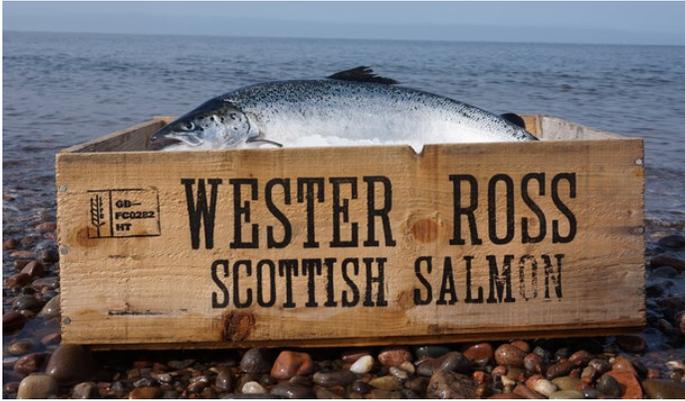




## WESTER ROSS SCOTTISH SALMON



The oldest independent salmon farm in Scotland, Wester Ross salmon are raised in three seawater sites: Loch Kannaird, Loch Broom and Little Loch Bloom. The salmon has a firm, dense fillet rich in natural flavors with bright flesh and moderate levels of fat, making it ideal for all raw, sushi, sashimi/crudo, cooked and smoked preparations. The company has been certified by the RSPCA since the beginning of the Freedom Food program and is also certified Best Aquaculture Practice (BAP), Code of Good Practice, and Friend of the Sea. Utilizing Wrasse to control sea lice, Wester Ross is able to raise healthy, cleaner fish without having to resort to medicinal or artificial solutions that can affect the salmon.

### PRODUCT PROFILE

Strong, lean, firm fish perfect for white tablecloth, retail, sushi and smoked markets.

### PRODUCT HIGHLIGHTS

- Local ecosystem that is monitored continually for environmental impact.
- Hand-reared in every detail, never relying on machines or cameras to know how the fish are doing.
- Careful, humane harvesting methods in accordance with the RSPCA Freedom Foods guidelines.
- One of the world's best Fish in, Fish Out—less than 1:1.
- Hand-feeding of the fish for best results while reducing feed waste and accumulation of feed on the seafloor.

