



Atlantic Salmon - All Natural Farm Raised Scottish



Almost all Atlantic Salmon (*Salmo salar*) on the U.S. market is farm-raised, and Atlantic is the most important farmed Salmon species. Our All Natural Farm-Raised Atlantic Salmon is grown in the clean waters surrounding the Shetland Isles. The Shetland Isles is a set of around a hundred islands between Scotland and Iceland, where the Atlantic Ocean and the North Sea meet and the Gulf Stream provides strong ocean currents. The strong ocean currents allow the All Natural Salmon to swim as much as wild Salmon.

The remote and isolated farm sites are constantly rotated and fallowed to prevent and limit impacts on the environment. They also have a low stocking density of 99% water to 1% fish, which is 45%-50% less than normal Salmon farm stocking densities. The pinkish-orange color of Wild Salmon comes from carotenoids found naturally in their diet. While many Atlantic Salmon farms use artificial dyes or pigments to achieve this color, our All Natural Salmon derives this color naturally, using shrimp meal in the feed instead. The organic feed is also all natural, containing no GMOs and is source from certified sustainable sources. All Natural Salmon are raised without antibiotics, chemicals, preservatives and anti-foulants.

Seafood WATCH® rates netpen farmed Atlantic Salmon from Scotland as “Avoid” due to the environmental problems related to many Salmon farms. However, our All Natural Farm-Raised Atlantic Salmon has received recognition for their sustainability efforts, including RSPCA Freedom Food Federation and Friend of the Sea certifications.

Sources



Species Name
Salmo salar



Source
All Natural Salmon is raised off the coast of the Shetland Isles, located between Scotland and Iceland.



Seasonality
All Natural Salmon is available fresh year-round.



Fishing Method
All Natural Salmon is aquacultured in open net pens that allow the fish to swim in strong currents. IT is raised with low stocking densities and without the use of antibiotics, chemicals and preservatives.

Features



Flavor

With a delicate flavor, All Natural Atlantic Salmon is milder than wild Salmon. The meat is mildly firm and oily with a large, moist flake.



Dietary Information

All Natural Atlantic Salmon is a great source of omega-3 fatty acids.

Per 100g raw, edible portion:

Calories 208

Fat 13.42g

Saturated Fat 3.050g

Protein 20.42g

Sodium 59mg

Selenium 24.0mcg

Cholesterol 55mg

Source: USDA



Appearance

All Natural Salmon resembles the Pacific Coho in its outer appearance. The flesh color ranges from orange to pinkish-red and retains its color when cooked. The color does not come from artificial dyes but rather from shrimp meal in the feed.



Form

All Natural Salmon is available as fillets, portions, whole head on, steaks, and roasts.

Uses



Preparation

All Natural Salmon work well poached, grilled, broiled, baked, sautéed or smoked.



Substitution

Other Salmon species and Rainbow Trout may substitute for All Natural Salmon.



Handling

Fresh All Natural Atlantic Salmon should be refrigerated at 30-34 degrees F. Whole fish should be surrounded with fresh ice in a perforated pan which allows any water to drain away from the product for maximum shelf life. Filleted product should be stored in a sealed plastic container and surrounded with ice.

Market



Sizes and Cuts

All Natural Atlantic Salmon is typically harvested at 12 pounds but may be available up to 18 pounds.



Pricing Scale

Due to market and currency fluctuations, please contact your Seattle Fish Company of New Mexico associate for up-to-date market information, availability and current pricing information.



Shelf Life

Fresh All Natural Atlantic Salmon which has been handled and stored properly should retain optimum quality for 5 to 7 days.

Market Names
Atlantic Salmon, Shetland Salmon
Where Caught
Shetland Isles, Scotland
How Caught
Aquaculture

