

Una's Salmon, Iceland

Una's Salmon is raised in Iceland's Eagle's Fjord. A remarkable father and son team have called back an entire village to create an artisan farm that connects the welfare of the fish and care for the environment with culinary quality.

Una was the grandmother of our founder Matthias Gardarsson. She kept the family going while her offspring went out to sea or overseas.

Matthias left home to study marine biology and built a successful fish processing business in Norway. Over time, he grew concerned with the diminished quality coming from industrial fisheries. So, with his son Kristian, he decided to return to the place of his birth – the place of his grandmother Una – to build a new kind of enterprise that puts the salmon and the community first.

THE FACTS:

Latin/Common Name	<ul style="list-style-type: none"> Salmo salar, Atlantic salmon
Origin	<ul style="list-style-type: none"> Eagle's Fjord, Iceland
Form & Size	<ul style="list-style-type: none"> Whole dressed, 5-6 kg up
Availability	<ul style="list-style-type: none"> Year round,
Process	<ul style="list-style-type: none"> Bespoke Feeds – NO avian or land animal byproducts - NO GMOs NO synthetic pigments NO antibiotics - NO parasiticides No copper based anti-foulants on the nets or moorings Fish reared in region far from industrial toxic materials Low Density Pens in isolated Eagles' Fjord The stewardship focus of an entire village off the Westfjords coast of Iceland New technology used in humane harvest process New chilling technology to preserve fish integrity and taste



Co-Founder Kristian Matthiasson

Please welcome this newest addition to the esteemed line of great salmon brought to the market by CleanFish, fish you can trust.