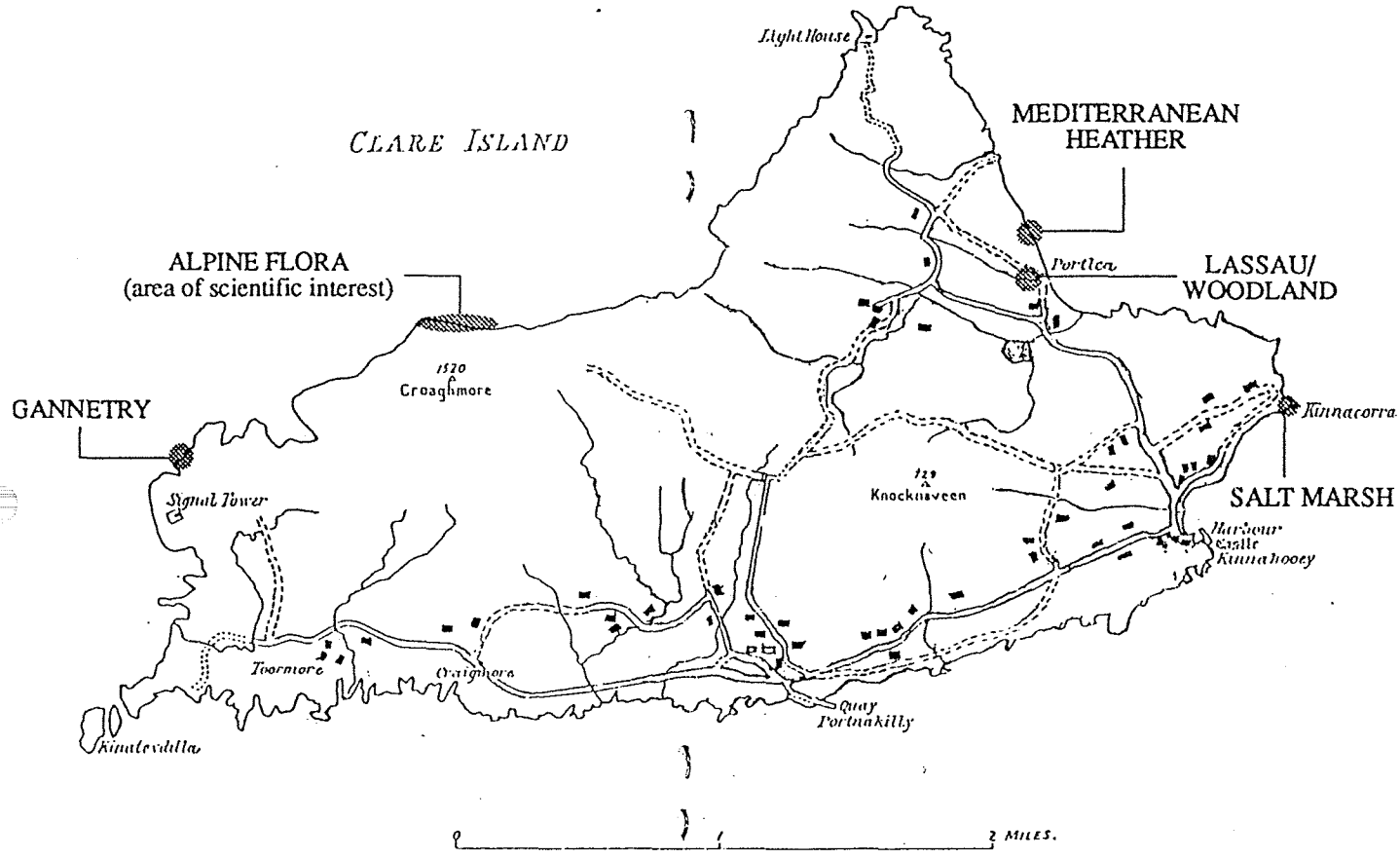
Additional Information on Clare Island Salmon

The speciality/significance of the name "Clare Island" is that because of these unique characteristics the product has built up a reputation as being of the highest quality.

Feed for salmon is manufactured in Westport which is at the head of the Clew Bay, at the mouth of which lies Clare Island. The feed is made from all natural ingredients (including organically grown wheat) except for synthetic vitamins and minerals.

Clare Island organic salmon commands a 40-50% premium over all other farmed Irish salmon. The difference between Clare Island organic salmon and Scottish/Norwegian/Chilean is greater again (please see attached pricing agreement between ISPG and Aran Salmon GmbH and comparative Irish Salmon Growers Association market reports detailing selling prices of non-organic salmon in various markets).

The organic salmon produced at Clare Island are fish of excellent quality. This excellent quality is achieved through the environmental conditions of the site location. The salmon have a firm flesh with little fat and the flesh colour reaches 14-15 on the roche scale. The salmon are to many peoples' mind "the closest farmed fish to a wild salmon". The reputation of the fish particularly the smoked product is furiously gathering momentum as "the finest alternative to the real thing". Sales in particular to Germany are increasing steadily with sales in France, Belgium and Japan following closely behind.


CLARE ISLAND
Light House
MEDITERRANEAN HEATHER
ALPINE FLORA
(area of scientific interest)
Portlea
LASSAU/ WOODLAND
1520
Croaghmore
GANNETRY
Kinnacorra
Signal Tower
Knocknaveen
SALT MARSH
Harbour
Castle
Kinnahooey
Toormore
Quay
Portnakilly
Kinaleadilla
2 MILES.