

Glenarm Organic Salmon, Northern Ireland

Glenarm Organic Salmon Ltd gives credence to the phrase “small is beautiful.” Their approach to salmon farming gives priority to the health and welfare of their fish, to the long term protection of the environment and to the delivery of simply outstanding salmon to their customers. This explains why Glenarm salmon was selected to be a part of Queen Elizabeth’s 80th birthday celebration, and why it is served at Buckingham Palace.

Artisan Producer.

Artisan producer and sustainable aquaculture define Glenarm Organic salmon. Producing only 600 tonnes of organic salmon each year, phrases like “artisan producer” and “sustainable aquaculture” define Glenarm.

In the Irish Sea.

Glenarm begins with organically reared smolts all sourced from the island of Ireland. Glenarm is the only salmon farm in the Irish Sea. They have two seawater farms (Glenarm Bay & Red Bay) off the East Antrim coast separated by eleven miles of “highly energetic” coastal waters. The salmon are swimming constantly against very strong currents which help to promote firm muscle formation and optimal levels of fat. The quality of the environment where the farms are located and the isolation from any other producer is such that medicine and chemicals to treat disease or parasites are never used.

A GMO free diet.

Glenarm salmon are nourished on a diet containing only natural and organic ingredients from sustainable sources and are free of GMOs. The organic diet is manufactured locally in a small feed mill less than fifteen miles from the farming sites. The feed mill is certified by the Organic Food Federation (OFF) and the Universal Feed Assurance Standard UFAS.

Organic Food Federation.

Glenarm salmon are reared in accordance with the strict standards set out by the Organic Food Federation (OFF). Which has established the benchmark for organic aquaculture throughout Europe with environmental and ecological considerations that meet or exceed the most stringent standards anywhere in the world.



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First class husbandry

Glenarm salmon are hand fed throughout the growing cycle. This traditional method of feeding ensures first class husbandry

THE FACTS:

Latin Name	<i>Salmo Salar</i>
Origin	Farmed in the Irish Sea
Form & Size	Whole, H&G, from 3 up to 9 kg
Product Packing	Whole: 20 kg box Fillet 10 kg box
Taste Profile	Lower fat content than industry standard - feeding is done by hand so salmon grow more slowly, develop a better taste and lower fat levels. Served at Queen Elizabeth's 80th birthday celebration dinner.
Availability	Year round
Husbandry	Stocking density at sea never exceeds 10kg per cubic meter. Smolt sourced in Ireland.
Feed	Feed is free of antibiotics, hormones, GMOs and land animal by-products. No synthetic pigments
Health	25 years of continuous operation without using any medicines or chemicals to treat for disease or parasites

Meet CleanFish

CleanFish is a company, an aspiration and a movement to promote seafood that's the best of the season, better every season. We bring together artisan producers — both fishermen and farmers — and champion them in the marketplace under traceable, transparent brands. Our network of artisans are stewards of their fisheries, and we are stewards of their stories as we connect producers to chefs and consumers in a celebration of fish you can trust with a difference you can taste.

Keep In Touch

For a complete list of CleanFish products and videos, please visit: www.cleanfish.com

Want to talk fish and sourcing with a fellow chef? chefs@cleanfish.com

Want waitstaff talking points, to partner on an event, or get help spreading the word on the deliciously responsible choices you're making? marketing@cleanfish.com

