

Press information

Seafood From Scotland return to SEG as part of Team Scotland

Scotland Pavilion: 2E601 (Hall 2)

Media brunch: Wednesday 26 April, 10.30am

Media requests:

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Team Scotland is back for the 29th edition of Seafood Expo Global – the largest one yet with Seafood From Scotland bringing along 19 Scottish producers from around Scotland. Attendees will represent the sea to plate journey with a selection of fishers and processors with two new exhibitors joining the stand for the first time.

The renowned chef, Steve Walpole, will also be providing delicious seafood dishes at the hugely popular Scottish Seafood Bar. Alongside the Scotland Pavilion, there will be 11 further Scottish companies with independent stands at SEG, in Halls 2, 3 and 4.

Scotland Stand Exhibitors - Hall 2	Independent exhibitors - Halls 2, 3 & 4
<ol style="list-style-type: none">1. Salmon Scotland / Scottish Quality Salmon Label Rouge2. Scottish Sea Farms3. Associated Seafoods4. Wester Ross Fisheries Ltd5. International Fish Cannery6. Nolan Seafoods Ltd7. Nor-Sea Foods Ltd8. Loch Duart Salmon9. MacNeil Shellfish10. PDK Shellfish Ltd11. Scottish Langoustines12. St. James Smokehouse (Scotland) Ltd	<ol style="list-style-type: none">1. Denholm Seafoods2. Scottish Fishermen's Organisation3. MacDuff Shellfish4. MOWI Scotland5. Pelagia AS6. Cooke Aquaculture Scotland Ltd7. Bakkafrost8. Ace Aquatec9. DFDS10. Fastnet (Highlands) Ltd (on Marr parent co. stand)

13. Simpson Fish - Shetland	
14. Lunar Freezing & Cold Storage Ltd	
15. Thistle Seafoods	
16. Kames Fish Farming Ltd	
17. Scottish Shellfish	
18. Seafood Scotland	
19. John Ross Jnr (Aberdeen) Ltd	

Exhibiting at the Scotland Pavilion for the first time will be the Scottish Shellfish Marketing Group, a co-operative of 19 shellfish farmers from across Scotland, supplying over 85% of Scottish farmed mussel production; and Kames Fish Farming, Scotland's oldest family fish farm from Oban.

And joining the event, the Scottish Nephrops project will visit SEG for the second time, continuing its drive to position Scottish langoustines as the number one choice globally. Programme manager Matthew Hurst will again host a Barcelona 'learning journey' to educate and promote the premium quality shellfish to international buyers.

Natalie Bell, Head of Trade Marketing for Seafood Scotland:

"As the largest edition of SEG in its 29 years, we are anticipating another year full of high-level interest in Scottish seafood, and we will be working hard to turn that interest into sales.

"We will be focusing on promoting Scotland's premium seafood including our highly sought-after shellfish, salmon, white fish and pelagic species to both existing and new contacts. SEG is a prime opportunity to showcase the wide array of species available from our coastline to new faces and to finally reconnect with old friends. SEG is the largest seafood marketplace in the world, and it's great to be back at the biggest one yet."

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Seafood Scotland is hosting a brunch at the Scotland Pavilion to meet the team, and a range of Scotland's leading producers, and of course, an opportunity to sample Scotland's premium delicious and sustainable seafood.

To attend the brunch, contact janice@clarkcommunications.co.uk