

Five things that make Organic salmon special



We are proud to be one of the UK's only suppliers of salmon certified to the production standards of the [Organic Food Federation](#).

This really is the very best quality salmon you can buy. Here are five reasons why it is special.

1. Organic at every stage of life...

Organic salmon are grown from organic smolts (juvenile fish). These are reared only in the spring, to follow the Atlantic salmon's natural reproductive cycle in the wild.

2. A balanced diet...

These salmon eat feed made only with purely organic-approved, natural ingredients from sustainable sources which are GMO free. The feed includes at least 50% fishmeal made from off-cuts intended for human consumption.

3. Perfectly pink....

Only natural pigments are used in organic salmon feed. This may make the flesh a little paler than conventionally produced salmon, where feed sometimes includes additives to enhance the pink colour of salmon flesh.

4. More freedom to roam...

Salmon in organic systems are given more room to grow and shoal in their pens – usually twice as much space per fish than conventional systems.

5. Clean living...

Organic salmon are reared in sea lochs where there is a particularly strong flow of clean salt water. This and the low stocking density ensures they are lean and strong, which makes for a better tasting fish!

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