

SKAGEN SALMON

Skagen 2025-10-10

PARASITE-FREE DECLARATION

The undersigned hereby confirms, cf. European Parliament and Council Regulation of Food Hygiene* "Annex III, Section VIII Chapter III, Part D, Point IV", that our salmon farm is free from parasites.

The Food Regulation states in section 3 that the manager of a food business may omit the freezing treatment of fish products referred to in point 1, if the wild fish:

- Originate from a fish farm, and have been kept in the aquaculture facility from the embryonic stage, having been fed exclusively with feed that can not contain live parasites posing a health risk.
- Are exclusively raised in an environment free from live parasites.

Skagen Salmon is a fully land-based farm, at no stage in the process do our salmon enter the ocean and thus have no risk of parasites.

We exclusively use feed that has been heat-treated. All our feed is sourced from a large international supplier that exclusively manufactures heat-treated feed. The feed supplier is certified in accordance with all relevant rules and legislations.

Skagen Salmon hereby confirms that our salmon is free from parasites.

The following documentation validates this parasitology certificate:

- Procedures from the Danish Veterinary and Food Administration (Fødevarestyrelsen) regarding the exemption from freezing requirements.
- Declaration from our feed supplier (BioMar) confirming that all feed is heat-treated in compliance with relevant regulations.
- Veterinary statement confirming the exclusion of parasites, including Anisakis, in our RAS system.

On behalf of Skagen Salmon:

CEO - Jacob Veiss



*[European Parliament and Council Regulation of Food Hygiene](#)

Notice of 17 May 2023 on approved verification procedures for the exemption from freezing requirements for fishery products that will not subsequently undergo parasitocidal treatment

Regulation (EU) No 1276/2011 of 8 December 2011, which is an amendment to Council Regulation (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin, states that, if fishery products, which are not to undergo parasitocidal treatment at a later date, are to be exempted from the requirement for freezing treatment, the aquaculture farmer must verify by means of procedures approved by the competent authority, that the fishery products do not pose a health hazard in terms of the presence of viable parasites.

On this basis, the Danish Veterinary and Food Administration has approved the following two verification procedures. The person responsible for an aquaculture farm can thus choose to follow one of the following two approved verification procedures:

(1) 10 fish shall be taken from each farm before the slaughter period in the autumn or, where appropriate, in connection with slaughter. The fish are analyzed for parasites using all of the following methods:

- Visual inspection using a light table
- Compression method
- Digestion using pepsin/HCl.

2) Aquaculture farmers of trout can refer as a verification procedure to the study presented in the report "Absence of zoonotic parasites in salmonid aquaculture in Denmark: Causes and consequences" by Karami et al (2022). This report is based on studies carried out by the Laboratory of Aquatic Pathobiology, Department of Veterinary and Animal Sciences, Faculty of Health and Medical Sciences, University of Copenhagen. In the period from 26 October 2020 to 4 December 2020, 170 samples of rainbow trout (*Oncorhynchus mykiss*) from 17 Danish aquaculture farms were examined to detect any zoonotic parasites in the fish.

In connection with this study, no zoonotic parasites were found in fish from the studied aquaculture farms.

Two studies have previously been carried out in 2014 and 2018, respectively, which also did not find zoonotic parasites in rainbow trout from Danish aquaculture farms.

The approval under 2) expires on June 1st 2028. The approval may also lapse if new legislation is issued. In that case, the Danish Veterinary and Food Administration will make an official announcement.

The Danish Veterinary and Food Administration will then make a new assessment regarding continued extension of the approval.

19.07.2023

To
Skagen Salmon



BioMar A/S
Mylius-Erichsensvej 35
7330 Brande, Denmark
+45 97 18 07 22
info@biomar.dk
VAT nr. DK 37 82 03 18

Declaration

BioMar A/S is authorized to manufacture and sell feeding stuffs for fish by the Ministry of Environment and Food of Denmark under the registration number α-208-G756133. The feeding stuff may be sold freely in Denmark as well as exported.

We hereby declare that fish feed produced by BioMar A/S, Mylius Erichsensvej 35, 7330 Brande, Denmark fulfils the Danish and European regulations for animal feed.

Heat treatment of the feed

Fish feed is produced via an extrusion process. The pellets are dried in a dryer after extrusion.

Feeds had been heat-treated during preconditioner, extrusion and drying. Temperature and time are dependent on recipe.

- Preconditioner: 65 – 100 °C approx. 20 – 90 sec.
- Extrusion: 100 - 120 °C approx. 15 sec.
- Drying: 90-95 °C approx. 15 - 30 sec.

The minimum pressure is 8-25 bar at extrusion

Due to this there is no health-related risk in the fish feed from raw materials.

Kind regards,
BioMar A/S

A handwritten signature in blue ink, appearing to read "Henriette Juhl Jensen".

Henriette Juhl Jensen
Quality & HSE Specialist

2025-10-09



Veterinarian Statement regarding Anisakis in RAS-facility

”Based on the water intake at Skagen Salmon, the life cycle of Anisakis, and the water treatment in the RAS facility at Skagen Salmon, it is highly unlikely—and physically impossible—for the fish at Skagen Salmon to become infected with Anisakis.

The seawater entering the facility passes through a sand filter with a pore size of 0.01–0.02 mm, is pumped into a clarification tank, and is subsequently exposed to UV light at 250 mJ/cm².

The infective larval stages shed by marine mammals, from L1 to L3, are 0.1–0.2 mm in size—ten times larger than the filter pores—so they cannot pass through.

Although UV treatment may not have a major effect on the parasites, as noted by Professor Kurt Buchmann, it is largely irrelevant because the larvae cannot pass the filtration.

If, hypothetically, larval stages were to bypass the sand filter, they must infect a crustacean or copepod as part of their life cycle. These intermediate hosts are larger and are also removed by the filtration system, either in the sand filter or in the internal RAS filtration at Skagen Salmon.

The micro-screens have a mesh size of 0.08 mm, ensuring that any crustaceans or copepods would be eliminated. No copepods or crustaceans have ever been found at the facility. For the infection to reach the fish, they would need to consume an infected crustacean or copepod.

Given the design of the water intake system and the complex life cycle of Anisakis, it is, in my professional opinion, impossible for Anisakis infection to occur in the fish at Skagen Salmon.”

—Dr. Thomas Clausen, Veterinarian

Dr. Med. Vet Thomas Clausen,
Veterinary specialist in aquaculture
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