

AUGUST ISSUE

THE SCOOP

MOWI®



Photo of the month
Sunrise at Loch Skipport
Taken by Alan Steele.

Celebrating our first harvest of organic salmon in Scotland

Following certification from the Soil Association, we have harvested our first organic salmon in Scotland from Loch Ewe.

The organic salmon, which is also certified to EU organic standards and approved by Agriculture Biologique in France, will be sold under newly created brand, the Scottish Organic Salmon Company.

Rory Campbell, technical manager, wrote a thesis about organic salmon production as part of his recent MBA. Years of planning and collaboration with the farming, technical, processing and sales teams in Ireland followed, as he told The Scoop:

“The whole journey from idea inception to gaining organic certification and the first fish being harvested has been a really great example of what it means to work at Mowi and how we live our values. Everybody involved in this project has put in a great deal of time, hard work and effort, and it’s been really great to see everything finally come together with the first organic harvest at Loch Ewe.”

From feed to fork

In order to achieve organic certification with the Soil Association, every step of the process of farming salmon must conform to the robust criteria. This includes the feed itself - in this case produced at our Feed Mill in Kyleakin - the farm at Loch Ewe and the processing plant at Blar Mhor.

Feed

The organic feed produced at Kyleakin is regulated by EU legislation and meets the criteria for both the Soil Association and Naturland in Germany.

Farm

The Soil Association mandates that stocking density must be less than 10 kilos per cubic metre. Anti-foulants cannot be used on nets and the use of medicines and pesticides is also restricted. Seabed sampling is carried out every year.

Processing

Organic salmon must be processed within strict timeframes and must be the first product on the schedule.

Annual audit

Every site involved in the production cycle of the organic salmon has to be inspected each year to retain the Soil Association certification.

Market for organic salmon

The organic salmon market is still relatively small, however, it is hoped that by increasing the supply of organic salmon, we can accelerate the market as Pat Connors, sales and processing director in Ireland, explains: “From our 20 years of experience of producing and selling organic salmon, we know that retailers are reluctant to push it to the same extent as conventional salmon because there just isn’t the same guaranteed continuity of supply. Mowi has been confident of supplying organic salmon for nine months of the year, now with the additional Scottish organic volumes, we are confident that we can have continuity of supply 52 weeks of the year.”

The demand for organic salmon is expected to grow due to increased attention on animal welfare and the fact that it offers healthy levels of eicosapentaenoic (EPA) and docosahexaenoic acids (DHA).

Sales channel

The Scottish organic salmon will be sold by the Mowi Organic team in Ireland as Georgina Wright, head of sales, adds: “It makes complete sense to sell our Scottish organic salmon through our existing highly experienced organic sales team in Ireland. It is a high value product which requires in-depth knowledge of organic standards. One box of organic product requires the same focus and detail as an entire truck of our conventional salmon so by using the expertise we already have we are establishing one clear voice and strategy for Mowi Organic.”

Congratulations to all the teams in Ireland and Scotland for making this happen.



Improvement works completed at Kyleakin

A significant project of improvement works at Kyleakin Feed Mill is now complete. The new infrastructure, unique to Mowi's operations, has been specifically designed to eliminate odour from the plant. The Scoop spoke to Claes Jonermark, Operations Director, Mowi Feed, to find out more:

"I would like to start by saying that I am extremely grateful both to our neighbours and to the team here at Kyleakin. The last few months have been difficult for everybody. I really am amazed at the spirit, can-do attitude and flexibility shown by everybody working here to ensure that we have continued to produce feed at full capacity during lockdown.

"Lockdown also meant that our programme of improvements at the Feed Mill, which was designed in response to concerns expressed about smell coming from the site, was delayed because contractors were not allowed on site. Again, our neighbours were extremely patient and understanding. I'm pleased that, as of the end of July, all planned work has now been completed. We will need a period of testing and measuring of course but I am hopeful that we will have succeeded in minimising odour from the plant."

New infrastructure

The uploader at the Feed Mill has been rebuilt and now incorporates charcoal filters. This means that any particles carrying odour must all pass through the charcoal filters which will remove the smell.

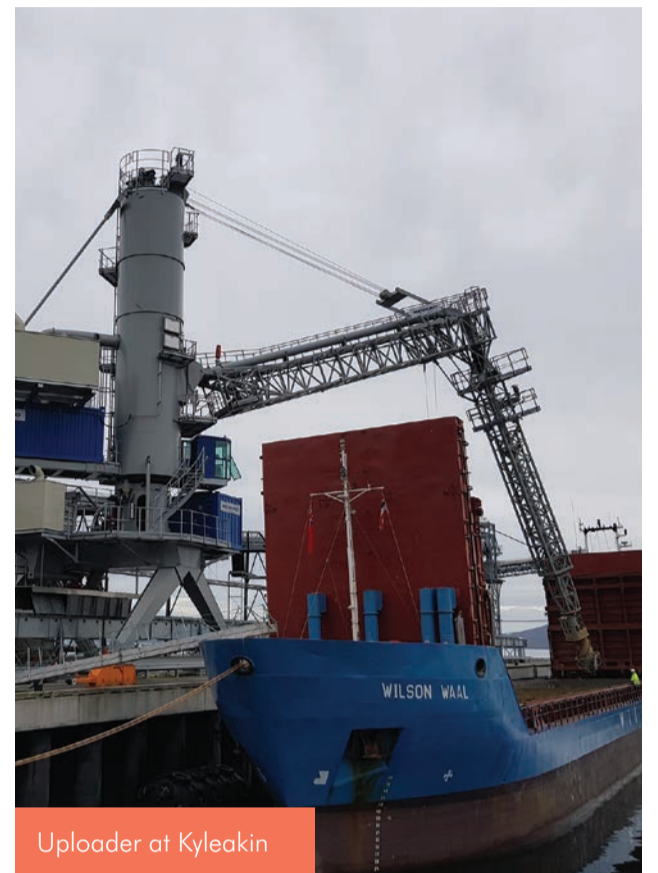
Equally, significant work has been carried out on the ducting. Previously, only air from the process passed through the biofilter. Now, also air from the raw material side of the process is connected to the biofilter, including the raw materials which move through the plant for processing and which were thought to be the source of the odour detected.

Both these improvements are completely new to Mowi and have been designed specifically for Kyleakin.

Electric cabling from the shore has also been installed at Kyleakin to remove the need for generators on board the feed vessel when staying at the pier. We hope that this will also further reduce noise.

Complete team

Claes also told The Scoop that the Feed Mill team is now complete: "We had the last vacant positions that we were really keen to fill for a while. I am pleased to say that we were able to offer both the Quality Assurance and Planning positions to two local people as well as hiring a new local Operator. The fact that we were also able to do this during lockdown was incredible."



Uploader at Kyleakin

Patent pending for Bodger's invention

Our longstanding readers may recall that the first ever issue of The Scoop, back in October 2018, ran a story about environets developed by our very own seawater manager David MacGillivray, known to all as 'Bodger'. We are delighted to provide an update in 2020 that Mowi has a patent pending for this invention.

Bodger came up with the environet concept as a natural approach to cleaning nets on circular pens instead of using hydraulic cleaners. He suspected that the organic matter dislodged by the cleaners was irritating the gills of the fish.

His solution, which has since been used at Skipport, Kingairloch, Portnalong, Greshornish, Polle na Gille and Shuna, was to create a double net where one half could be air-dried to kill off the biofouling without irritating the gills of the fish, while the other half held the salmon.

The system featured four main lifting points instead of the traditional one point so the load could be reduced, and the net wouldn't need to be lifted so high. He also devised a hydraulic system which allowed all four lifting points to be lifted at the same time without putting too much stress on the pen and lifting posts which could be retrofitted to plastic pens. It is for this hydraulic system that Mowi is hoping to receive a patent.

Bodger spoke to The Scoop again: "We're hoping to get the official confirmation on the patent any day now. It's exciting really to think that all this started in my living room nearly three years ago!"

Never one to sit still, Bodger is now looking into designing a bigger environet from a lighter material such as Dyneema which would be better suited for larger pens of 160 metres.

Well done, Bodger!



environet

Rosyth plans major investment in smart technology

A planning application has been submitted to extend our processing facility at Rosyth. This is all part of a major investment and expansion of capabilities at Rosyth.

The Scoop spoke to Bertil Buysse, Managing Director Mowi Consumer Products UK, to find out more.

“The demand for salmon continues to grow and in the last two years we have increased our production capacity and footprint at Rosyth by 50%. In order to capitalise on further market opportunities, we need to invest in smart technology and automation. Not only will this significantly improve our process and increase our efficiency, it will also enhance the workplace in terms of health and safety. State of the art equipment and automated lines require more space, so we are looking to expand our current building at Rosyth.”

One example of smart technology planned for the site is Automated Guided Vehicles (AGVs) for palletisation and moving goods around the site. This would mean relocating the loading dock area and adding three loading bays to Hall B.

Bertil is optimistic about the future for Rosyth, staff and its role in the supply chain: “To continue to deliver healthy foods across the UK, we will continue to invest in our people and the business. We look forward to introducing these improvements at Rosyth.”



Easing of restrictions

Now that we are in Phase 3 of the Scottish Government's route map out of Covid-19 lockdown, restrictions are easing but we want to ensure that everybody remains vigilant. To prevent spread of the virus we should all follow the FACTS:

Remember FACTS for a safer Scotland

F Face coverings 

A Avoid crowded places 

C Clean your hands regularly 

T Two metre distance 

S Self isolate and book a test if you have symptoms 

nhsinform.scot/coronavirus
#WeAreScotland

 Healthier Scotland
for a
Healthier
Government

 NHS
SCOTLAND

 CORONAVIRUS
STAY SAFE
PROTECT OTHERS
SAVE LIVES



Meet Nadezda Ruskule

What do you do at Mowi?

I've worked as a Factory Operative for Mowi for nearly five years but my role also often includes Day Hygiene in Processing.

What did you do before joining Mowi?

I never worked in this industry in my home country but here I also had a job working with salmon products before joining Mowi.

What do you like most about your job?

I like the balance. The job is physically demanding but our flexible shift pattern gives me the time to unwind, socialise and catch up on other things.

What do you do in your spare time?

I love the Scottish hills! You're bound to find me there on my days off taking photos or videos of a beautiful spot.

What is your favourite film?

In Time

What is your favourite salmon dish?

My favourite is cold smoked salmon, simple and tasty.

In the Community



Blooming marvellous

Check out the lovely floral displays in Kyleakin and Kylerhea that we were pleased to support.

Salmon donation for nutritious meals in the community



We were pleased to donate some Mowi salmon to the Kyleakin and Kylerhea Community Council who created nutritious meals which were then delivered to members of the community that need it most. Iain MacKenzie, treasurer of Kyleakin and Kylerhea Community Council, thanked Mowi for our support:

“With the Covid-19 pandemic we have supported a local group, ‘Helping in Kyleakin’, who have been providing healthy and nutritious meals to the vulnerable and needy in the community. While we were not feeding the 5,000, the donation of salmon from Mowi helped us to deliver some of the 3,668 meals to date.

“The meals are cooked in one of the local hotels, The Kings Arms, and are delivered within the community twice a week using the Community Minibus, which was also supported by donations from Mowi. This provides not only a healthy nutritious meal for the people being supported but also some form of contact to ensure any physical or mental health issues can be identified at an early stage.”

Veinfinder for Skye Cancer Care

We were pleased to help towards the purchase of a veinfinder for the chemotherapy unit at Bradford hospital. Skye Cancer Care was raising money for this equipment to make the patient experience of chemotherapy more comfortable and we were approached for support by Jean Slimon.

Maggie Wilkinson, one of the chemotherapy nurses using the veinfinder, told us: “The veinfinder has made a real difference to us. It reduces stress and discomfort for our patients at what is already a difficult time for them during their treatment. We are grateful to Mowi for helping us purchase this equipment.”



It's got to be salmon shurrely!

British rapper, Lady Leshurr, sent Twitter into a frenzy about her love for everything salmon – eating the fish three to four times a day.

Whilst preparing her salmon dish on Celebrity Masterchef, she told judge Greg Wallace: “You just can't get bored of salmon, you can cook it in so many ways,” before boasting she was “just full of fish!”