



FRESH FROM THE ARCTIC CIRCLE KVARØY ARCTIC SALMON



Kvarøy (say “Kwa-ray”) is a postcard-pretty Norwegian island located on the Arctic Circle. Kvarøy Arctic is redefining the salmon-farming industry through innovation and deep concern for the future of the fish it raises and the waters where they live. The company helped develop the non-GMO food that’s provided to its salmon, resulting in an omega-3 content that is twice as much as other farmed salmon, and a highly sustainable fish-in/fish-out ratio of 0.48 to 1. The flavor of Kvarøy Arctic salmon is informed by its breathtaking location. Fish have a mirror that reflects the waters in which they are raised. These waters are Arctic cool and clear, with a deep-fjord current that keeps the water fresh and helps exercise the salmon, reducing fat levels and giving this beautiful fish a pristine, clean flavor.

PRODUCT PROFILE

It displays crisp and bright flavor like the waters where they are raised, with a slight brininess of the sea.

NUTRITION FACTS

Calories	290
Total Fat	10 g.
Saturated Fat	2.77 g.
Cholesterol	55 mg.
Sodium	35 mg.
Protein	20 g.

