

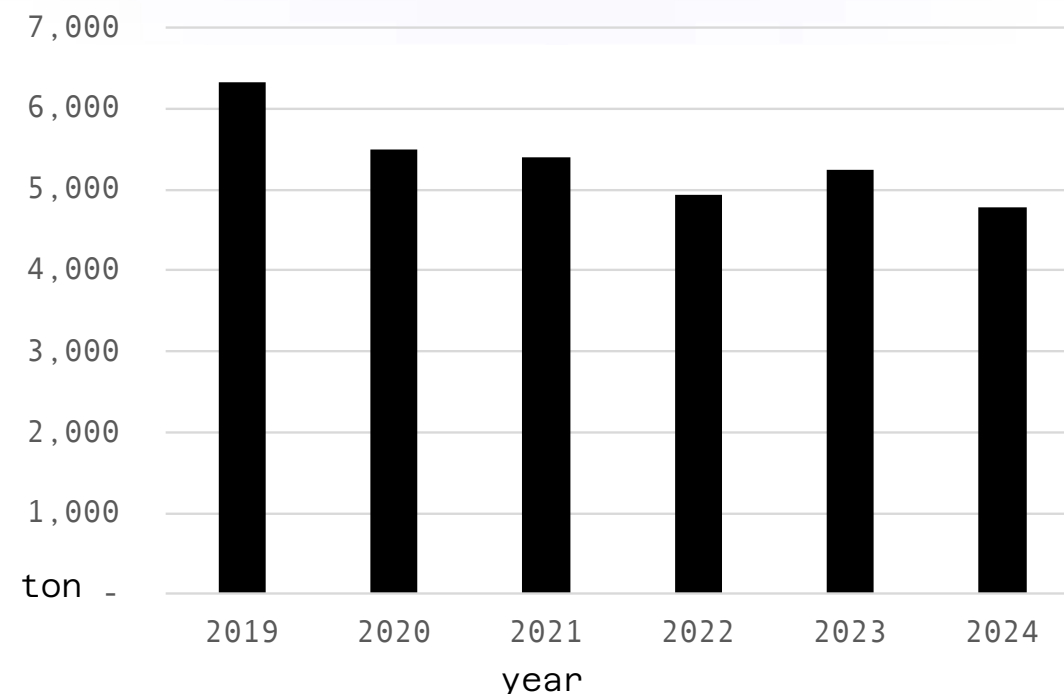
# arctic charr

*salvelinus alpinus*

Iceland is the largest producer of Arctic Charr in the world and leading the way. The Arctic Charr is produced in crystal clear water using sustainable green energy.



Charr quota



**Arctic charr** has a rich but-tery taste, due to its high fat content, closely comparable to a sockeye salmon. Its flavor profile falls between trout and salmon, with flesh that ranges from light pink to deep red. Its skin is thin and delicate, making it easy to crisp.

## Origin

Arctic Charr is the most com-mon and widespread salmon fish in Iceland and it is one of the northernmost freshwater fish species. The Icelandic Arctic Charr is a high quality fish product kept in farms under ex-cellent conditions.

It's nutritional value is very high, especially for omega-3 fatty acids and vitamin D. Arc-tic charr is characterized as sweet flavoured.

No antibiotics or other medi-cal products are used in Arctic Charr farming in Iceland and it has not been genetically modi-fied (GMO) in any way.

Farming of arctic Charr in ice-land

According to MAST (The Icelan-dic Food and Veterinary Author-ity) a serious disease of viral origin has never been identi-fied in aquaculture in Iceland.

## No growth hormones or antibiotics

There are no antibiotics or oth-er medical products used in Arc-tic Charr farming in Iceland.

