

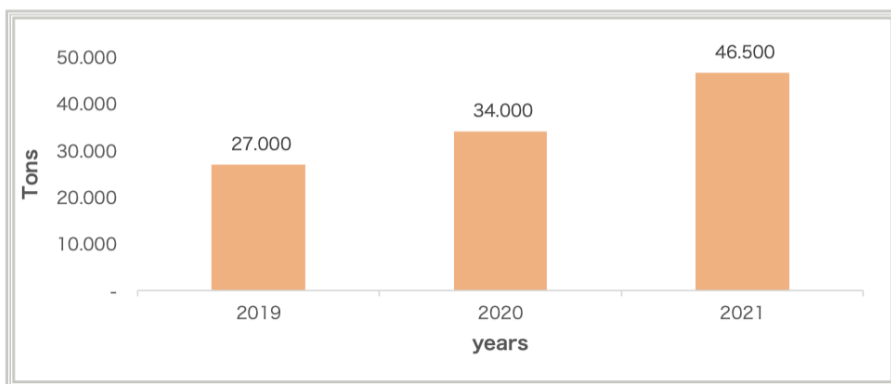
SALMON

salmo salar

Known for its stunning color, firm texture and **delicious taste**.



Salmon quota



Salmon

Pure air, pure water and wide open spaces are what set us in Iceland apart from the rest. Known for its stunning color, firm texture and delicious taste. What makes our salmon unique is that it's raised the way nature intended.

The predatory cold-water salmon is a delicacy and is easily cooked due to its fatty meat and won't go dry or tough unless really overdone. Not only does it taste great but it's also rich in omega-3 making it a healthy and beneficial choice for our consumers.

Sustainability

Making informed decisions on food choices is every consumer's dream today and so transparency has never been as important. That is why food traceability, responsible farming and sustainability is what we strive for and highly value in our producers.

Future of Icelandic salmon

Icelandic salmon farming is a fast-growing industry. The 2022 reach was around 50,000 mt in volume.

It is estimated that sea farming will grow in the next 10 years up to a 150 – 200,000 mt a year making Iceland an important source of salmon.

Land-based farming is becoming a new industry in Iceland with 5 individual projects taking place with estimated volume over 100,000 mt a year creating hundreds of specialized jobs.

Even with a combined volume of land-based and sea-based farming of over 200,000 mt, Iceland will never be the biggest grower of salmon but we have all the attributes to become known as a source of high-quality salmon.