

Glenarm Organic Salmon Northern Ireland

In an age of increasingly large, globally consolidated fish farms, Glenarm Organic Salmon is an outlier. Their unique, independent approach retains the spirit of traditional animal husbandry while embracing 21st century innovation.

The Fish

Salmon occupies a unique and cherished place in Irish culture, appearing in myths and origin tales. Yet its most cherished place is on the table. And so Glenarm Organic Salmon was established in 2008, based on a simple philosophy of celebrating a storied and iconic fish through the highest standards of organic husbandry.

From breeding to feed to environmental monitoring, Glenarm prioritizes the health and welfare of their fish by diligent care and rigorous adherence to standards that meet or even exceed those set by the Organic Food Federation.

The result is fillets that are firm, yet well appointed with fat, making them outstanding in cooked applications, and perhaps even better suited to preserving, curing, fermenting, and cold or hot smoking.

The Farm

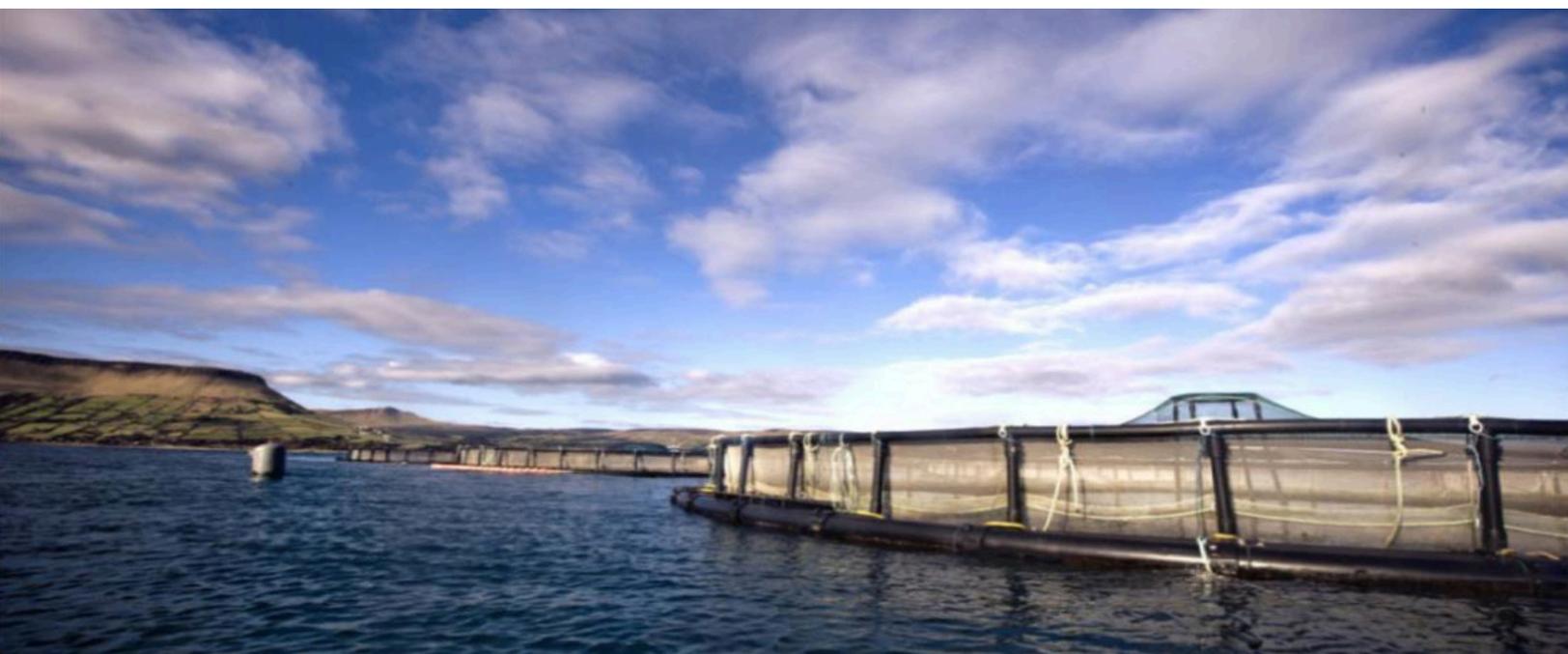
The only salmon farm in the Irish Sea, Glenarm produces superior organic salmon at farm sites in Glenarm Bay and Red Bay, near the village of Glenarm in County Antrim.

Farm sites are located in the dynamic coastal waters of the Irish Sea, where the vigorous tidal currents provide an ideal home for salmon. The unusually low stocking density of 10kg per cubic meter of water allows the salmon to grow in a humane and healthy environment.

Because the farm sites are located in isolated areas of the Northern Irish coast, no antibiotics or medicines to treat disease or parasites endemic to wild salmon are necessary. While maintaining the highest standards, Glenarm is continually assessing its practices and operations in order to improve welfare and quality.

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

TIME



Glenarm Organic Salmon

Northern Ireland



In The Kitchen

Every aspect of Glenarm operations is designed towards producing fish equal in quality to wild Atlantic salmon but with more consistency in texture, shape, size & flavor. Fillets are firm, yet well appointed with fat. Thus, while Glenarm Organic salmon is outstanding in cooked applications, it is perhaps even better suited to preserving, curing, fermenting, and cold or hot smoking.

Certifications, Ratings & Awards

Bio Suisse Organic and Global Trust certified



The Facts

Latin Name	<i>Salmo salar</i>
Origin	Northern Ireland
Form & Size	Whole 4/5kg, 5+kg
Availability	Year-round
Taste Profile	Smooth flavor and buttery texture — the result of an ideal environment
Health	Aside from being an excellent source of protein, Glenarm salmon are certified organic by Global Trust and Bio Suisse
Feed	All feed is manufactured locally from sustainable sources; all fishmeal and fish oil is derived from IFFO approved sources
Husbandry	Marine pen grow out in swift moving waters, which promotes the growth of firm, large muscles. All smolts are sourced from Irish broodstock

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

For a complete list of CleanFish products and videos, please visit cleanfish.com

We want to hear about every delicious morsel!

Connect with us on social media.

