

# Nordic Halibut Norway

While halibut are renowned across the world, perhaps nowhere is the fish more revered than in Norway, where it appears in Stone Age carvings and stars in legends. Now, Norway is the origin of some of the finest farmed halibut in the world.

## The Fish

Atlantic halibut is the largest member of the flatfish family, with eyes on its grayish side and a white underbelly. Juveniles are found along the coast of Norway in relatively shallow waters, whereas full-grown Atlantic halibut usually stay at depths of 300 to 2,000 meters.

Atlantic halibut are territorial, grow very slowly, and mature late, which makes them extremely vulnerable to overfishing. Luckily, the fish thrives in aquaculture, and the controlled environment leads to a fish with excellent culinary attributes.

Nordic Halibut are bred to produce thick, delicious fillets, with a slightly higher yield compared to wild halibut. The meat has a finer texture and quality, owing to diligent care during handling and harvest, and can even be used for raw preparations.

## The Farm

Nordic Halibut farms in the fjords surrounding Averøy Island on the west coast of Norway. Since 1995, Nordic Halibut has continuously expanded operations, though even today their annual production is less than 1,000 tons. This slow growth has been intentional: rather than force volume, the focus has always been on the welfare of the fish.

Superior broodstock is key to their success. The original broodstock were carefully selected for size, health, age, and attitude. Since then, through no manipulation other than breeding, Nordic Halibut has developed genetic lines well adapted to aquaculture and social living.

Stocking density in marine grow-out pens is much lower than required by Norwegian regulations, and no prophylactic antibiotics or other drugs or chemicals are ever been used during grow-out.

**“With CleanFish’s help, the old adage about there being plenty more fish in the sea might remain true.”**

**TIME**



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## In The Kitchen

Nordic Halibut have thick, delicious fillets, with a slightly higher yield compared to wild halibut. The meat has a finer texture and quality, owing to diligent care during handling and harvest.

While wild halibut are not generally considered appropriate for raw applications, Nordic Halibut, thanks to its smaller size and diet, is perhaps best appreciated in a sashimi or crudo presentation.

## The Facts

Latin Name	<i>Hippoglossus hippoglossus</i>
Origin	Norway
Form & Size	Whole gutted; 7/9kg, 9kg +
Availability	Year-round
Taste Profile	Fine white flesh, crisp and clean
Health	Farmed halibut is a cleaner product than wild when compared for contaminants and environmental toxins, since wild halibut have long lifespans over which they can accumulate heavy metals and more
Feed	All feed is from Global GAP-certified sources
Husbandry	Stocking density in marine grow out pens is never above 10 kg per 1 m <sup>3</sup> , much lower than required by Norwegian regulations; no prophylactic antibiotics or other drugs or chemicals have ever been used during grow-out; slaughter and processing performed by Label Rouge certified Pure Norwegian Seafood AS

## Meet CleanFish

At CleanFish, we're committed to aquaculture as an essential part of a sustainable future, and we advocate for the best, most innovative practices — one delicious meal at a time.

We bring together visionary producers at the cutting edge of responsible farming and champion them in the marketplace under traceable, transparent brands for seafood that's the best of the season, better every season.

That's what CleanFish is all about — fish you can trust with a difference you can taste.

## Keep In Touch

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We want to hear about every delicious morsel!

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