



Loch Etive Steelhead Trout

Loch Etive is a glacially carved 500 ft deep sea loch on the West Coast of Northern Scotland. The loch's mix of cold fresh mountain run off and seawater, along with fast currents and high oxygen levels, creates the perfect conditions to grow these amazing trout from Dawnfresh.

The farm was first to be awarded Code of Good Practices Scottish Finfish Aquaculture for Trout Rearing and the first to become accredited as RSPCA Freedom Foods Assured. This is no ordinary trout.

Just the Facts

- From: Loch Etive, Scotland
- Species: *Oncorhynchus mykiss*
- GMOs: None
- Fat Content: 15+%

Feeds: Fish meal 33% - 14% (decreases w/increasing fish size) | Fish oil 8%-11% (increases w/ increasing fish size) | Feed manufactured by EWOS Pen Density: 17kg/m³(max), 15kg/m³ (avg) | All Loch Etive feeds are: Free of GMOs, free of artificial or synthetic pigments, free of land animal proteins

Taste Notes & Characteristics

Loch Etive Trouts' high fat count (20+%), makes the flavor rich, smooth, and perfect for demanding sushi preparations (sashimi/ crudo/tartare) and for white tablecloth restaurant environments (pan seared/ roasted/and smoked). It's deep orange color makes it ideal for the retail environment. This perfect fish is fitting of any table, and is found in the most elite restaurant kitchens on North America, and Europe. This trout has received Her Majesty's Royal Warrant for quality and Consistency.

Availability

Year round. 4-7 kg whole fish packed in 21kg case size. Loch Etive fish are harvested on Sunday and Thursdays of each week and air-freighted to North America.

Freedom food

Loch Etive trout are produced in accordance with the RSPCA Freedom Food standards, meaning that superior standards of care protect the fish from birth to slaughter. In addition to each animal receiving a nourishing diet and a spacious environment to grow, extra measures are taken to ensure that the fish enclosures are protected with a special visible top net that will not ensnare birds. In addition, RSPCA insures:

- Freedom from thirst, hunger, and & malnutrition
- Freedom from discomfort, pain, injury, and/or disease
- Freedom to express normal behavior
- Freedom from fear, and distress

ROYAL STANDARD

Leading the Way

Being open to third party audits holds the farm to a higher standard than commodity farmed products, where only minimum government standards apply.

Loch Etive's independent third-party accreditations:

Global G.A.P | Freedom Food (RSPCA) | ISO 14001 | Zero Waste to Landfill | Courtauld Commitment 2 | SEDEx - Voluntarily submitting our audit reports | BRC - British Retail Consortium - Grade A | Quality Trout UK Farm Assured

Award Winning

This commitment to community and the environment resulted in Loch Etive taking home the prized 2015 Scottish Food & Drink Excellence Awards for both 'Environment Sustainability' and 'Investing in People.'

FARM RESPONSIBILITY

Holders of the Royal Warrant

The concept of the Royal Warrant of Appointment dates back to the advent of the monarchy. The King and his court expected to be provisioned appropriately in consideration of their station, and, not surprisingly, were presented with the best produce in the land before any others as a courtesy. By the 15th century, this practice became formalized when royal tradesmen were appointed in writing by means of a Royal Warrant issued by the Lord Chamberlain, a practice which continues to this day.

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INFO@WHEELERSEAFOOD.COM

TEL. 800.674.8718

WWW.WHEELERSEAFOOD.COM

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