

Responsible Aquaculture: Farmed Salmon

Our business regards farmed Atlantic salmon as a sustainable, consistent, and high quality fresh fish raw material. We believe that this farmed species has an important role to play in our sustainable seafood sourcing strategy and is a valuable alternative to wild-captured fishery products.

We procure farmed Atlantic salmon from Scotland, Norway and Ireland. As a processor, we are aware of the many issues which face the aquaculture sector, are sensitive to these and consider them carefully in the development of a responsible approach to the procurement of our raw materials.

We only purchase salmon from growers who have been inspected and approved by our Technical Department, and who can demonstrate good aquacultural practices; the highest animal welfare, safety and environmental standards and the correct regard for food safety.

We are mindful of the demands on wild-captured marine species for use in farmed fish feed and of the finite nature of these resources. We therefore require that ingredients of marine origin in the fish feed used by our suppliers are sourced only from managed fisheries or are a by-product of fish processing for human food. Also, providing it is not to the detriment either of the quality of the end-product or the animal's welfare, we endorse and encourage the substitution of a proportion of these wild fish raw materials with proteins and oils derived from plant materials as a reasonable measure to reduce the demand on wild-capture fisheries.

The organic salmon which we buy is from accredited farms in either Scotland or Ireland. These are certified as such to standards set either by the Organic Food Federation or the Soil Association, both of which are approved by ACOS (Advisory Committee on Organic Standards) and recognised by DEFRA.

All of our salmon suppliers are subject to a detailed annual audit against a written code of practice which has been developed to reflect the industry-best standards. This code of practice covers fish farm practices such as the control and use of permitted medicinal/veterinary treatments, stocking densities, the constituents of feed, pigmentation levels, environmental impact assessment, product traceability and harvest procedures, as well as conformity with organic standards (where appropriate). We will not purchase fish from growers who fail to meet these standards.

In addition to the regular inspection of fish farms, we also screen the fish itself. Samples are routinely analysed for microbiological levels as well as a range of chemical, veterinary and environmental contaminant residues.

Given the measures taken to control our supply chain, we are confident that our farmed Atlantic salmon is procured from the most reputable sources using industry-leading standards in the growing and harvesting of their fish – so that we can produce wholesome and safe food products with due care for the environment.

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