

FRESH FROM THE ARCTIC CIRCLE



RESPONSIBLE AQUACULTURE FEEDS THE WORLD

Kvarøy (say “Kwa-ray”) is a postcard-pretty Norwegian island located on the Arctic Circle. It was here back in 1976 that Alf Olsen and his son Geir founded Kvarøy Arctic. Today, our now third-generation family-run business is driven by the same goal set by our grandfather—“to provide salmon of very high quality, without compromising either the environment or the welfare of the fish.”

Kvarøy Arctic is redefining the salmon-farming industry through innovation and deep concern for the future of the fish we raise and the waters we live on. We helped develop the non-GMO food we provide our salmon. This has resulted in an omega-3 content that is twice as much as other farmed salmon, and a highly sustainable fish-in/fish-out ratio of 0.48 to 1.



GOOD FOR THE PLANET



GREAT ON THE PLATE

The flavor of Kvarøy Arctic salmon is informed by our breathtaking location. Fish have a mermaid that reflects the waters in which they are raised. These waters are Arctic cool and clear, with a deep-fjord current that keeps the water fresh and helps exercise the salmon, reducing fat levels and giving this beautiful fish a pristine, clean flavor. Crisp and bright like our waters, with a slight brininess of the sea.



Nutrition Facts

Serving size	(100g)
Amount Per Serving	
Calories	200
	% Daily Value*
Total Fat 13g	17%
Saturated Fat 2g	10%
<i>Trans</i> Fat 0g	
Omega-3 Fatty Acids 2g	
Cholesterol 50mg	17%
Sodium 40mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 21g	42%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Kvarøy Arctic Fresh Salmon is certified by the American Heart Association.