



Errigal Seafood – Energy Consumption Reduction

Donegal based Errigal Seafood has been a supplier of quality shellfish to leading retail, wholesale and foodservice businesses worldwide, for over five decades.

Seafood processing is energy intensive and Errigal Seafood embarked on a collaborative project with the Ulster University, via InterTradeIreland's FUSION programme, to significantly reduce energy consumption at their factory.

As a result of the project a range of initiatives to improve efficiency have been implemented within the company. These include closer monitoring of equipment, new methods for converting waste into energy, improved staff training and enhanced energy management systems.

Mr Aodh O' Donnell, Managing Director, Errigal Seafood says *"Working with Ulster University has provided Errigal Seafood with invaluable advice, expertise and staff training in introducing more efficient and innovative energy saving practices in the company's processing and production facility. This has enabled our company to achieve significant growth in production, while remaining commercially competitive."*