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## Mt. Cook Alpine Salmon Questions & Answers

### 1) What is the difference between wild Atlantic and Pacific salmon?

They are different genera (Salmo vs Oncorhynchus), Atlantics survive spawning Pacific salmon do not and Chinook have a higher muscle astaxanthin concentration. There are no significant differences in fat levels of wild Atlantics and Chinook, only in farmed fish.

### 2) Are Pacific salmon native to New Zealand?

No, they were introduced from California and British Columbia along with sockeye in the early 1900s to generate a commercial fishery.

### 3) Don't Quinnat salmon normally migrate to seawater, how can they tolerate freshwater?

Most all salmon will tolerate freshwater just as well as seawater. There is nothing special about seawater. Indeed, the ionic gradient is larger in seawater and the fish expend more energy in seawater maintaining ionic balance. The flesh quality is identical, however fish Quinnat and Atlantic grown in seawater are larger which does change the muscle texture and quality. Our fish swim at a speed of 0.5 -1.0-body lengths per second, which is excellent for the fish (good exercise), enhances feed utilization and produces a firmer muscle texture.

### 4) Atlantic salmon farms have been reported to have negative effects on wild populations of salmon by transmitting diseases and by escaped cultured fish interbreeding with wild fish. Does this occur with Quinnat in New Zealand?

No, there are no native stocks of Quinnat in NZ. Additionally, there are no salmon diseases in New Zealand. Any fish that do escape add to the vibrant recreational fishery in the area – this is very favorable in the eyes of sports fishing groups.

### 5) What are the culture conditions for your fish?

Raised in glacial water with a temperature range of 6-16C, maximum density of 20 kg/m<sup>3</sup>, no antibiotics, no vaccines, no anesthetics other than clove oil for weigh ups (not for harvesting fish). The farm would meet most standards for organic production other than feed and the use of all female stocks.

### 6) What feed is used?

A high quality feed developed specifically for Chinook salmon from Skretting and Ridley. Both feeds are aimed at attaining sustainability and have reduced quantities of fishmeal. The feeds also have high digestibility and produce low levels of solids wastes.

**7) What is the fat content of your fish and how does it vary from Atlantic salmon?**

The fat levels of Atlantics are significantly higher as evidenced by the intramuscular fat lines. The fat content of the MCAS salmon is about 17 g per 100 g flesh or 17%. In contrast farm raised Atlantics can be 23% or even higher.

**8) How do the Omega 3 levels compare to wild fish?**

They are identical, however Alpine Salmon from Mt Cook Alpine Salmon contains three times the amount of Omega 3 oils to Atlantic salmon.

**9) What makes your fish more suitable for freezing?**

The lower lipid levels result in less oxidation, which is one of the primary culprits in spoilage of frozen salmon and degradation in quality.

**10) If desired can we obtain larger fish?**

The maximum size of our production fish is approximately 3.5 kg.

**11) What is the difference between your fish and wild caught Chinook?**

Our fish are harvested using optimum methods in which stress is kept to an absolute minimum and the fish killed and immediately bled in water for a short period followed by transfer to an ice slurry. The temperature is maintained at 0C until processing and the fish are handled individually with great care.

**12) How are the fish killed?**

By a state of the art percussive stunner followed by exsanguination (i.e., bleed out).

**13) Is Aquí-S, pre-harvest chilling or electrical stunning used as part of the harvest process?**

No. We believe use of any chemicals can add a background flavor to the fish and thus affect the quality.

**14) Is your farm considered a source of pollution?**

No, the output of solids and ammonia is extremely low due to the dilution effect of the high flows and we adhere to very stringent standards set by the local regulatory agencies.

**15) Are there any beef or mammalian proteins in your feed?**

No, only fish meal and oils, vegetable proteins and oils and some poultry by products. The use of poultry by products reduces the use of marine proteins. Similarly, the use of synthetic is identical to the natural product, ensures that krill are not used for this purpose.

**16) Does your processing meet HACCP standards?**

Yes.

Deliveries \$4.50 for small polybins up to 23ltrs, or \$5.00 for polybins 33 litres and above.

All prices include gst. Try recycling by using your polybin to grow organic lettuce and vegetables. It's as easy as placing in sunlight, filling with soil and planting seeds. Water and wait for your lettuces to grow.