



VERLASSO SALMON HARMONIOUSLY RAISED PATAGONIA SALMON



The unique waters of Patagonia give Verlasso Salmon its own unique and defining flavor. The fish has a natural bright orange color with evenly distributed fat that give it a buttery flavor and texture when cooked. It is mild with no residual robust fishiness on the palate. The salmon is raised in a ground breaking, ocean-friendly diet. It consists of non-salmon fish trimmings that are sourced from fish caught from certified sustainable fisheries, natural algae, vitamins and oils rich in Omega-3 to ensure the consistent flavor and color for which Verlasso is renowned.

PRODUCT PROFILE

It has a delicious, mild, clean, bright flavor and buttery texture.

PRODUCT HIGHLIGHTS

- No hormones.
- No preventative antibiotics.
- Every fish can be traced from egg to harvest.
- Raised in the pollutant free waters of the Patagonia.
- Lots of room to grow with spacious pens--only two fish for every cubic ton of water.
- Only natural colorant sourced from the microorganisms found in aquatic environments and at the start of the food chain.

