



FAO27
SEAFOOD THE RIGHT WAY

"Freshness And Origin, 27 for traceability"

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SELECTION

KAMES
Scottish sea grown trout (*Oncorhynchus mykiss*) almost reared in the wild.

KAMES

- Sustainable farming practices
- Slow, harmonious, long growth
- A commitment to respect the environment
- An exceptional attention to the welfare of the fish
- Fast moving, clear, cold sea waters that give the trout a wonderful taste and texture



Kames Fish Farming, established in 1972 by Stuart Cannon, is the **oldest family owned sea grown trout farm** in Scotland based at Kilmelford, Loch Melfort, a sea loch on the beautiful North West Coast of Scotland. **Kames is fully integrated, owning hatchery and ongrowing farms.**

Still run by Stuart Cannon, the farm rears sea grown Rainbow Trout (*Oncorhynchus mykiss*) and is responsible for their trout's entire life-cycle, all the way from eggs to harvesting.

Kames' farming practices favour an environment as close as possible to being in the wild.

The annual production is about 2,000 tonnes and Kames has now 5 sites

- Loch Melfort
- Craignish
- Loch Tay
- Shuna
- Pooltiel



Kames trout are reared in accordance with the Marine Scotland Code of Best Practice and are Freedom Food and Global Gap accredited.

- Careful selection of eggs ideal for sea water transfer
- Reared in their own hatchery for about a year until the fish are on average 150g & then carefully transferred to sea
- Low stock density in the crystal clear flowing waters, the trout benefit from a maximum of oxygen and space – 15kg/m3
- Use of sustainable & natural feed with **no GMO, no growth promoters** & low in oil & energy
- A **prevention policy:** Kames' very own feed recipe includes natural vitamins to strengthen their immune system and maintain good health.
- They reach on average a **harvest weight of 4.5kg.**

Kames' exceptional farming practices ensure a healthy and quality trout.

- The farm's natural crystal clear pure waters contribute to its **wonderful taste & texture:** sweet, buttery and flaky
- An **attractive colour** on average 28 on the Roche scale

Kames trout grow slowly, according to **sustainable farming practices, with an exceptional attention to their welfare and environment.**

