



Sustainability and environmental responsibility is our core philosophy at Loch Duart.

LATIN NAME:
SALMO SALAR

COMMON NAME:
SCOTTISH SALMON

SUSTAINABILITY:
SEE REVERSE SIDE

SEASONALITY:
YEAR ROUND

REGION:
NORTHWEST SCOTTISH HIGHLANDS



TASTE:
AUTHENTIC, RICH, ROBUST

TEXTURE:
FIRM, FLAKY

PRODUCT FORMS:
WHOLE DRESSED
SKIN-ON FILLET
SKIN-OFF FILLET

For more information visit:
WWW.LOCHDUART.COM



Loch Duart Salmon are grown in the cold, clear waters of Northwest Scotland. This area was once home to some of the best Wild Atlantic Salmon runs in the world, but overfishing and other man-made issues, dating as far back as the 19th century, have made this wild fishery nearly non-existent. In 1999, three Scottish farmers, who were dedicated to their country and its fisheries, established Loch Duart Salmon. From that day forth, their team has been focused on growing a sustainable product that is as close as possible to this once world-renowned wild salmon. Bred from the world's last remaining 100% Scottish Broodstock, these fish are fed a diet that closely mimics what they would eat in the wild, and "You Can Taste The Difference"





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SUSTAINABILITY STATEMENTS

• ALL NATURAL

• NO SYNTHETIC COLORANTS

• NO ANTIBIOTICS OR ANTIFOULANTS

• NO GMO INGREDIENTS

• HORMONE FREE

CERTIFIED BY THE FOLLOWING ORGANIZATIONS:



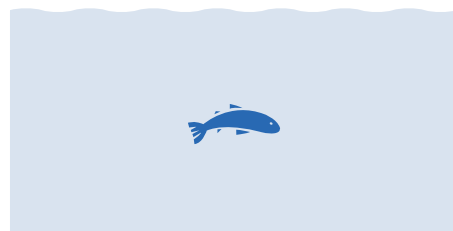
GLOBALG.A.P.
The Global Partnership for Good Agricultural Practice

• FEED

Salmon eat fish in the wild and Loch Duart is committed to sustainably feeding their fish a recipe that is as close as possible to their natural diet. Keeping in mind the environmental concern over the use of wild fish to feed farmed salmon, they have developed an ingenious solution. Loch Duart is sourcing their primary feed ingredient from a partner in Iceland that harvests wild capelin for their roe. This is an extremely sustainable source of marine proteins because capelin is a fast growing fish that is low on the trophic scale. It is very bony and unfit for human consumption. Loch Duart is utilizing what remains after the fish are harvested for their roe. The high percentage of marine proteins in their feed equates to a very high level of Omega-3's.

• STOCKING DENSITY

"Our salmon have more space to grow more slowly. You can taste the difference." 98.5% water to 1.5% fish stock means that these fish are active, lean and healthy – as close to wild salmon as possible.



• FOLLOWING

A unique rotational system allows for 12 months of following per every 3 year cycle. Upon completion of the harvest cycle, the pens are completely removed for an entire year, ensuring that the sites are kept in their natural state.



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