



"Glen Cairn Reserve" Scottish Salmon represents the best quality Salmon from the most prestigious farms in Scotland. Each Salmon is hand-selected at peak condition for impeccable texture, marbling and culinary supremacy. The Salmon are then immediately processed and packed under the Glen Cairn Reserve brand at our central processing facility in Scotland and flown to the USA several times a week.



Glen Cairn Reserve – Scotland's Finest Salmon, Chosen by hand.

THE FISH

Raised with Care in Scotland's Most Pristine Waters.

This is not mass-market aquaculture. This is **Scottish Salmon raised the right way** — slowly, naturally, and with deep respect for the land, the sea, and the craft.

Fed a **high-quality, marine-rich diet**, our salmon develop their signature flavour and marbling over time. No growth hormones or anti-biotics are ever used, and every step — from hatchery to harvest — is monitored for **sustainability, traceability, and excellence**.

Our deep exposed sea cage 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 Glen Cairn Reserve Salmon.

This is Scottish Salmon at its finest — clean, vibrant, and unmatched in purity. Whether served raw, cured, or gently cooked, Glencairn Reserve delivers a level of excellence that speaks for itself.

A refined choice for chefs, purveyors, and those who demand nothing but the best.



PROVENANCE

The salmon are reared in **low-density pens** to reduce stress and promote natural swimming behavior, resulting in firmer texture and exceptional culinary quality. Conventional Salmon stocking densities are at least three times more. Each site is carefully chosen for its water purity and environmental integrity, with **strict welfare standards** overseen by expert farmers.

Responsible solutions to sea lice include freshwater treatments and wrasse cleaner fish — the perfect symbiotic relationship!

High flow/water exchange rates, stable temperatures, salinity, and dissolved oxygen levels all play a vital role in raising a Salmon of unapparelled quality.

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.

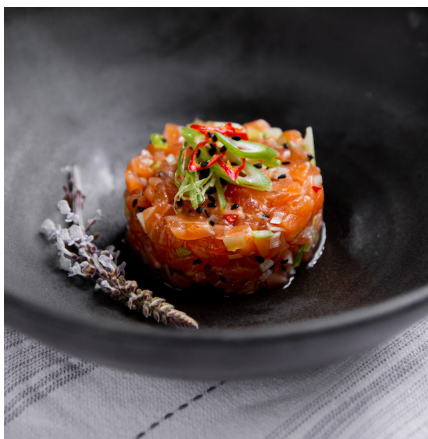
For Buyers seeking a Scottish Salmon that meets both Culinary and Ethical Standards, Glencairn Reserve is the trusted, transparent choice.



GLOBAL G.A.P.

CHEF'S CORNER

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



OUR COMMITMENT

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.

THE FACTS

Latin Name	Salmo Salar
Origin	Scotland
Aquaculture Method	Open Ocean
Specifications	Whole / Filets / Portion
Availability	Year Round
Taste Profile	Mild and delicate with a dense, buttery flake
Health	Excellent Source of Protein with High Levels of Omega 3/6. No antibiotics.
Feed	All natural Feed w/ over 60% marine content. <i>Details available upon request.</i>
Certifications	Label Rouge, BRCGS, Global G.A.P ISO 14001, Ikejime



A Trusted
Educated Fish Co.™
Partner

USA Office: Newtown, PA
Contact: James MacKnight | Cell 267 247 2765
E-Mail: James@EducatedFish.com | www.EducatedFish.com