



LOCH DUART

UNRIVALLED SCOTTISH SALMON



Born and raised in the pristine waters of Northwest Scotland, **Loch Duart** has been independently producing exceptional Scottish salmon since 1999. Our rare **heritage breed**, directly descended from wild Scottish salmon, is raised in conditions designed to reflect life in the wild — with low stocking densities, room to swim, time to grow and a bespoke marine-protein-rich diet. The result is a farm-raised salmon that shares more of the character, texture and eating quality associated with wild salmon than conventional commodity salmon. Distinctive, clean and firm in texture, Loch Duart is trusted by leading chefs around the world and proudly served by name.

- ✓ Small scale farms (98.5% water : 1.5% Fish)
- ✓ No antibiotics
- ✓ No synthetic colorants
- ✓ Ikejime harvest to lock in quality and freshness
- ✓ Year round availability and sizing
- ✓ Fresh gutted whole fish and premium fillets

“I like to use quality Scottish salmon fed on a natural diet as possible, I get this from Loch Duart. The fish are allowed plenty of room for swimming, which gives a nice, firm flesh that tastes as good as true wild salmon“

Chef Gordon Ramsay



lochduartsalmon

lochduart.com

