

Loch Duart Scottish Salmon

The people at Loch Duart operate a very different salmon company. The difference begins with their approach to rearing salmon and ends with a product consistently judged superior in taste, quality, color and overall appearance. In the cold, clear waters of Northern Scotland, Loch Duart is using artisan, environmentally responsible techniques to produce lean, fit fish – salmon as salmon should be.

Quality

In 2004, when Scottish fish farms were struggling to survive, Nick Joy and Andy Bing came together and found a way to concentrate local expansion under a new vision, Loch Duart.

'Best practice' is the principle applied to Loch Duart salmon at every stage of rearing, harvesting and supply. The ultimate objective is the delivery of an outstanding salmon to the consumer.

A major feature of Loch Duart salmon is the strong similarity in appearance and structure to wild Atlantic salmon. The fish are slim and torpedo-shaped with fully developed fins and large powerful tails.



- Served at top restaurants all over the world.
- Winner of the Gold Award for Best Food at the "Taste of Britain Awards."
- Label Rouge certified - celebrating its authentic taste profile. Label Rouge is a prestigious French certification, usually reserved for artisanal food products from France.

Innovation

- Loch Duart operates its own hatchery. The farm has the last remaining Scottish brood stock in the farming world (other Scottish farms source their eggs from Norway and Iceland).
- Loch Duart practices integrated multi-trophic aquaculture (IMTA): native sea urchins and seaweed are grown onsite which creates a more natural ecology and "nutrient balancing." Key environmental organizations (e.g. Environmental Defense) recognize Loch Duart as a leader in developing IMTA systems.
- Loch Duart is the first salmon farm in the world to use "Dyneema" nets – a lightweight fiber that is 15 times stronger than steel, designed to eliminate escapes.

Environmental Stewardship

- Loch Duart has adopted an annual fallowing practice. One in three sites remains fallow each year for the entire year, like crop rotation in agriculture.
- Loch Duart uses no chemical anti-fouling treatments on nets or moorings – a common practice in industrial operations – they instead clean the nets by drying them in the wind and sun.

Animal Welfare

- The salmon have plenty of room to grow: 98.5% water to 1.5% fish. This is roughly 30%-50% lower than industrial farms.
- Loch Duart developed their stewardship protocols in direct collaboration with the Royal Society for the Prevention of Cruelty to Animals (RSPCA).
- Loch Duart salmon are reared without hormones, antibiotics, growth promoters, grow-lights or GMOs.

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Certifications & Awards

Winner of the “Vision in Business for the Environment” (VIBES) award. The VIBES award is presented to companies demonstrating exceptional environmental performance.

- 2008 Winner of The Queen’s Award for Enterprise in International Trade.
- Endorsed by Greenpeace UK.
- Loch Duart is the first salmon farm in the

world to achieve both Freedom Food certification and ISO 14001 environmental certification. Freedom Food ensures that animals are provided with a stress-free environment that meets their physical and behavioral needs.

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

THE FACTS:

Latin Name	<i>Salmo Salar</i>
Origin	Sutherland, Scotland and the Hebrides, Scotland
Form & Size	Whole, Dressed Fillet, PBO, Skin-On
Product Packing	Whole: 6.6-17.6+ lb 45 lb box Fillet: approximately 20 lb box
Taste Profile	Lower fat content than industrial salmon - feeding is done by hand so salmon grow more slowly, develop a better taste and lower fat levels.
Availability	Year round
Husbandry	Loch Duart practices annual fallowing. One in three sites remains fallow each year for the entire year, like crop rotation in agriculture. Pioneering practitioner of Integrated Multi-Trophic Aquaculture (IMTA). Very low stocking densities: 98.5% water to 1.5% fish.
Feed	Loch Duart’s custom feed is as close to the natural diet of wild salmon as possible. Loch Duart uses FishSource for guidance when selecting environmentally responsible fish meal and oil for their feed. Loch Duart does not use synthetic colorants in their feed: they have pioneered the use of all natural Panaferd. Feed is GMO free.
Health	No antifoulants, antibiotics, hormones, synthetic colorants or growth promoters

“Over the past three years we have used salmon from Loch Duart exclusively and have always been happy with their consistent quality and freshness.”

**Corey Lee, Chef de Cuisine,
The French Laundry**