

THE FINEST ORGANIC SALMON, FROM OUR FAMILY TO YOURS.



**We are Cooke Aquaculture
Scotland – Scotland’s largest
organic salmon farming company.**

We farm-raise all our organic Scottish salmon exclusively in Orkney – a remote group of islands in the far north of Scotland with a deserved reputation for its premium food and drink.

Our salmon are raised in cold, fast-moving tidal waters from the north Atlantic – the perfect conditions to become firm and muscular – in organic-certified seawater sites that have been developed for organic production.

We harvest and pack our salmon in Orkney, ensuring full traceability and engaging in all stages of the chain from fish to fork.

WHAT MAKES IT ORGANIC?

Organic is all about producing the highest quality food in a way that maximizes fish health and welfare and safeguards our precious marine environment.

Salmon can only be described as “organic” if it is officially certified and follows strict production rules.

All our organic Scottish salmon is certified by the Soil Association, the UK’s oldest, largest and most respected organic certification body.

HOW IS ORGANIC SALMON DIFFERENT?

Stocking Density – our fish are raised using the very lowest stocking densities. With a maximum of 1% fish to 99% water (half the density of conventional farm-raised salmon) our fish have plenty of room to swim and shoal, just as they would in the wild.

Diet – organic fish can only be fed a certified organic diet that contains twice the amount of fish meal and fish oil as conventional diets, leading to healthier fish that are full of flavour and have higher omega-3 content.

Welfare – organic farming has the highest animal welfare standards of any international farming system.



COMMITTED TO SUSTAINABILITY

Organic-certified salmon farming is widely recognized as the most sustainable way of producing nutritious, healthy food.

As a leader in organic salmon farming we are committed to sustainability.

We use organic-certified feed developed for our fish by our in-house feed division and only source marine ingredients from sustainable fisheries that are MarineTrust and/or Marine Stewardship Council (MSC) certified.

We also hold ISO 14001 certification, the international benchmark for environmental management, and are GLOBALG.A.P. certified meaning we meet the highest standard of safe and sustainable aquaculture.

All of this is good for our fish and good for the environment and is the most sustainable and efficient way of farm-raising salmon.

LONG TRACK RECORD

We are the largest producer of organic Scottish salmon, producing around three quarters of all organic salmon currently grown in Scotland – the majority of which is exported to customers in North America.

What’s more, we’ve been doing this for many years so we have the experience, track record and production capacity to achieve year-round continuous supply of the very best organic salmon customers can buy.

We are part of the Cooke seafood group and have strong links to our colleagues at True North Seafood, a trusted name in the north American seafood sector.



SPECIFICATIONS

- Organic fresh whole fish, HOG, 4-9kg+
- Organic fresh fillets, various trims, cuts, and packing options on most sizes



ACCREDITATION



CONTACT INFORMATION

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For additional product information or to reach our sales team, please visit cookeaquaculturescotland.com