

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.



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| 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 catch 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. |