



PREMIUM SALMON FOR PROFESSIONALS

With Skagen Salmon, we offer a **premium salmon** that immediately stands out visually from mass-market products, delivers exceptional flavor, and sets new sensory standards. A firm texture, natural color, and **25% less fat** – these are the results of ideal, exercise-focused growing conditions and modern technology combined with genuine craftsmanship.

The facility is designed to optimally promote the fish's vitality from the egg stage onward. No "swimming in circles" in overcrowded net pens. No sediment or silt to negatively affect the taste. Strict selection is carried out for our own

breeding program to ensure the **best possible gene pool** for healthy, resilient fish. The fish are fed exclusively regional **organic feed** that is perfectly tailored to their needs.

The result is a salmon raised in closed, controlled systems. It is **free of** unwanted **parasites and antibiotics**, as confirmed by independent laboratory analyses. This means it **does not need to be frozen** and retains its natural texture and fresh flavor. A salmon that sets new standards for sashimi quality.

CONVENTIONAL SALMON

Virtually
antibiotic-free



Only after at least 24 hours
freeze to eliminate parasites



Best-by date: 10 – 12 days



Mode of Transport:
Sea, Road & Air



higher fat content



SKAGEN SALMON

100 % antibiotikafrei
(laborbelegt)

Parasite-free
without freezing

Best-by date: 12 – 14 days

Land transport only
(approx. 1,170 km less)

25% less fat



ASSORTMENT

WHOLE SALMON



2,00 – 3,00 kg
3,00 – 4,00 kg
4,00 – 5,00 kg



20 kg/Box



BBD 12 – 14 days



ASC-certified

SALMON FILLET



0,98 – 1,30 kg
1,30 – 1,63 kg
1,63 – 1,95 kg



10 kg/Box



BBD 12 – 14 days



ASC-certified

CONTACT & MORE INFORMATION

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