



# LEADING CHANGE

**SKUNA BAY SALMON PROUDLY RATED YELLOW - GOOD ALTERNATIVE BY THE MONTEREY BAY AQUARIUM SEAFOOD WATCH® PROGRAM**

<b>CATEGORY:</b>	<b>SKUNA BAY SALMON:</b>	<b>THE OUTDATED MODEL:</b>
PEN DENSITY:	10 kg/m <sup>3</sup> (98.5% water, 1.5% fish)	20-40 kg/m <sup>3</sup>
FISH IN / FISH OUT FEED RATIO:	1:1	3:1
ANTIBIOTIC USE:	Rare and only under a veterinarian's supervision and only when fish demonstrate need	Often applied preventatively
ESCAPES:	2 Atlantic salmon reported escaped from sea farms since 2012	Various
ENVIRONMENTAL CERTIFICATION:	4 star Best Aquaculture Practices, ASC certification in progress	Various
CARBON FOOTPRINT:	All carbon from freight to customer is offset and therefore carbon neutral	No carbon policy or unique methods
FISH HEALTH:	Employ a full time veterinarian to monitor salmon health Have had a single disease situation at sea farms in past 7 years: immediately quarantined the farm and culled the stock	Employ a full time veterinarian to monitor fish health Various approaches to disease management
PEST POLICY:	Naturally dissolving peroxide rinses fish of sea lice; all lice captured and prevented from re-entering the ocean environment	Chemical treatments utilized frequently and resistance observed
SEA LION AND PREDATOR POLICY:	Predators are to be removed passively; Skuna Bay has a strict non-lethal policy for marine mammals	Lethal force employed frequently
HARVEST METHODS:	Max. one hour in seine pocket to minimize lactic acid accumulation	No timed standard
PROCESSING METHODS:	All fish processed pre-rigor; hand inspected, selected, cleaned and packed by 6 individuals via 14 quality criteria	Fish processed usually after full rigor; mass processed by automation
TRACEABILITY AND FRAUD PREVENTION:	Tamper proof tape sealing every carton; inspector personally signs every box	No unique methods resulting in up to 25% mislabelled fish products
PACKAGING:	Recycleable corrugate made from 95% recycled material	Styrofoam
RETAIL AVAILABILITY:	Boutique retailers and fresh seafood specialists	Mainstream grocery stores and club stores
METHOD OF TRANSPORT TO MARKET:	Truck	Truck and airplane
NETS:	Cleaned using high pressure wash, no copper foulants used	Copper foulants



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## SALMON FARMING LEADERSHIP: THE OLD MODEL IS BROKEN, THERE IS A NEW WAY.

- Fallowing: 1/3 of all Skuna Bay farms never have fish in them. This is to allow the seabed to rest and regenerate and to revert to its original condition.
- 1:1 Fish in/Fish out ratio (FIFO). We have reduced the use of wild fish in our fish's feed so that now we produce more farmed protein than we use in wild protein.
- Low densities: every Skuna Bay salmon farm is at least 99% water and no more than 1% fish. This ensures our fish lots of room to swim and be fish – building up thick, healthy muscles. It also reduces the risk of disease transmission, ensuring our salmon remain healthy.
- Escapes: we have had 2 fish escape into the wild since 2012.
- Our entire farm operation is 4-Star BAP (Best Aquaculture Practices) Certified, the first farm in the world to have every fish from a 4 Star Certified Farm.
- Copper Based foulants on nets: we are removing all copper based foulants on our nets and instead cleaning them using a high powered water jet.
- Traceability: every Skuna Bay Salmon comes with a label that lists the name of the farm from where the fish was harvested, date of harvest and the person who selected, cleaned and packed the salmon.
- Non-lethal predator control: Natural ocean predators such as Sea Lions are deterred passively with a series of net. Lethal force is never applied or permitted.

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Atlantic Salmon "Salmo salar" farmed in marine net pens in British Columbia are rated Yellow - Good Alternative

Source: <https://www.seafoodwatch.org/> & <http://www.fishchoice.com/>