

Henning Brothers Fishing Company Limited of Kilkeel

Henning Brothers Fishing Company Limited is a family business established in 1979. Harold, John and Richard Henning started off working in the catching sector, and invested in the fishing vessel the *'Forethought'*. From here, the company quickly expanded to owning four fishing boats.



In 2001, the family decided to change tack and diversify into seafood processing. Having sold their boats, the capital was used to develop a purpose-built shellfish processing plant in Kilkeel, at the heart of the local seafood industry, with Lou Henning, Harold's wife, running the administrative side of the business.

As well as processing, Henning Bros have also diversified into aquaculture and run a successful oyster farming operation in Carlingford Lough. Owning and running this operation ensures a continuity of supply of top quality shellfish to customers.



The company prides itself on being able to offer top quality live and processed shellfish landed into Kilkeel Harbour and harvested from mussel and oyster aquaculture sites nearby in Carlingford Lough. Lobster, crab, whelks, shrimps, oysters and mussels are exported live and white crab meat, crab claws and King and Queen scallops are processed at the Henning Bros factory immediately after landing and shipped to customers across the UK and Europe.

Investment in state of the art equipment has been a key feature in the development of Henning Bros business. Henning Bros can hold live shellfish at their processing facility in specially designed tanks that meet the highest EC approval ratings for shellfish holding.



The company also recently invested in state of the art technology, which ensures all the valuable meat is removed from brown crabs. This process gives the maximum economic return for each crab processed and is also important for long-term stock sustainability.

At Henning Bros, meeting the exacting standards that are expected of a seafood business in the 21st century is crucial. All procedures and guidelines are in place to ensure the seafood reaches the consumer in first class condition.

Henning Bros comply fully with the British Retail Consortium Technical Standard and protocol for companies supplying retailer branded food products. Staff training and development is also of prime importance at Henning Bros.

Even empty scallop shells are used by Henning Bros. After the meat is removed, shells are sent to China for cleaning and then sold to catering companies as containers for all sorts of readymade seafood dishes. This ethos of making best use of resources is typical of how fishing communities have adapted to changing times - in the past, these scallop shells would have been crushed and put into lime mortar used when building the oldest houses that still stand in Kilkeel.



For more information about Henning Brothers Fishing Company Limited:

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