



SPECIES

ONCORHYNCHUS MYKISS

COMMON NAMES

STEELHEAD, OCEAN TROUT

AVAILABILITY

YEAR-ROUND

REGION

WESTERN SCOTLAND

TASTE | TEXTURE

MILD WITH A CLEAN OCEAN FLAVOR. FIRM, YET BUTTERY TEXTURE.

PRODUCT FORMS

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

CERTIFIED BY:





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



LOCH ETIVE

LOCH ETIVE STEELHEAD

FARM-RAISED | SCOTLAND

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

From Northern Argyll on the west coast of Scotland, Motor City Seafood Company 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.

STOCKING DENSITY

Loch Etive Steelhead have plenty of room to grow. 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.