

A small farm trying to make a big difference

www.mtcookalpinesalmon.com

www.saikousalmon.com

New Zealand's geographical isolation means our alpine salmon are free of any diseases, parasites, chemicals, mercury and other heavy metals, as well as any genetically modified organisms (GMOs).

We do not use antibiotics, vaccines, growth hormones, anesthetizing agents, or anything on the farm that can pollute our pristine water.

A complete ban on the import of salmonoids and gametes into New Zealand since 1945 protects against introduction of diseases that have afflicted other salmon populations around the world.

Due to our inland location and altitude we do not have predation problems with marine life or birds.



Mt. Cook Alpine salmon are eco-sustainably farmed and raised in near perfect growing conditions, high in the Alps in the South Island of New Zealand, with plenty of space, clean fast flowing water and as little human intervention as possible.

YOU CAN EAT OUR SALMON WITH CONFIDENCE KNOWING

★ THE WATER EXITING OUR FARM IS OF A HIGHER STANDARD THAN MANY BOTTLED MINERAL WATERS

Mt. Cook Alpine Salmon is situated in a man-made hydro electricity canal that runs between two alpine lakes. Over two million gallons of pure glacial water flows through the farm every minute. It has the highest water flow of any farm in the world and leaves no agricultural or environmental pollution.

★ OUR NATURAL OUTPUT OF SOLIDS IS ALMOST UNDETECTABLE

Constant vigorous swimming against the swift cold currents, ensures our salmon are keen eaters and convert food efficiently into lean muscle, resulting in great tasting low-fat fish with very little environmental wastage.

★ OUR FARMING OPERATION CANNOT ENDANGER ANY NATIVE FISH POPULATIONS

New Zealand doesn't have native populations of salmon or trout. Both species were introduced into our rivers, lakes (and farms) from North America over 100 years ago and have remained pure and disease free.

★ SUPPORTING A WORLD-CLASS RECREATIONAL FISHERY

Any undigested feed from the farm helps sustain the canal's world-class recreational fishery and we also work with the local Fish and Game Council to actively help restock the local wild populations.

★ THE FISH ARE NOT STRESSED DURING HARVESTING

Skilled staff and good farming practices mean we don't stress our fish or use any sedatives. We use only fast, humane harvesting methods.

★ OUR FEED COMES FROM SOURCES THAT USE ONLY SUSTAINABLY MANAGED STOCKS

We use only low fish-meal content feed (10%) sourced from reliable suppliers that use sustainable practices, which do not deplete fish stocks or damage the wider marine environment, and are subject to government controls.

★ OUR FARM ONLY USES RENEWABLE SOURCES OF ENERGY

We supplement hydro electricity with solar power (our shop runs entirely on solar power), and use mostly bio-fuel generators on the farm.

★ WE PRACTICE ECOLOGICALLY SOUND PROCESSING METHODS

Our processing plant meets and exceeds all New Zealand local and central government regulations. Wastewater is treated in a non-polluting local government-run wastewater treatment facility, and the plant uses only biodegradable approved chemicals.

★ WE CARE ABOUT OUR FARM AND THE ENVIRONMENT

Our farm is owned by a passionate group of private individuals with all management being shareholders. We share a common love of the Mt Cook region and always welcome visitors to our farm. We hope to see you in New Zealand one day. Enjoy.

To read the full story about our eco-sustainable practices please go to www.mtcookalpinesalmon.com



At 1,969 feet above sea level, Mt. Cook Alpine Salmon is the world's highest salmon farm

The farm sits just above the small lake to the right of the picture. Only wilderness exists between our farm and the mountains.

It is a stunning place to both work and play.

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- Enjoy