

## CLARE ISLAND IRISH ORGANIC SALMON



Irish Organic salmon thrive in the wild pristine waters along Ireland's exposed westerly coastline. The company has developed a reputation for producing the finest quality organic salmon in the world. At the center of everything they do is an absolute commitment to the best quality at every stage of the production cycle. Irish Organic operates a fully integrated supply chain so customers get complete traceability at each stage of the salmon's life cycle. The batch code from customers' box of salmon can be traced back to the hatchery--where the life of the salmon began. The fish are nourished with a diet containing only organic and natural ingredients from sustainable sources, free from genetically modified organisms. And, on average it takes three years to rear the salmon before it reaches customers.

### PRODUCT PROFILE

The pink color of salmon is acquired naturally in the wild from the crustaceans they eat.

### PRODUCT HIGHLIGHTS

- 100% certified organic salmon.
- The salmon are reared in large pens which allow them to follow their natural shoaling behavior.
- They are nourished with a diet of organic and natural ingredients from sustainable sources, free from genetically modified organisms.
- High tidal exchange rates in Organic Salmon sites ensure that oceanic water continually flushes through the pens, avoiding any build-up of parasites or pollutants.

