



WHY FARMED SALMON IS AN UNSUSTAINABLE MENU CHOICE

Salmon has become one of the most popular dishes in restaurants and at home, but its popularity has come at a cost for the environment, fish welfare and the health of the planet.

It's time to take salmon off the menu.

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Far from being sustainable, open-net 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.



Off the table.

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The majority of salmon sold and served in the UK comes from Scotland. Fish are intensively farmed in submerged cages along the west Highlands and Islands.

This has led to huge environmental, sustainability and welfare issues.

Farms are plagued by billions of 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 sea trout.

**MORE THAN
25%** of Scottish farmed salmon die before harvest.

In 2022, the Scottish farmed salmon death toll was over **16.7 million fish.**

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**.

It takes an estimated **440 wild-caught fish to produce ONE Scottish farmed salmon.**

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

8.9 TONNES of antibiotics were used by the salmon farming industry in 2021.

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.

Salmon farming is fundamentally unsustainable - join our Off the table campaign to keep farmed salmon **off the menu.**

Find out more, and how you can get involved, at offthetable.org.uk



End of the line for farmed salmon.

Help us get farmed salmon off the table

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