The people at Loch Duart operate a very different salmon company. It begins with their approach to rearing salmon with the utmost respect for the animals and their environment and culminates in their production of Loch Duart Kiln Roasted Salmon—an experience unlike anything you’ve ever had. Prepare to be transported.

**Loch Duart**

In the cold, clear waters of Northern Scotland, Loch Duart uses artisan, environmentally responsible techniques and an ethic of continuous innovation to raise what is widely regarded as the most remarkable salmon available. A major feature of Loch Duart salmon is the strong similarity in appearance and structure to wild Atlantic salmon. The fish are slim and torpedo-shaped with fully developed fins and large powerful tails.

- The salmon have plenty of room to grow: 98.5% water to 1.5% fish. This is roughly 30%-50% lower than industrial farms.
- Loch Duart developed their stewardship protocols in direct collaboration with the Royal Society for the Prevention of Cruelty to Animals (RSPCA).
- Loch Duart salmon are reared without hormones, antibiotics, growth promoters, grow-lights or GMOs.
- Loch Duart practices integrated multi-trophic aquaculture (IMTA): native sea urchins & seaweed are grown onsite which creates a more natural ecology and “nutrient balancing.”
- Winner of the Gold Award for Best Food at the “Taste of Britain Awards.”
- Label Rouge certified – celebrating its authentic taste profile. Label Rouge is a prestigious French certification, usually reserved for artisanal food products from France.

**The Smokehouse**

On the shores of Loch Carnan, on the Hebridean Island of South Uist off the coast of northwest Scotland, a tiny smokehouse turns its local Loch Duart salmon into something so completely of its place that it can’t be copied. Many have tried, but no one has been able to replicate their secret methods. Using only salmon, salt and oak smoke, this small band of artisans makes magic. And it’s that magic you’ll taste — smoky, sweet, silky salmon with a touch of sea and fire.

**Awards & Certifications**

In 2008, the Smokehouse was awarded the prestigious Three Star Gold Award for the ‘Best Scottish Specialty Food’ at the Great Taste Awards. In the past 10 years, it has been recognized 9 times at this “Oscars of the Food World.” A favorite of UK celebrity chefs, Loch Duart Kiln Roasted Salmon has been served to Her Majesty the Queen on a number of prestigious occasions.

Loch Duart Kiln Roasted Salmon is Kosher certified. Loch Duart Salmon is the winner of the “Vision in Business for the Environment” (VIBES) award. The VIBES award is presented to companies demonstrating exceptional environmental performance.

- 2008 Winner of the “The Queen’s Award for Enterprise in International Trade.”
- Endorsed by Greenpeace UK.
Loch Duart Kiln Roasted Salmon

Uses
Loch Duart Kiln Roasted Salmon is unlike anything else you’ve ever tried. Ready to eat right from the package, it can be served on blini, as a canapé, in soups, sandwiches, flaked into a warm potato salad, layered into a dauphinois, stirred into a risotto, baked into a pie or as a benedict or omelet for brunch.

Meet CleanFish
CleanFish is a company, an aspiration and a movement to promote seafood that’s the best of the season, better every season. We bring together artisan producers — both fishermen and farmers — and champion them in the marketplace under traceable, transparent brands. Our network of artisans are stewards of their fisheries, and we are stewards of their stories as we connect producers to chefs and consumers in a celebration of fish you can trust with a difference you can taste.

Keep In Touch
For a complete list of CleanFish products and videos, please visit: www.cleanfish.com
Want to talk fish and sourcing with a fellow chef? chefs@cleanfish.com
Want waitstaff talking points, to partner on an event, or get help spreading the word on the deliciously responsible choices you’re making? marketing@cleanfish.com

THE FACTS:

<table>
<thead>
<tr>
<th>Latin Name</th>
<th>Salmo salar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Origin</td>
<td>Smokehouse is on the shore of Loch Carnan in the Hebridean island of South Uist, Scotland. Loch Duart LTD is located in Sutherland, Scotland and the Hebrides, Scotland.</td>
</tr>
<tr>
<td>Form &amp; Size</td>
<td>Fully-cooked and ready to eat. Available in 0.2-0.3 kg and 1 kg sides. Case size is customizable: minimum case size is 10/0.2-0.3 kg packs.</td>
</tr>
<tr>
<td>Availability</td>
<td>Year round</td>
</tr>
<tr>
<td>Taste Profile</td>
<td>Award winning flavor. Secret recipe. Unites the rich flavor of Loch Duart Scottish Salmon with a delicious smoky, sweet taste. Unique product – unlike anything you’ve ever tried.</td>
</tr>
<tr>
<td>Health</td>
<td>Rich in heart-healthy Omega-3s. Loch Duart Scottish Salmon contains no antifoulants, antibiotics, hormones, artificial colors or growth promoters.</td>
</tr>
<tr>
<td>Ingredients</td>
<td>Loch Duart Kiln Roasted Salmon is comprised of Loch Duart Salmon, curing salt, and smoke from oak woodshavings – nothing else.</td>
</tr>
</tbody>
</table>

“I like to use quality Scottish salmon fed on as natural a diet as possible. I get this from Loch Duart.”
— Gordon Ramsay