

## **Antibiotic-Free production of salmon on Skagen Salmon**

Farmed Atlantic salmon in RAS systems are not exposed to natural dangers, such as bacteria, virus or parasites. The fish are kept under strict biosecurity in indoor facilities. The inlet water is treated with heavy UV light and the quality is controlled weekly with bacterial measurements.

Incoming eggs are certificated disease free and are disinfected before transferring to the hatchery. From here on the salmon are kept in closed conditions until harvested. The highest risks in these facilities are poor water quality, and antibiotics are not used to improve water quality.

The Danish authorities strictly regulate the use of antibiotics in the farming of salmon and other species. Every use of antibiotics are furthermore registered in VETSTAT, and surveilled by the Danish Food Authority (FVST). All antibiotics used in Danish fish farming has set MRL values in accordance with EU regulation, and are controlled and approved by the Danish Medical Agency (DMA)

In addition, the FVST has an on-going surveillance program for control of antibiotic residues in farmed salmon and trout farmed in Denmark. In this program, several hundred samples of farmed Salmon and Trout are collected every year from farms in Denmark. The controls are unannounced and spot check based.

The production of salmon, on Skagen Salmon, is planned to be kept antibiotic free. To decrease the risk of disease, we constantly improve biosecurity and water quality to eliminate health risk factors and keep a good fish welfare.

Veterinarian for Fish and aquaculture

Thomas Clausen

Ø.Høgildvej 12

DK-7400 Herning