



LATIN NAME	Salmo Salar
ORIGIN	Scotland
METHOD	Open Ocean
SPECIFICATIONS	Whole / Filets / Portions
AVAILABILITY	Year Round
PROFILE	Mild & delicate with a dense, buttery flake.
HEALTH	Excellent source of protein with high levels of omega-3 and omega-6. No antibiotics are used.
FEED	All natural, EU Organic Certified
CERTIFICATIONS	EU Organic, Soil Assoc, Canada Organic, Global Gap, Label Rouge, Bio-Suisse

Glencairn Celtic EU Organic Salmon

Glencairn EU Certified Organic Celtic Salmon represents the best quality, hand selected Salmon from the Certified Organic Salmon farms in Scotland. The salmon are immediately processed and packed under the Glencairn brand at our Organic Certified central processing facility in Scotland. This method allows us to offer to you the Finest Organic Salmon 52 weeks a year.

The best tasting salmon is the one that's raised right.

THE FARMS

All our processes from husbandry to feed to stocking density and harvest activity are all closely monitored by UK's leading Organic Standard. We follow a strict set of rules and regulations which allow us to market our product as "Organic". Only companies that adhere to all of the requirements in the standard are allowed to market their salmon as "Organic".



THE FEED

A strict 100% Organic diet means that our Salmon never consume GMO's or any artificial ingredients. The level of both Omegas 3 & 6 are exceptionally high and are close to the levels found in the Wild Atlantic Salmon.

In our sea cages the stocking density of the Salmon is no more than 10kg per m3 which represents 1% Salmon and 99% Sea Water. Conventional Salmon stocking densities are at least three times more. Our standard allows the fish plenty of room to grow and greatly reduces any impact on the environment.

Feed list of ingredients is available upon request.



Meet the fish with the facts.

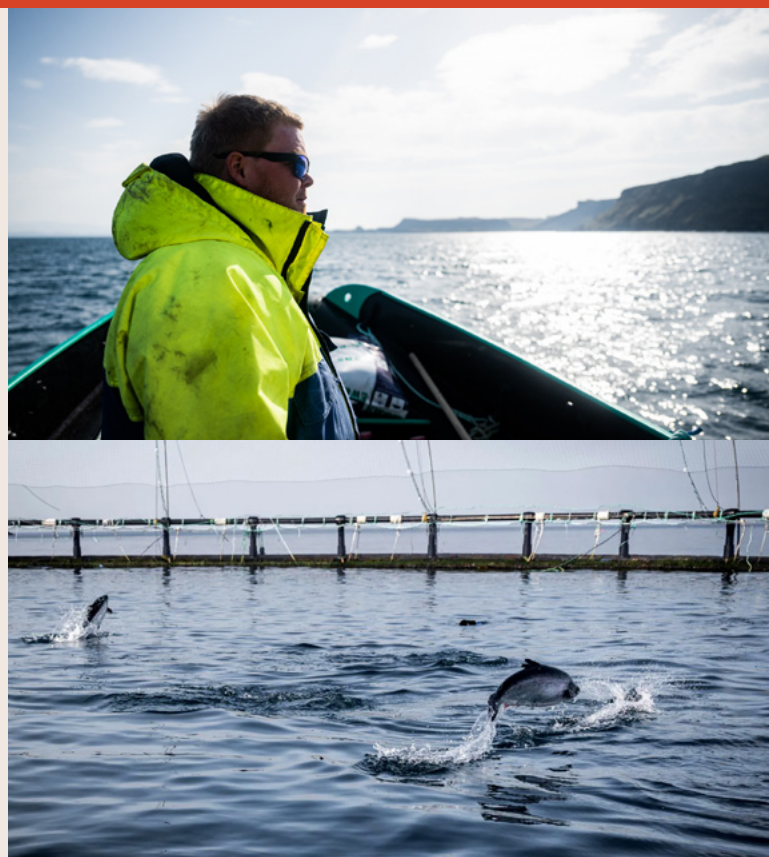
RAISED IN SCOTLAND

Our deep exposed locations are hand-picked to create the best conditions for our fish. The clear, open waters of Scotland are perfect for the development of our Organic Salmon.

High flow/water exchange rates, stable temperatures, salinity, and dissolved oxygen levels all play a vital role.

The wide dispersal of nutrient rich discharge from our sites aids the environmental assimilation of our inputs. When operated from a balanced perspective, fish farm discharge may stimulate the surrounding ecosystem by supporting food chains.

We have a third party carry out, on a regular basis, benthic surveys ensuring that our farming operations comply with requirements and that fish production does not come at the expense of local biodiversity.



Pure, premium taste.

Atlantic Salmon are very versatile when it comes to preparation. Sauteing, Grilling, Baking, Smoked or Raw (Sushi / Sashimi) are the favorite preparations.

The Educated Fish Difference

At The Educated Fish Co.[™], we are committed to safeguarding our natural resources in order to ensure a sustainable future through best aquaculture practices.

We connect best in class aquaculture companies from around the world with reputable, forward thinking North American customers who have the passion and initiative to support and promote sustainable seafood.

We specialize in EU Organic Salmon and Specialty Aquaculture Species. Aquaculture is no longer an option but is now a necessity in order to feed our growing population. Let's choose wisely by making the Educated choice.

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