



J.J. McDONNELL

Excellence in Seafood

JJ EXCLUSIVE - SPRING HILL SALMON

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The Conservation Fund's Freshwater Institute has worked for over two decades to develop economically viable technologies to produce healthy fish within environmentally friendly production systems. These production systems are termed "land-based closed-containment systems" because they successfully isolate the water and fish from the surrounding environment, as opposed to open systems such as coastal net-pens. This research has placed FI at the forefront of recirculating aquaculture system (RAS) technology innovation.



In these systems, water from rearing units is recycled through filters where it is cleaned, resupplied with oxygen, and recirculated back into the culture tanks. These technologies allow fish to be grown in optimal water quality and under ideal conditions.

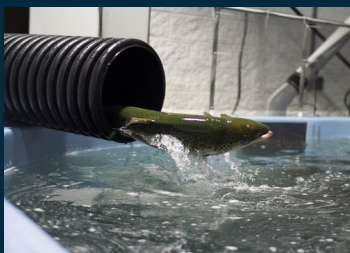
THE
CONSERVATION FUND

Harvest: Fish are harvested every Wednesday from March to April 2016

Feed Conversion: 1.1 : 1.2

Marine Fish Requirement: Zero Fish In

Genetically Modified Organisms: All feed ingredients are North American grown, and have been hand selected to contain no GMO's



CLEAN Fresh spring water circulates through the facility over 100 times before it is cleaned and released.

HEALTHY No antibiotics, pesticides, or hormones. High levels of Omega-3 fatty acids

LOCAL Raised only 1.5 hours from the DC Metro area

SAFE Excellent health, welfare, and survival

For more information, or to request a sample please speak with your Account Manager.

410.799.4000



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