

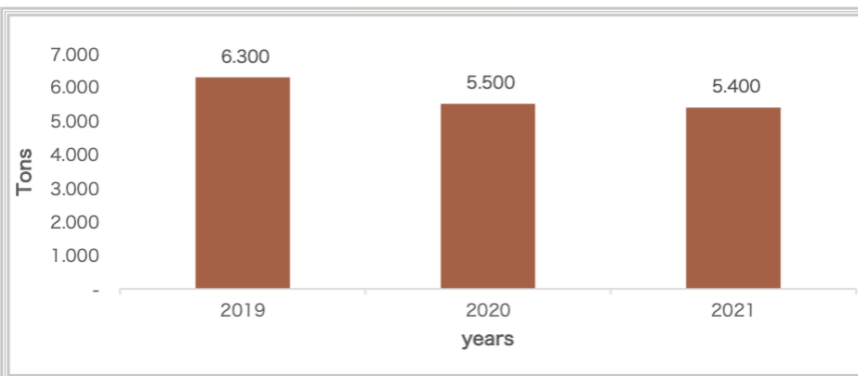
ARCTIC CHARR

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 buttery 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 common 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 excellent conditions.

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

No antibiotics or other medical products are used in Arctic Charr farming in Iceland and it has not been genetically modified (GMO) in any way.

Farming of arctic Charr in Iceland

According to MAST (The Icelandic Food and Veterinary Authority) a serious disease of viral origin has never been identified in aquaculture in Iceland.

No growth hormones or antibiotics

There are no antibiotics or other medical products used in Arctic Charr farming in Iceland.

