



**LATIN NAME:**  
***ONCORHYNCHUS MYKISS***

**COMMON NAMES:**  
**STEELHEAD, OCEAN TROUT**

**SUSTAINABILITY:**  
**SEE REVERSE SIDE**

**SEASONALITY:**  
**YEAR ROUND**

**REGION:**  
**WESTERN SCOTLAND**

**TASTE:**  
**MILD WITH CLEAN OCEAN  
TASTE**

**TEXTURE:**  
**FIRM YET BUTTERY TEXTURE**

**PRODUCT FORMS:**  
**4-6 KG DRESSED  
SKIN-ON FILLET  
SKIN-OFF FILLET**

From Northern Argyll on the west coast of Scotland, Strand Foods is proud to offer Loch Etive Steelhead. These fish are raised in a remote pristine environment with pure waters and fast flowing currents that provide the ideal conditions for growing a superior product. Loch Etive Steelhead is high in Omega-3 oils. This sashimi grade fish is ideally suited for cooked applications as well as crudo, carpaccio, tartare, and sushi.



**For more information visit:**  
**[LOCHETIVESTEELHEAD.COM](http://LOCHETIVESTEELHEAD.COM)**





## SUSTAINABILITY STATEMENTS



### • PLENTY OF ROOM FOR THE FISH

The average stocking density is about 98% water to 2% fish.

### • FEED CONVERSION RATIO

Sea farm sites have an average FIFO ratio of about 1.2:1. In other words, it takes just over one pound of wild bait fish to grow one pound of Loch Etive Steelhead.

### • FALLOWING PROTOCOL

All farms sites are allowed to rest for several months after harvest. One advantage of the Loch Etive farm sites is the very high tidal exchange, which naturally disperses any nutrients from the farm over a wider area.

### • ALL NATURAL

### • NO SYNTHETIC COLORANTS

### • NO ANTIBIOTICS

### • NO GMO INGREDIENTS IN THE FEED

### • NO HORMONES

### • CERTIFIED BY THE FOLLOWING ORGANIZATIONS



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The Global Partnership for Good Agricultural Practice



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