



Loch Etive is a glacially carved 500 ft. deep sea loch on the West Coast of Northern Scotland. The loch's mix of cold fresh mountain run off and seawater, along with fast currents and high oxygen levels, creates the perfect conditions to grow these amazing trout from Dawnfresh.

The farm was first to be awarded Code of Good Practices Scottish Finfish Aquaculture for Trout Rearing and the first to become accredited as RSPCA Freedom Foods Assured.

## PRODUCT PROFILE

Loch Etive Trouts high fat count (20+%) , makes the flavor rich, smooth, and perfect for demanding sushi preparations (sashimi/crudo/tartare) and for white tablecloth restaurant environments (pan seared/roasted and smoked.) Its deep orange color makes it ideal for the retail environment. This perfect dish is fitting of any table, and is found in the most elite restaurant kitchens on North America and Europe. This trout has received Her Majesty's Royal Warrant for quality and consistency.

## FREEDOM FOOD

Loch Etive trout are produced in accordance with the RSPCA Freedom Food standards, meaning that superior standards of care protect the fish from birth to slaughter. In addition to each animal receiving a nourishing diet and a spacious environment to grow, extra measures are taken to ensure that the fish enclosures are protected with a special visible top net that will not ensnare birds. In addition, RSPCA insures:

- Freedom from thirst, hunger and malnutrition.
- Freedom from discomfort, pain, injury, and disease.
- Freedom to express normal behavior.
- Freedom from fear and distress.

# CATANESE CLASSIC SEAFOOD LOCH ETIVE TROUT



## PRIMARY PRODUCT FORMS

Frozen: Whole, fillets

## GLOBAL SUPPLY

Loch Etive, Scotland

## FEEDS

Fish meal 33% - 14% (decreases w/ increasing fish size) | Fish oil 8%-11% (increases w/ increasing fish size) | Feed manufactured by EWOS Pen Density: 17 kg/m<sup>3</sup>(max), 15kg/m<sup>3</sup>(avg) | All Loch Etive feeds are: Free of GMOs, free of artificial or synthetic pigments, free of land animal proteins.

## ROYAL STANDARD

Leading the Way:

Being open to third party audits hold the farm to a higher standard than commodity farmed products, where only minimum government standards apply.

Loch Etive's independent third party accreditations: Global G.A.P. | Freedom Foods (RSPCA) | ISO 14001 | Zero Waste to Landfill | Courtauld Commitment 2 | SEDEX- Voluntarily submitting our audit reports | BRC- British Retail Consortium - Grade A | Quality Trout UK Farm Assured

Award Winning:

This commitment to community and the environment resulted in Loch Etive taking home the prized 2015 Scottish Food & Drink Excellence Awards for both Environment Sustainability and Investing in People.