



SANTA MONICA
SEAFOOD®
Family Owned Since 1939

Wild Isles Salmon



Species Name:
Salmo salar

Sustainability Rating:

 Blue - Santa Monica Seafood Approved

What:

All naturally raised in the wild with extremely low stocking densities as low as 99% water to 1% fish.
NO Antibiotics | **NO Chemicals** | **NO Preservatives** | **NO Hormones**

Certifications:

RSCPA Freedom Food Federation
Global G.A.P. (Good Aquaculture Practices)

When:

Available Year-Round

Where:

Shetland Islands

How:

Farm Raised (Wild Isles Salmon are raised in the open ocean (not loch's or bay's) of the rugged Shetland Isles, where the North Atlantic & the North Sea currents meet. Throughout their life, these salmon swim against these strong 5-15 knot open ocean currents mimicking the natural habitat of wild salmon.)

CHARACTERISTICS



Every stage of the salmon's life cycle is carefully monitored and evaluated to ensure environmental stewardship and quality of life, to produce the highest quality and best tasting salmon in the world. Wild Isles Salmon's firm and succulent meat is high in protein and healthy omega fats (omega 3 to 6 ratio).

FOR YOUR MENU



Wild Isles salmon are first & foremost raised for culinary excellence in taste, texture & health attributes. Take advantage of this salmon's high fat content and make the most of its succulent nature. Great grilled, pan seared or oil poached.

FOR YOUR WAITSTAFF



Let your customers know this is some of the highest quality salmon on the market and considered to be one of the best tasting salmon by top chefs.

FOR YOUR RETAIL DISPLAY



Offer your customers a nice selection of salmon options - whole fish, fillets, portions and steaks ensures something for everyone.