



Award-winning Salmon

Nature knows best....Loch Duart's approach to salmon farming follows natural processes as far as possible – low density rearing, minimal intervention and respect for the environment, to provide Scottish salmon of outstanding quality and taste.

- Small independent Scottish salmon farm
- Winner of the first 'Taste of Britain' Award for Best Food
- RSPCA Assured fish welfare programme
- Room to grow. 98.5% water, 1.5% fish
- 5 to 12 month sea site fallowing
- Accredited by Label Rouge, France's famous quality mark
- No use of anti-foulants, antibiotics or growth promoters
- The feed is as close to the natural diet as possible, is taken from sustainable sources, and is GM-free* (**below the limit of detection*)
- Served by name on the menus of leading restaurants worldwide



**- and you can taste
the difference**



Reared with Respect

Our salmon have more space and grow more slowly...
and you can taste the difference.

Where the Wind blows



Our mainland and island sea lochs in the north west of Scotland enjoy a self-regenerating pollution-free environment.

Dedicated People



Salmon rearing is one of the prime occupations of the people of NW Scotland and jobs are handed down from generation to generation.

Welfare and Taste



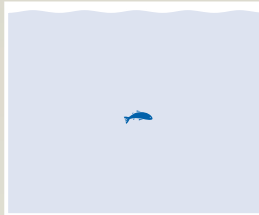
Our rearing methods are based totally on our belief that welfare and taste are inextricably linked.

Sustainable Feed



Our bespoke fish feed diet is certified as coming from sources which are fished within their safe biological limits.

Low Stocking Density



98.5% water and 1.5% stock means that our fish are active, lean and healthy – as close to wild salmon as possible.

Unique Following System



Unique rotational following strategy producing industry-leading sea bed quality results.



Badcall Salmon House, Scourie, Lairg,
Sutherland, IV27 4TH, Scotland

Tel: +44 (0)1971 502451 Fax: +44 (0)1971 502208

Sales Office - Tel: +44 (0)1674 660161 Fax: +44 (0)1674 660162

www.lochduart.com