

LOCH DUART

LOCH DUART ATLANTIC SALMON

FARM-RAISED | SCOTLAND

- ALL NATURAL
- NO SYNTHETIC COLORANTS
 HORMONE FREE
- NO GMO INGREDIENTS
- NO ANTIBIOTICS
- NO ANTIFOULANTS

Loch Duart Salmon are grown in the cold, clear waters of Northwest Scotland, which was once home to some of the best Wild Atlantic Salmon runs in the world, but overfishing and other man-made issues, have made this wild fishery nearly nonexistent. In 1999. Loch Duart Salmon was established, which 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"

Loch Duart is committed to sustainably feeding their fish a recipe that is as close as possible to their natural diet and have developed an ingenious solution that is an extremely sustainable source of marine proteins.

Loch Duart 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.

A unique rotational system allows for 12 months of fallowing 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. Photos courtesy of Loch Duart



SPECIES SALMO SALAR

COMMON NAMES

SCOTTISH SALMON

AVAILABILITY

YEAR-ROUND

REGION

NORTHWEST SCOTTISH HIGHLANDS

TASTE | TEXTURE

AUTHENTIC, RICH & ROBUST FLAVOR WITH A FIRM, FLAKY TEXTURE.

PRODUCT FORMS

- 4-6 KG DRESSED
- FILLETS (SKIN-ON)

CERTIFIED BY:













