

CleanFish® Presents Gigha Island Scottish Halibut

Tucked off the rugged coast of western Scotland, Gigha Island is home to the finest farm-raised halibut in the world. Gigha Island Scottish Halibut is a sashimi grade fish with a refined taste and delicate texture. Raised sustainably on Gigha, the Gaelic word for God, this divine fish can be enjoyed year around.



Common Names	Atlantic halibut, flétan
Latin Name	<i>Hippoglossus hippoglossus</i>
Region	Gigha Island, Scotland
Availability	Year round
Product Forms	Whole dressed, head-on 1-3 and 3-5 kilograms per piece with a 20 kilogram pack weight
Flavor Profile	An elegant fish, Gigha Island Scottish Halibut can be used in recipes that call for white fish like turbot and petrale sole. Suitable for sashimi preparations.
Husbandry	This family farm is an innovative leader in stewardship technologies. The halibut are raised naturally in a closed tank system powered by wind turbines. No hormones or antibiotics.
Source of Stock	The Gigha Island Halibut farm owns and operates the only halibut hatchery in Scotland.
Feed	Feed is sourced from Non-GMO, audited suppliers. Fishmeal and oil derived from trimmings of fish caught for human consumption.
Water	Water is sourced from pristine Gigha Sound.
Community	Gigha Island is currently owned by the island's 110 residents. This artisan halibut farm is part of the community's initiative to create jobs with a sustainable future for the local inhabitants.
Sustainability	Winner of the 2008 Crown Estate Marine Aquaculture Award for Stewardship in honor of Gigha Island Halibut's commitment to enhancing their local community. ISO 14001 certified for environmental standards.



A company "...Changing the world." One of "America's Most Promising Social Entrepreneurs." An organization "...Helping to make seafood sustainable."

These are just a few of the accolades CleanFish has received from major publications in the past year and it is easy to understand why. CleanFish Alliance producers are revolutionizing the way seafood is raised and caught and their stewardship produces distinctly better seafood for both consumers and the environment. Join the CleanFish Alliance and bring your customers the best tasting, most responsibly produced seafood from producers who care.

Recent CleanFish Awards
 Named "Responsibility Pioneer" by TIME magazine | Recipient of Food & Wine magazine's Eco-Ocean Award
 Voted one of "America's Most Promising Social Entrepreneurs" by BusinessWeek
 Winner of Social Venture Network's Innovation Award

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