



# WHY SALMON IS AN **UNSUSTAINABLE** MENU CHOICE

In recent years, sustainability has become increasingly important for chefs, restaurants and diners.

Yet, at the same time, farmed salmon now appears on almost every restaurant menu.



## **Far from being sustainable, salmon farming:**

- Suffers monumental fish mortalities
- Diverts millions of edible fish that could be eaten directly
- Wrecks havoc on the environment

**The growth of salmon farming has also coincided with the collapse of wild salmon stocks.**

# WildFish.

**OVER 20%** of Scottish farmed salmon die before harvest.

This would not be tolerated in other types of farming. In 2019, the industry reported **6.2 million fish deaths** in its seawater farms.

**Farms are plagued by parasitic sea lice, which graze on the salmon's skin and mucus.**

Treatments for lice are polluting, brutal and cruel – and often ineffective.

Sea lice also disperse from farms and infect and kill wild salmon and trout.

**Loch Duart has one of the worst environmental records in the industry.**

In 2019 one of its larger farms was the only farm in Scotland to receive two Enforcement Notices from the Scottish Government, for failing to control sea lice levels.

A quarter of the fish at this farm died during the same 8 week period.

**It takes much more than 1kg of wild fish to produce 1kg of farmed Scottish salmon.**

**90%** of these wild fish, such as anchovies, mackerel and sardines, could be eaten directly.

Many are sourced globally from low-income countries, which is problematic for **food security** and the industry's **carbon footprint**.

**More than 50%** of Omega 3 fatty acids in the wild fish is lost when converted into feed for farmed fish.

Chemicals used on salmon farms are **lethal to other types of sea life** – in particular lobsters, crabs and prawns.

**MORE THAN 5 TIMES** the amount of antibiotics stipulated by industry targets were used on Scottish salmon farms in 2020

**Scottish salmon farms dump untreated effluent, including fish faeces, into surrounding waters.**

A single 2,500 tonnes farm discharges the sewage equivalent of a small town.

# HOW CAN THIS INDUSTRY BE DEEMED SUSTAINABLE?

These problems apply to **all farmed salmon**, whether fresh or smoked. So-called 'organic' salmon, is no exception.

**Certification labels are no guarantee for sustainability.** Breaches of published standards are regularly ignored, and almost never result in loss of accreditation.

Sustainable farmed salmon is a myth. It's time to end the greenwashing and start moving towards truly sustainable dining.

**Get in touch to find out more:**  
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