



FARMED ATLANTIC COD

What is farmed cod from Anova Seafood?

The supply of fresh wild Cod is increasingly becoming more unstable and unpredictable, this naturally leads to a lack of development of the white fish category. Why develop white fish based products when there is so much uncertainty in its supply? This is where farmed cod comes in. For over 20 years, Norwegian farmers have worked to make the farming of Cod possible. Finally after 7 generations they succeeded! Not only is it sustainable, it is now highly stable and predictive. And, due to its natural selection and high quality sustainable feed, the farmed cod is also very nutritious; containing more protein(+25%), unsaturated fats(+30%) and higher levels of Omega 3 fatty acids(+150%) than it's wild caught counterpart! Furthermore the level of freshness is unlike anything else in the whitefish industry, together with its partners Anova Seafood is able to deliver made-to-order products within 7 days of harvesting, in other words; Anova Seafood's farmed Cod products are super fresh, sustainable, healthy and delicious source of protein for now and the future!



Where does farmed Cod come from and how is it made?

The farmed Cod comes from the clean cold waters of the Norwegian Fjords. Our partners carefully brood, hatch, select, feed and grow the fish for 18 months before they are ready to be harvested. During the entire process there is full focus on premium quality, traceability and sustainability using all electric and energy efficient farms powered by the sun. The fish feed used is void of any anti-biotics, and NO GMO's are used either. The Cod have been naturally selected over multiple generations to ensure best properties for production and human consumption.

FARMED COD STRENGTHS:

- Super fresh premium product, from harvest to plate in less than 7 days!
- Free of nematodes and parasites
- Best before : 12 days
- Stable and predictable supply
- Sustainable: only 10% the carbon footprint of cattle, use of solar and energy efficient farms and production facilities.
- Low feed conversion rate 1.1 (vs. 6.8 in cattle)
- Healthier and more nutritious than its Wild counterpart!
- Farmed Cod are NOT genetically modified but naturally selected over multiple generations
- No use of anti-biotics in feed
- Feed has high marine based contents and is completely sourced from sustainable certified produce. Soy based ingredients are from certified non GMO European farms.
- Farms have minimal impact on the local environments

PRODUCT SPECS

Latin name:

Gadus Morhua

Appearance:

Available as fresh or products.

Certification:

ASC Compliant

**Farmed Cod from Anova Seafood is ASC Compliant, meaning that at the time of writing, there is no ASC standard developed specifically for Cod farming that we can be audited against. However, as soon as this is put in place we will be ready.*

Shape options:

- Loins 200+ / 400+
- Filets 200+ / 400+ belly on/belly off/belly nicely trimmed
- Portions (Fixed Weight) any size within limitations of raw materials
- Tails
- Bellies
- H&G
- Gutted
- Skinless
- Skin-on
- Boneless
- Pin-bone in
- Fresh or Frozen
- Box
- Heads
- Pinbones
- Backbones
- Bladders
- Bits & Pieces
- Bellies
- Skins
- Farmed in Norway
- Available year-round!

Specifications:

Quality:

Packaging:

By-Products

Origin

Catch Season