



WILD ISLES
ORGANIC | SUSTAINABLE

WILD ISLES ORGANIC SALMON. RAISED IN THE WILD ISLES OF THE NORTH ATLANTIC.

WILD ISLES Organic Salmon's is raised in the wild waters of the north atlantic isles. In this rugged, wild environment, these salmon thrive in conditions which mimic the natural life cycle of wild salmon. RAISED IN THE WILD. RAISED TO PERFECTION.

LOCATION

Location is key for not only sustainability, but the overall health of the salmon & environment. That's why the farms are located in the isles, far from loch's or bays. Powerful currents of the icy North Atlantic constantly surging nutrient rich water through the farms sites far from the mainland. Allowing the salmon to naturally swim against these powerful currents (10-15+ knots), like wild salmon, developing the strongest healthiest of fish, and a clean sustainable environment.



SUSTAINABILITY

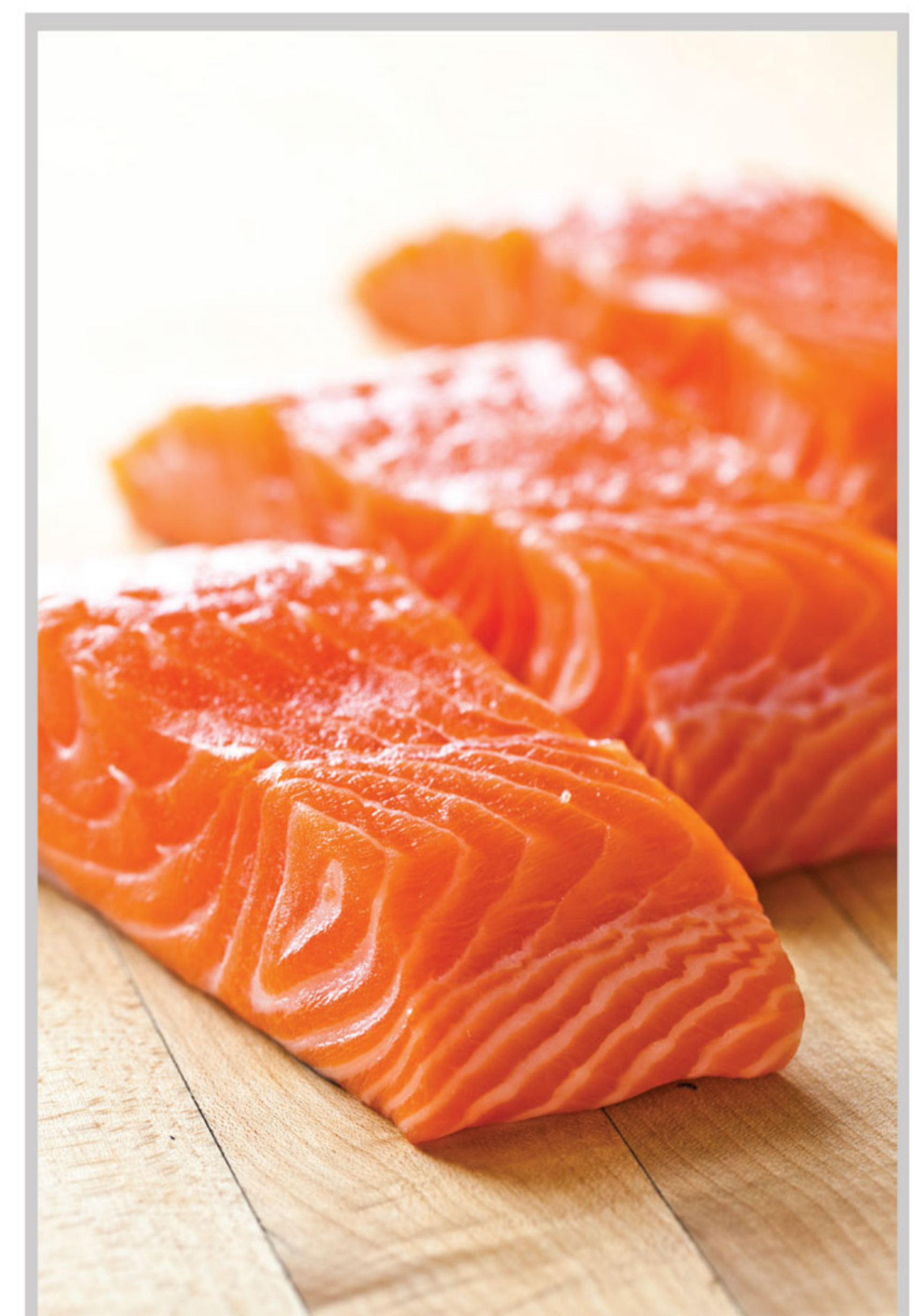
Extremely low stocking densities of: 99% water to 1% fish.
 Certified Sustainable & Organic aquaculture practices.
 Powerful open ocean currents surging clean water through the sites constantly.
 Farm sites are rotated & fallowed to ensure a clean seabed.
 Farm energy derived from WIND & GREEN Energy.
 3rd party audits: sustainability, husbandry, water quality, environmental impact.

FEED

Ingredients sourced only from certified organic or all natural sources.
 Fish meal & oil derived only from fish trimmings of sustainable managed fisheries.
 GMO free, Preservative Free, & Pesticide Free Ingredients.
 100% Synthetic & artificial colorant Free (fish metabolize color like a wild salmon).
 Fish in-Fish Out (FIFO) Ratio approaching 1:1
 Feed Conversion Ratio (FCR) below 1.2 kg to 1 kg.

CERTIFICATIONS

FRIEND OF THE SEA - certified sustainable farming & husbandry.
 FREEDOM FOOD FEDERATION - certified husbandry, aquaculture, & slaughter.
 ORGANIC FOOD FEDERATION - certified organic feed and aquaculture.



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