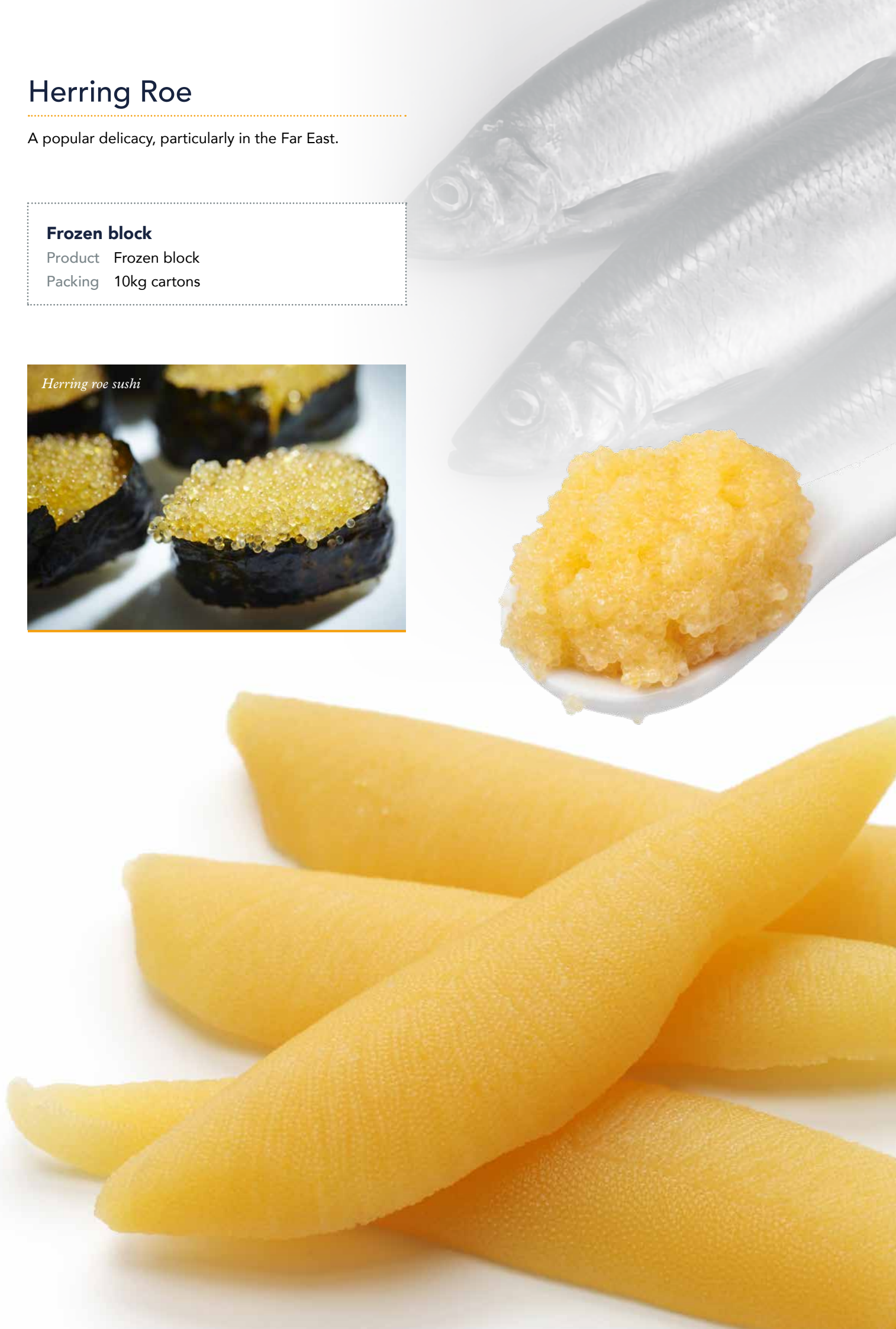
## Frozen block

Product Frozen block

Packing 10kg cartons



*Herring roe sushi*



# Logistics and Distribution



## Full traceability

Our digitised stock control system enables full traceability throughout the distribution process. We supply all required documentation to allow onward movement of goods to their final destination.

## UK logistics

We own and operate a range of vehicles to best suit the fish products being transported, and we have the facilities to load trucks, containers and reefer vessels directly at our factory. Goods supplied to the UK market are transported by our own refrigerated fleet directly to our customers. These vehicles are also available for third party transport throughout the UK.

## Global distribution

Our fish products are exported globally and are particularly popular in Europe and Asia Pacific. To ensure a smooth transit from Peterhead, we have strong relationships with pelagic fish distribution and cold store hubs in The Netherlands, Latvia, Lithuania, Poland and Romania. Accessing these established European hubs supports fast delivery to our customers worldwide without any degradation of the quality of our fish products.





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Peterhead	Netherlands	Poland	Romania	Lithuania	Latvia
Head Office	Distribution Hub	Distribution Hub	Sales Office	Distribution Hub	Distribution Hub





## Contact Us

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### Head Office

East Quay  
Peterhead  
Aberdeenshire  
AB42 1JF  
UK

T +44 1779 477380

### Paul Vasile

Sales Office Romania (Bucharest)

T +40 788 440 976

### Marcin Wierzbinski

Sales Office Poland (Szczecin)

T +48 607 342 885