



Glenarm Organic Salmon: The only Atlantic salmon producer in the Irish Sea

Established in 2008, Glenarm Organic Salmon remains to this day the only Atlantic salmon farmer in the Irish Sea and the sole producer of the world's finest organic salmon.



Based in the historic village of Glenarm, County Antrim, the company produces up to 600 tonnes of organic salmon each year which are distributed weekly to discerning customers across 15 countries from Singapore in the East to San Francisco in the West as both fresh and smoked product.

Their on-growing farms are located in Glenarm Bay and Red Bay off the Antrim coast with the two sites separated by 11 miles of fast-flowing coastal seawater. Here, the currents and tides ensure optimal exercise and firm muscle formation in the salmon. The salmon also have plenty of space to grow and thrive with maximum stocking densities of 10kg per cubic ensuring a healthy, stress-free living environment for Glenarm Organic Salmon.

Such is the quality of the environment where Glenarm's farms are located and the isolation from any other producer, no antibiotics or medicines to treat disease or parasites endemic to wild salmon are used. This is just one of the things that make Glenarm Organic Salmon unique.

Each farm is stocked with a different generation of organically reared smolts all sourced from the island of Ireland giving Glenarm Organic Salmon the ability to supply customers with fresh premium organic salmon all year round.





John Russell, Managing Director said: "The location of our sea cages and pristine nature of the waters along the Antrim coast mean we are able to produce a top quality organically reared salmon. We are extremely proud of our product and our customers like it too - they come back to us time and time again because they know we will consistently produce the best. Our approach to rearing salmon gives priority to the health and welfare of the fish, to the long term protection of the environment and to the delivery of an outstanding product to our customers."

As well as supplying top-quality fresh Glenarm Organic Salmon, the company are one of only a very select number of producers, anywhere, who can provide customers with their own Glenarm Organic Smoked Salmon with guaranteed full traceability as they grow, process and smoke their own salmon in-house.

Fresh salmon destined for the smoke-house are first hand filleted to ensure the finest cuts and then salmon sides are cured in a small local smoke-house over smoldering oak and beech wood chips. A 100-year old traditional recipe, time-honoured smoking methods and the natural simplicity of the

ingredients used result in succulent prime smoked salmon. After smoking, each side is hand trimmed and long sliced resulting in a delicious smoked salmon with subtle and fragrant smokey flavours, seasoned by the sea.

Glenarm Organic Salmon is a Northern Irish business whose owners, management and staff are extremely committed to ensuring that the rigorous standards set by the Organic Food Federation are fully achieved, if not exceeded.

Glenarm Organic Salmon is accredited by the Organic Food Federation and Bio Suisse.



For more information about Glenarm Organic Salmon Limited:

Glenarm Organic Salmon Limited

8 Castle Demesne, Glenarm,
Co. Antrim BT44 0AD Northern Ireland
T: +44 (0) 28 288 41691
E: info@glenarmorganicsalmon.com
W: www.glenarmorganicsalmon.com

For more information on the Northern Irish seafood industry:

Dr Lynn Gilmore, **Seafish**
T: +44 (0) 7966 585 816
E: lynn.gilmore@seafish.co.uk
Twitter: @SeafishLynn

Seafish

18 Logie Mill, Logie Green Road,
Edinburgh EH7 4HS

t: 0131 558 3331 f: 0131 558 1442
e: seafish@seafish.co.uk
w: www.seafish.org

*Supporting a profitable, sustainable
and socially responsible future for
the seafood industry.*