

ISPG Organic Salmon Ireland

Irish Seafood Producers Group (ISPG) is a salmon farming cooperative created to keep the community's traditional ties to the sea, while providing the younger generation a reason, and the means, to stay in their rural, Gaelic speaking area.

The Fish

Along the exposed western seaboard of Ireland, the land is devoid of industry, leaving its waters exceptionally clean. Irish Organic salmon are raised without hormones or antibiotics. With room to swim in netted pens that are 99.5% water, they don't need them. No chemicals are used to clean their nets, so there are none to pollute the surrounding water. Even fish protein that feeds the salmon comes from trimmings of fish for human consumption, bound together with organic grain.

Thanks to the dynamic nature of the waters in which Irish Organic salmon swim, the flesh has a lower fat content than most farmed Atlantic salmon. The look and texture of the fillet call to mind the wild animal. For this reason, Irish Organic salmon benefits from a wider array of preparations, especially smoking and curing.

The Farm

Traditionally, the people of Kilkieran, in County Galway, were tied to the sea. Over time, however, fortunes in fisheries waned, and, with no industry, there wasn't much reason to stay. So young people moved to Dublin and beyond, leaving the old ways and Gaelic language behind — and taking the region's future with them.

In 1986, a small group of farmers and fishers established a cooperative called the Irish Seafood Producers Group (ISPG), partially to give the younger generation a reason, and the means, to stay. And they decided they would farm to the highest standards of stewardship. ISPG now operates four sites in County Galway and County Mayo.

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

TIME





In The Kitchen

Irish Organic salmon have a lower fat content than most farmed Atlantic salmon. While the taste retains the essential flavors of farmed salmon, the look and texture of the fillet call to mind the wild animal. For this reason, Irish Organic salmon benefits from a wider array of preparations, especially smoking and curing.

Certifications, Ratings & Awards

Certified organic by BioSuisse, Bio Hellas, Naturland, Agriculture Biologique



The Facts

Latin Name	<i>Salmo salar</i>
Origin	Ireland
Form & Size	Whole, gutted 3/4kg, 4/5kg, 5/6kg, 6/7kg, 7/8kg, 8/9kg, 9/10kg; fillet
Availability	Year-round
Taste Profile	The perpetually powerful currents along the Irish coast keep the fish active, resulting in a firmer, slightly less fatty fillet
Health	Organic certified; no hormones or prophylactic antibiotics used in production
Feed	Marine content in feed is composed of trimmings and byproducts from fish processing facilities; feed is free of antibiotics, hormones, GMOs and land animal by-products
Husbandry	Marine pen grow out sites are fallowed for 6-30 weeks in order to allow the surrounding ecosystems to regenerate. Extremely low stocking densities in pens (99.5% water, .5% fish) minimizes stress and virtually eliminates communicable diseases

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! Connect with us on social media.

