

Stormy waters

Organic salmon grow in spacious marine net cages in select sea areas of the Atlantic Ocean, with one thousand litres of water for less than ten kilograms of fish. Strong tidal flows and the low stocking density ensure that all the salmon are well exercised. They live as they would under natural conditions, which is good both for the salmon and for the quality of the final product too.



No to artificial colouring and related products

In the wild, salmon feed on fish and crustaceans. Naturland rejects the practice of harvesting small fish specifically for the industrial production of salmon feed. The solution is to feed organic salmon the by-products from the local processing of fish for human consumption, in addition to organic cereals.

Natural pigments, called carotinoids, which wild salmon absorb through crustaceans, dye their flesh orangey-red. In the case of organic salmon, natural yeasts and algae are permitted as ingredients in their feed, in addition to crushed shrimp shells.

Naturland prohibits the use of artificial dyes and synthetic amino-acids.

Naturland relies on nature!

Any creature which feels good, has plenty of room to move, and enjoys a balanced diet will grow to be strong and healthy. Organic salmon are no exception. Natural prophylactic measures underpin the other health precautions. For example, Naturland's salmon farmers prefer to employ wrasse as cleaner fish to combat salmon lice, a small parasitic crab, in addition to ultrasonic equipment and the use of herbal extracts. Naturland relies on nature, on land and at sea.

We can do without genetic engineering!

In organic agriculture, food is produced without resorting to genetic engineering. In organic aquaculture, too, the use of genetically modified organisms is strictly forbidden.

Pristine enjoyment straight from the Atlantic

Organic salmon owes its high quality to husbandry and feeding closely approaching conditions in the wild. Naturland's standards ensure that prime organic salmon will provide pure enjoyment even after processing. The beech and oak used for smoking the salmon are untreated, and the use of liquid smoke and salting by injection are prohibited.



Top marks for the environment

Net cages are open systems which allow large amounts of water to pass continuously through each cage. Chemical anti-fouling substances, which are applied in conventional aquaculture to prevent the growth of seaweed and molluscs on the nets, are prohibited in organic aquaculture.



The salmon cages are also covered with nets to prevent breeding salmon from escaping and possibly interbreeding with the wild populations.

Low stocking densities and sophisticated feeding methods prevent over-fertilisation of the water. Divers regularly inspect the sea bed under the net cages, because Naturland's standards demand that biological diversity be preserved.

Organic – under water too



Aquaculture – the production of fish and other aquatic organisms – is worldwide the fastest growing sector in food production. Naturland was the first German organic organisation to develop standards for organic aquaculture, as early as 1996.

The Naturland standards for carp, trout, salmon, shrimps, mussels and tropical sweet water fish stand for environmental protection and transparency. Compliance with the standards is monitored by inspectors every year.

Naturland in brief

More than 46,000 farms the world over operate according to Naturland's stringent standards – Naturland thus ranks among the major organic agricultural associations. Organic agriculture and organic aquaculture provide a future and prospects for many people and make an active contribution to the conservation of nature and the environment.