

Loch Fyne Fresh Salmon

Why Freedom Food?

Farmers must demonstrate respect for the natural environment.

Fish are fed a healthy high quality diet, from sustainable sources wherever possible, with feed management systems in place to avoid seabed damage, overfeeding or competition for food.

Salmon are not given growth promoters, routine antibiotics and are NOT genetically modifed.

Staff must be trained and competent in aspects of fish husbandry and welfare relevant to their duties.

Maximum stocking density is set by the RSPCA.

Farm sites must be fallowed or "rested" to allow natural recovery and regeneration of the environment.

Currently all Freedom Food salmon are reared in pure and natural Scottish tidal waters.

Loch Fyne Fresh Salmon is exclusively sourced from selected sites on Loch Fyne and other chosen West Highland & Island deep water sea lochs.

It is Freedom Food accredited and gill tagged to provide a unique statement of quality and provenance.

Loch Fyne Fresh Salmon from the West Coast of Scotland.

by our unique
Loch Fyne branded
gill tags.

Scottish salmon is renowned for its quality and the Freedom Food label assures responsible farming practices to produce the very best salmon in appearance, freshness and taste.



