



Norwegian Fjord Trout (aka Steelhead)

Oncorhynchus mykiss



The fish are raised in the cold waters off of Norway's west coast, just north of Bergen. Because of the cold, the fjord trout grow slowly and are allowed to develop fully. This makes them especially succulent and flavorful.

This farm produces Fjord Trout exclusively and is fully integrated, meaning they have control over the fish through their whole lifecycle, from the hatchery all the way through to processing and packaging.

This Fjord Trout has a finer and more intricate flake than salmon, has a bright red color and a perfect fat content.

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The farm has 5 sites, all of which are fully certified by the ASC for Fjord Trout.

No antibiotics are ever used at the farm and the fish density is very low - 97.5% water to 2.5% trout is the absolute maximum pen density. The fjord trout farm sites are closely regulated and located in designated areas in waters with good current flows.

Lys i husan is a Norwegian expression meaning “lights in the house”. It is a way of acknowledging that there is a need to keep these traditional coastal communities alive and that is exactly what this farm is doing by working with people from these traditional remote, small communities.

KEY FACTS & FIGURES

No antibiotics ever used in farming process

ASC Certified farm sites; Global GAP certified

Sizes up to 8 kg

Low cage density : maximum 2.5% fish

Family owned farm with year-round production



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About Buena Vista Seafood

With decades of global seafood sourcing and sales experience, Buena Vista Seafood is leading the charge by bringing trusted, delicious seafood to chefs and diners across North America. But this doesn't mean that Buena Vista Seafood is going about it as a “business as usual” company. At Buena Vista, the entire team is dedicated to making a difference through positive actions and follow-through. By giving back 5% of the profits to notable organizations that are helping our oceans and waterways, Buena Vista Seafood is setting the bar at a new height for seafood suppliers.

Besides the Buena Vista Seafood give-back program, the company only sources seafood that has been properly vetted and meets the highest of current sustainability standards. Located in San Francisco, California, Buena Vista Seafood is proud to represent serious, responsible fishermen and fish farmers from around the globe.