



To us, it is a natural progression to utilize our Isle of Skye EU Certified Scottish Organic Salmon to produce an outstanding Organic Smoked Scottish Salmon. We bring together the years and dedication of our Scottish Organic Farm and join them with the finest salmon smoker in the UK. We are proud to introduce "The Organic Smoked Salmon Co" where we are dedicated to producing the finest Organic Smoked Scottish Salmon. *Organic Salmon – it's what we do*



THE ORGANIC SMOKED SALMON COMPANY

THE FISH

All our processes from husbandry to feed to stocking density and harvest activity are all closely monitored by both the UK's leading Organic Standard (Soil Association). 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".

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.

There are only a handful of Farms that produce a true Certified Organic Salmon. Most of who focus on the production of conventional salmon where Organic represents a very small percentage of their overall production.

We are 100% focused on raising Organic Salmon. The result of which is an Organic Scottish Atlantic Salmon of exceptional quality and heritage.



THE ORGANIC SMOKED SCOTTISH SALMON



Heritage, Quality, Tradition and Sustainability are the leading foundations that our Organic Smoked Scottish Salmon adheres to. Our smokehouse boast some of the hardest to achieve standards along with the exclusive Royal Warrant.

Our Isle of Skye Scottish Organic Salmon is received fresh and is cured by hand with pure sea salt and brown sugar and then are smoked in small batches using aged oak whisky barrels. Our Organic Smoked Scottish Salmon contain no artificial ingredients or preservatives. Our cure times are no less than 24 hours and our smoke time approximately 36 hours.

After the salmon comes out of the smoker it is left to "rest" for 48 hours which allows the exquisite buttery texture and the delicate oak smoke flavors to fully develop. The end result is nothing short of exquisite!

Our Organic Smoked Scottish Salmon is high in Omega 3's and is Kosher Certified, Gluten & GMO Free

THE BEST ORGANIC SALMON + THE FINEST SMOKEHOUSE = THE ORGANIC SMOKED SALMON CO.



GLOBAL G.A.P.



CHEF'S CORNER

Organic Smoked Scottish Salmon is perfect from a variety of classic and contemporary dishes. Served by itself or a part of a impressive assembly. You and your guests will feel good about enjoying this delectable smoked organic salmon.



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 / Organic
Specifications	4oz Retail, Full Sliced Sides
Availability	Year Round
Taste Profile	Rich Buttery texture with hints of Oakwood.
Health	Excellent source of protein, with high levels of Omega 3. No Antibiotics or artificial colorings or ingredients are ever used. GMO and Gluten Free.
Ingredients	EU Organic Salmon, Salt, Sugar, Celery Powder and Oakwood Smoke.
Certifications	EU Organic Certified, Soil Association Organic, Global GAP, KRAV, BRC Food, Kosher



A Trusted
Educated Fish Co.™
Partner

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