



# Arctic Charr from Iceland

Sustainably Farm-Raised



*Aquanor Arctic Charr* is a unique strain of saltwater charr

*Simply the Finest!*

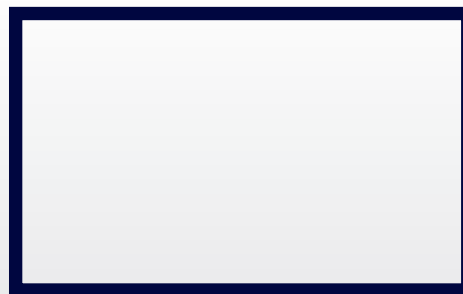


# Aquanor Farm-Raised Arctic Charr from Iceland

Available Fresh Whole and Filleted

In 1990, Aquanor Marketing, Inc., together with the leading producers of arctic charr in Iceland, introduced Icelandic arctic charr to the U.S. market under the Aquanor brand. Today, Aquanor is the largest global importer of arctic charr and Aquanor Arctic Charr is widely recognized as a "Best Choice" seafood option for the health and taste conscious consumer.\*

Aquanor Icelandic Arctic Charr are sustainably farm-raised in closed system above ground tanks. Using a blend of pure Icelandic spring water, seawater, and geothermal water, these fish are grown in superb conditions mirroring that of their natural environment. Carefully monitored throughout all stages of growth and production, Aquanor Icelandic Arctic Charr is superior in taste, coloring, texture, and overall quality to all other charr on the market.



- **Sustainably farm-raised**
- **"Eco Best", "Best Choice" and "Excellent Choice" seafood option.\***
- **Full of heart healthy Omega-3's**
- **Firm texture; easy to prepare**
- **Delicate, sweet buttery flavor**
- **Available fresh from harvest all year-round**

\* Rated "Eco-Best" by Environmental Defense Fund, "Excellent Choice" New England Aquarium, and "Best Choice" by the Monterey Bay Aquarium.

## Aquanor Arctic Charr Specifications

### Fresh Whole Arctic Charr

**Graded: 2-2.5, 2-4, 4-6, 6-8, 8-10 lb.**  
**Details: Fresh/Whole/Head-on**  
**Packed: x 50 lbs. cw. in styrofoam box**

### Fresh Arctic Charr Fillets

**Graded: 8-10, 12-14, 14-16, 16+ oz.**  
**Details: Fresh/PBO/Skin-on/"C" Trim**  
**Packed: x10 lbs. cw. in styrofoam box**