



ChalkStream® Trout

The birthplace of fly fishing, the Test and Itchen Rivers of Hampshire are world famous for producing the finest English trout. The fast flowing pure chalkstream water flows through the farms producing lean and athletic fish with a unique, clean taste

The Fish

The quality of our trout is directly related to the quality of the water and high flow rates of the farms. It is the pure chalkstream water that gives a unique fresh, clean taste, while the high flow design of the farms produces an exceptionally lean, athletic fish. Grown over two years in conditions similar to wild trout from the Test and Itchen, they are a firm and well-muscled fish.

ChalkStream® has worked closely with their feed supplier over many years to develop a specially formulated, high-quality micro-balanced diet. Marine content has been reduced by 60% in the last 10 years, and is sourced from sustainable fisheries certified to IFFO RS. The feed conversion rate is between 1.2 – 1.3 and the fish-in-fish-out ratio (FIFO) is less than 1.

A rainbow trout raised exclusively in fresh water, ChalkStream® fish are pink-fleshed and harvested at the versatile size of 3kg average.

The Farms

True chalkstream rivers are fed by springs emerging from chalk downland. Rainfall filters through the chalk bedrock to emerge gin-clear and full of minerals and nutrients, creating an exceptionally verdant and unique habitat.

The farms are situated on old mill sites feeding them with a huge volume of water (approx. 2 Tonnes per second). Grown in a constant current of Class A chalkstream water in gravel-bottomed tanks and raceways, our fish have no hint of the muddy taste associated with freshwater trout. Stocking density is well below RSPCA guidance at 35-40 kg fish per cubic meter of water.

Water leaving the farms passes through specially designed settling channels to remove waste, ensuring the water returns to the river in the same class A rated condition. The Test and Itchen Rivers are the most highly monitored rivers in the UK and the farm outlets are routinely tested by the Environment Agency to ensure water quality.

“There has been a trout revival recently, largely down to the trout-friendly chalkstreams we have in the UK, as well as the passion of producers such as ChalkStream® - Yottam Ottolenghi



The finest taste from the purest water

ChalkStream® Trout

“This Product is Amazing, ChalkStream should be really proud”
- Jamie Oliver

Sustainability, Certifications and Ratings

RSPCA Assured Freedom Foods approved, Global G.A.P. and Quality Trout UK certified. Marine Conservation Society sustainability rating 2. ChalkStream® is recommended by the Sustainable Restaurant Association as one of the most sustainable options for chefs.



The Facts

Product	Large freshwater rainbow trout
Latin Name	Oncorhynchus mykiss
Origin	Test and Itchen Rivers, Hampshire, England
Size	Whole weight 3 kg average
Availability	Year-round
Taste Profile	Clean, fresh flavour with subtle undertones of watercress and wild thyme
Preparation	Suitable for raw and cooked applications - no need to freeze if serving raw
Health	Oily fish such as ChalkStream® are a rich source of highly digestible protein, unsaturated fat, vitamin D, vitamin B12 and Omega 3s
Nutrition	2 portions (280g) contain the recommended weekly intake of Omega 3 unsaturated fats (3g EPA/DHA)
Feed	Micro-balanced sustainable diet. FIFO rating of less than 1T of marine content to produce 1T of fish. All marine content sourced from sustainable fisheries certified IFFO RS
Husbandry	Land-based fresh water system using 100% chalkstream water. Grown in hard-sided, gravel-bottomed tanks and raceways, the fish are stocked at 35-40kg fish per cubic meter (better than RSPCA standards)

Keep In Touch

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 @ChalkStreamTrout

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ChalkStream®

Always ask for the gill tags

ChalkStream® Smoked Trout from Severn & Wye Smokery

We are proud to work in partnership with Severn & Wye Smokery to produce outstanding hot and cold smoked ChalkStream® trout.

Severn & Wye has built a reputation as one of the UK's best smokehouses, serving the chef and specialist food service market.



The smoking process

ChalkStream® trout are hand filleted, pin-boned and trimmed by Master Fishmongers.

The fillets are cured overnight in a dry cure of salt and demerara sugar. Once cured, they are inspected by the Head Smoker, before smoking over sustainably sourced oak chippings for 8 to 10 hours.

The cold smoked fillets are then matured for several days in the Himalayan salt chamber to allow the depth of flavour to mature and to remove excess moisture. This unique final process is crucial in developing the nuanced and sophisticated flavour and texture of our smoked ChalkStream® trout.



Smoked ChalkStream® Products

- Cold smoked ChalkStream® trout long sliced 100g, 200g, 400g and whole side (680g minimum)
- Hot smoked Chalkstream® trout D cut 125g, 200g and whole side unsliced (550g minimum)



More Information:

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