

Good to know

10 important things about our sustainably raised salmon

Aquaculture now accounts for half of the fish consumed globally. Verlasso's conscientiously farmed premium salmon is not only an excellent source of protein and omega-3s, but will meet your highest standards of taste and quality.

Monterey Bay Aquarium Seafood Watch®

Verlasso was the first ocean-raised salmon rated Yellow **Good Alternative** by the Monterey Bay Aquarium Seafood Watch* program.

Good for you

WE NEVER USE HORMONES

Our salmon grow to harvest size over a period of approximately **two years**.



WE NEVER USE PREVENTATIVE ANTIBIOTICS

Verlasso is **antibiotic free** at harvest. The salmon are treated with antibiotics only when they're sick, never routinely.

ENTIRELY NON-GMO FEED

The beautiful orange color comes from natural feed components similar to what salmon eat in the wild.



Good for the fish

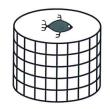
WATERS ARE POLLUTANT-FREE

There's very little industrial development in Patagonia, so the water is **free of toxins**.



LOTS OF ROOM TO GROW

Our ocean pens are spacious, with fewer than three salmon per ton of water.



WE TRACE EVERY FISH BACK TO THE EGG

We can account for every moment in the lives of our fish, from egg to harvest, and the eggs back **seven generations**.



NO SEA LIFE IS HARMED

Our farming techniques ensure that there are no escapes and zero bycatch.



WE GIVE THE ENVIRONMENT A BREAK

After each harvest period we leave our pens to **go fallow** so the water and the surrounding environment can rejuvenate.

75% FEWER WILD-CAUGHT FEEDER FISH

By including an algae rich in omega-3s in our salmon's diet, we significantly reduce our "fish in, fish out" ratio from 4:1 to 1:1.