

Media Backgrounder (March 2017)

Red Alert for Label Rouge

- Lousy Label Goes Rogue



Read more via:

["Protest in Edinburgh - 16 March"](#)

["Celebrate" 25 years of "international success of Scottish salmon"?!"](#)

["25 Reasons to Boycott Scottish Salmon"](#)

["25 Years of Scottish Salmon Shame"](#)

Summary:

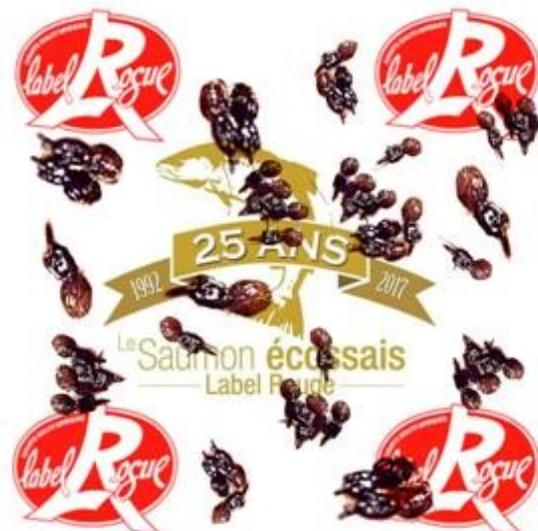
- [Label Rouge Scottish salmon](#) is supplied by five companies ([Cooke Aquaculture](#), [Scottish Sea Farms](#), [Marine Harvest](#), [The Scottish Salmon Company](#) and [Loch Duart](#)).
- Label Rouge Scottish salmon production [is about 8,000 tonnes a year](#) (that's 5% of the 171,722 tonnes of Scottish farmed salmon [produced in 2015](#)) with France taking the bulk followed by Germany and Switzerland and "[interest in the Far East, especially Japan](#)".
- Despite repeated requests, [Label Rouge Scottish Salmon](#), their five suppliers and the [Scottish Salmon Producers Organisation](#) refuse to provide of copy of the "[very stringent set of standards](#)" which are "[officially endorsed by the French Government](#)".
- A 2007 report by WWF - "[Benchmarking Study: Certification Programmes for Aquaculture - Environmental Impacts, Social Issues and Animal Welfare](#)" - did not even select Label Rouge as there was "no transparency with regards to standard guidelines" and "no information available on the standards with regard to sustainability".



You can put lipstick on a salmon



but it's still a farmed salmon



CALL THE LICE POLICE



- [According to Label Rouge Scottish Salmon](#): "The Label Rouge is an official quality mark granted by the French Ministry of Agriculture to those products demonstrating superior quality, particularly in relation to taste. To achieve this level of quality, the production standards are defined in an officially approved manual, including elements such as feed, stocking density, farming time in fresh and sea waters, and fat content in the flesh."

- An assessment of eco-labels - "[How green is your eco-label? Comparing the environmental benefits of marine aquaculture standards](#)" - published in 2011 ranked Label Rouge almost dead last (i.e. red). "Label Rouge, for instance, does not - at least publicly - offer standards for any of the 10 environmental impact areas," (including Antibiotics, Escapes, Sustainability of Feed, Pathogens, Parasiticides, Copper-based Antifoulants and Ecological Energy) stated the report by the University of Victoria.

- GAAIA managed to obtain a copy of the Label Rouge standard (LA 33/90) but only in French (download a copy [online here](#)). "This manual is the property of SQS Ltd," [warns the first page of the document](#). "Any representation or reproduction in whole or in part may not be made without the written consent of SQS Ltd."

- GAAIA asked for permission to reproduce the document but has not received a reply. GAAIA feels that the public has a right to know what the Label Rouge standard requires or more importantly what the standard does not require (especially if [the European Union and Scottish Government are using public funds for a "Label Rouge marketing campaign" to the tune of £36,834.07](#)). Please read extracts below and [online here](#).

- A critique of the Label Rouge standard ([LA 33/90](#)) reveals that Scottish salmon must be [artificially coloured](#) to number 26 on the [SalmoFan](#) (at a minimum) with up to 16% fat (that's [fattier than pizza!](#)). Label Rouge's "[very stringent set of standards](#)" permit the use of [toxic chemicals](#), [antibiotics](#) and the [killing of seals](#).



- A [celebration of the "international success" of "sustainable" Scottish salmon](#) to mark the 25th anniversary of Label Rouge Scottish salmon will take place in Edinburgh on 16 March. Guests invited to the conference at the Macdonald Holyrood Hotel near the Scottish Parliament and to a reception and dinner at Edinburgh Castle include the First Minister of Scotland (who [declined an invitation to be "guest of honour"](#)), the [Master Chefs of France](#), and the [Chief Executives of SEPA](#) and Local Authorities across Scotland.

- A condemnation of 25 years of Scottish salmon farming "[shame](#)" will take place outside the conference in Edinburgh on 16 March (read more via "[Protest in Edinburgh - 16 March](#)").

"Label Rouge Scottish salmon leaves a bad taste in the mouth," said [Don Staniford](#), Director of the [Global Alliance Against Industrial Aquaculture](#). "This lousy label has gone rogue by accrediting Scottish farmed salmon. Scottish salmon is infested with lice, doused in toxic chemicals and artificial colourings, prescribed antibiotics, caged in cramped factory farms and is dripping in the blood of hundreds of dead seals. Buyer beware of Scottish salmon with a fake tan. Consumers should give Label Rouge the red card and immediately stop buying Scottish salmon."



Watch a video message from Don Staniford [online here](#)

Read more via:

["Protest in Edinburgh - 16 March"](#)

["Celebrate" 25 years of "international success of Scottish salmon"?!"](#)

["25 Reasons to Boycott Scottish Salmon"](#)

["25 Years of Scottish Salmon Shame"](#)

Contact: Don Staniford: 07771 541826 (dstaniford@gaaia.org)

Contents:

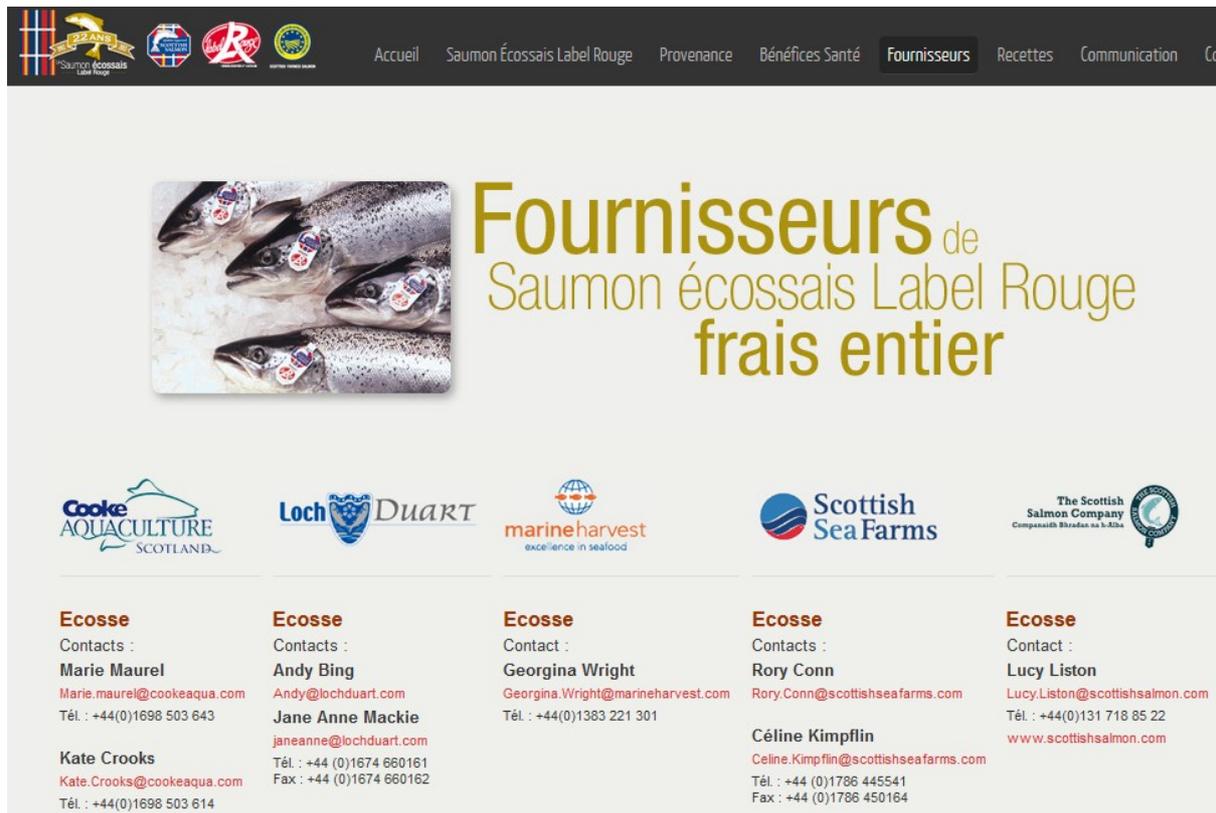
- Label Rouge Scottish Salmon - supplied by Cooke Aquaculture, Scottish Sea Farms, Marine Harvest, The Scottish Salmon Company and Loch Duart
- 'Celebration' of 25 years of "high quality, sustainable salmon" - 16 March in Edinburgh
- Label Louse Goes Rogue
- Alerte Rouge Sur Le Saumon
- Red Card for Scottish Salmon
- Not Up to Standard
- Scottish Government support for Label Rouge marketing campaign
- Scottish Salmon' Seal of Disapproval
- Master Chefs of France Led A Merry Dance
- Appendix: The Filthy Five (Cooke Aquaculture, Scottish Sea Farms, Marine Harvest, The Scottish Salmon Company and Loch Duart)



Label Rouge Scottish Salmon - supplied by Cooke Aquaculture, Scottish Sea Farms, Marine Harvest, The Scottish Salmon Company and Loch Duart:

Fish Farming Expert [reported](#) in August 2016 that "around 7,500 tonnes (of farmed salmon) are grown by 5 companies (Cooke Aquaculture, Scottish Sea Farms, Marine Harvest, The Scottish Salmon Company and Loch Duart) in Scotland each year".

The [Label Rouge web-site](#) includes contact details for the 5 companies:



The screenshot shows the 'Fournisseurs' page of the Label Rouge website. The header includes navigation links: Accueil, Saumon Écossais Label Rouge, Provenance, Bénéfices Santé, Fournisseurs, Recettes, and Communication. The main heading reads 'Fournisseurs de Saumon écossais Label Rouge frais entier'. Below this, five logos represent the suppliers: Cooke Aquaculture Scotland, Loch Duart, Marine Harvest, Scottish Sea Farms, and The Scottish Salmon Company. Each logo is followed by contact information for an individual in Scotland.

Supplier	Contact Name	Contact Email	Phone Number
Cooke Aquaculture	Marie Maurel	Marie.maurel@cookeaquaculture.com	+44(0)1698 503 643
Loch Duart	Jane Anne Mackie	janeanne@lochduart.com	+44 (0)1674 660161
Marine Harvest	Georgina Wright	Georgina.Wright@marineharvest.com	+44(0)1383 221 301
Scottish Sea Farms	Rory Conn	Rory.Conn@scottishseafarms.com	+44 (0)1786 445541
The Scottish Salmon Company	Lucy Liston	Lucy.Liston@scottishsalmon.com	+44(0)131 718 85 22

When contacted by GAAIA for specific details on which sites supplied Label Rouge salmon, only Loch Duart gave an answer:

From: Jane Anne Mackie [mailto:janeanne@lochduart.com]
Sent: 07 February 2017 12:52
To: Don Staniford
Subject: RE: Label Rouge sites in Scotland?

Dear Don

I provide a response below – which given its sensitive commercial nature I offer in confidence.

Loch Duart's approach to our fish husbandry currently enables us to meet the Label Rouge standard across all of our farms – however the number of fish we sell through the Label Rouge brand in any one season varies quite considerably. The spread over the past few years would be c 1000 – 1500 tonnes.

I hope that answers your query.

Regards

Jane Anne



Jane Anne Mackie, Sales Supervisor, Loch Duart Ltd

Fish Farming Expert [reported](#) in February 2016: "Scottish LR production is about 8,000 tonnes a year – up by about 30% in the last 10 years – and between 6,000 and 6,500 tonnes of this goes to France, although there is increasing interest in other markets such as Germany, Switzerland and the Far East".

Pierre Maurage, from the Label Rouge Scottish Salmon (LRSS) Promotion Board [told](#) Fish Farming Expert in July 2015:

"Production is about 8,000 tonnes a year and we estimate that between 6,000 and 6,500 tonnes of this comes to France. Salmon imports into France from all origins and types totalled 157,000 tonnes in 2014, so LRSS accounts for a market share of about 4%."

In answer to the question "Do Label Rouge fish have to be grown to a more exacting standard?" Pierre Maurage replied:

"The Label Rouge is an official quality mark granted by the French Ministry of Agriculture to those products demonstrating superior quality, particularly in relation to taste. To achieve this level of quality, the production standards are defined in an officially approved manual, including elements such as feed, stocking density, farming time in fresh and sea waters, and fat content in the flesh. Label Rouge is the only quality mark implying an obligation of results in terms of superior quality and taste".

Cooke Aquaculture, one of the five companies farming Label Rouge salmon, [points to two sites in Scotland](#) (one in Orkney and one in Shetland):

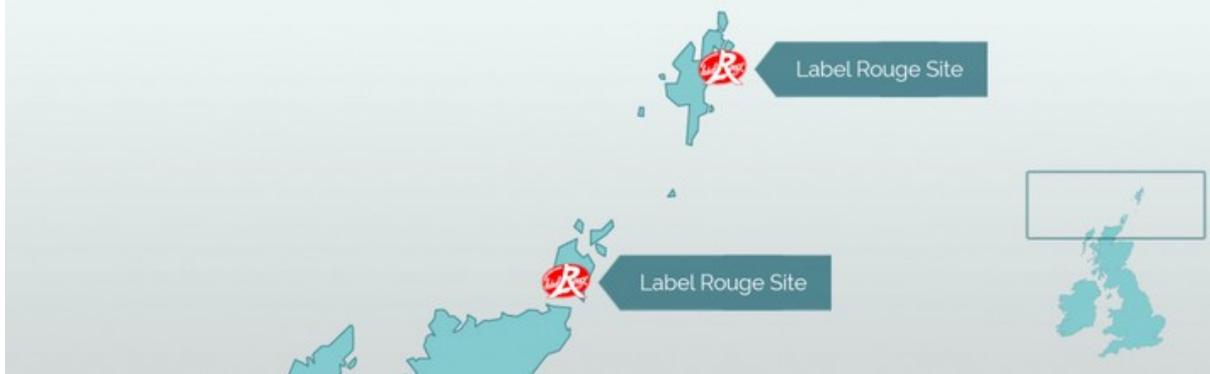
— DISCOVER —

Our Label Rouge Salmon



Cooke Aquaculture Label Rouge salmon has been reared in accordance with best practice and with respect for fish welfare. From the clean waters of Orkney and Shetland, our Label Rouge salmon reach extremely high standards regarding its texture, colour and flavour. We harvest at least **twice a week**, fish from 2kg to 6kg.

— OUR LABEL ROUGE FARMS —



When asked which particular sites supplied Label Rouge, Cooke Aquaculture replied that: "We are farming salmon according to the LR specifications in various sites in Shetland and Orkney islands, as described on the map". However, they have failed to name the sites and failed to respond to a follow-up enquiry.

From: Marie McAleese [mailto:Marie.McAleese@cookeaqua.com]

Sent: 08 February 2017 14:33

To: Don Staniford; Enquiries

Cc: Nell Halse; Chuck Brown

Subject: RE: Label Rouge sites in Scotland?

Hi Don,

We are farming salmon according to the LR specifications in various sites in Shetland and Orkney islands, as described on the map.

If you require further information, please contact our PR director in Canada: Nell Halse. (nhalse@cookeaqua.com).

Best regards

Marie

Marie Maurel McAleese

Business Development Manager

Cooke Aquaculture Scotland

Willow House, Kestrel View, Strathclyde Business Park, Bellshill, Scotland ML4 3PB United Kingdom

T +44 (0)1698534630



Cooke Aquaculture's [Label Rouge web-page](#) also includes:

How We Obtain The Label Rouge Accreditation

Feed is composed entirely of products of marine origin, vegetable materials, vitamins and carotenoids

10 Days Sell-by Date

16% maximum fat content

Fish individually tagged for full traceability

Find out more at www.saumonecosais.com

The logo for Label Rouge Quality Approved Scottish Salmon is a circular emblem with a red, white, and blue border. Inside, a white fish is shown swimming, with the text "Quality Approved SCOTTISH SALMON" below it.

Scottish Sea Farms boast on their [web-site](#) that they were "awarded the internationally acclaimed Label Rouge award in recognition of its superior quality, particularly in relation to taste".



In 1992, Scottish salmon was the first fish and the first foreign product to obtain the prestigious Label Rouge quality mark, granted by the French Ministry for Agriculture.

Scottish Sea Farms salmon was awarded the internationally acclaimed Label Rouge award in recognition of its superior quality, particularly in relation to taste.

However, Scottish Sea Farms are more coy about their [appalling environmental and public health track record](#) and [superior role in killing seals](#) which leaves a bad taste in the mouth.



The [Label Rouge web-page](#) of the Scottish Salmon Company - [who were only accredited to supply Label Rouge salmon in 2014](#) - merely states:



Label Rouge

We are currently producing salmon to the specifications of Label Rouge, the French Government's top quality award.

According to the French Ministry of Agriculture, Label Rouge certifies that a product has a specific set of characteristics, establishing a superior level to that of a similar current product.



"It gained Label Rouge accreditation in 2014 and has developed this range into its flagship export offering," proclaimed a Confederation of British Industry [press release](#) showcasing the Scottish Salmon Company in February 2017. "Label Rouge is a stringent food quality assurance scheme administered by the French authorities which recognises superior products. In 1992, Scottish salmon was the first fish and the first non-French product to be awarded the accolade. To have such a ringing endorsement from the world's other food nation is a priceless opportunity for Scotland".



During a visit of the [Master Chefs of France](#) in October 2016 to the [lice-ridden operations of the Scottish Salmon Company in Loch Fyne](#), the SSPO claimed that the Label Rouge Scottish salmon was accredited to "a very stringent set of standards":

- In 1992, Scottish salmon was the first fish and first non-French product to be awarded the [Label Rouge](#) quality mark, the official endorsement by the French authorities of the superior quality of a food or farmed product, particularly with regard to taste.
- To obtain this recognition, a very stringent set of standards prepared by a group of producers must be approved. These standards establish the criteria which the product must meet throughout the production chain, including farming techniques, feed, processing and distribution.
- [Scottish Quality Salmon](#) is the standard owner of Label Rouge No. LA 33/90. Compliance with the standards is controlled by an independent certifying body, Acoura, formerly Food Certification International Ltd.



However the "very stringent set standards" (see later in this document for a critique of the Label Rouge standards) do not prohibit the killing of seals, the use of toxic chemicals such as Azamethiphos and Emamectin benzoate, the use of antibiotics such as Oxytetracycline, the use of artificial colourings such as Canthanthin (E161g), breaches of environmental pollution, breaches of lice infestation levels, contamination with cancer-causing chemicals or infectious diseases such as Amoebic Gill Disease (read more via "[25 Reasons to Boycott Scottish Salmon](#)").

The Sunday Herald [reported](#) on their front page (26 February 2017):

Our front page
Revealed: scandal of 45 Scottish lochs
trashed by pollution
[#scotpapers](#) [#buyapaper](#)



The 45 lochs contaminated by toxic chemicals are the home of "The Filthy Five" - the Label Rouge suppliers Marine Harvest, Cooke Aquaculture, Scottish Sea Farms, Scottish Salmon Company and Loch Duart (read more in the "Appendix: The Filthy Five" at the end of this report).



The Scottish
Salmon Company
Companaidh Bhradan na h-Alba



The [data obtained from the Scottish Environment Protection Agency](#) via Freedom of Information showed over 130 breaches of SEPA's Environmental Quality Standards for the toxic chemicals Emamectin benzoate and Teflubenzuron since 2001. The worst contamination (measured in terms of a breach of the EQS) was [Marine Harvest's salmon farm in Loch Shell](#), Harris, which breached the EQS for Teflubenzuron by a staggering 527 times in January 2012 and Loch Duart's Badcall salmon farm in Eddrachillis Bay, Highland, which breached the EQS for Teflubenzuron by a staggering 500 times in December 2012. Scottish Sea Farms breached the EQS for Teflubenzuron at their Teisti Geo in Clift Sound, Shetland, by 385 times in 2013.

In terms of breaches of the EQS for Emamectin benzoate the worst salmon farm was Spelve A (Balure) operated by Scottish Sea Farms on the Isle of Mull which breached the EQS by 15 times in June 2016. Marine Harvest's salmon farm at Duich in Loch Duich (a [Special Area of Conservation](#)) breached the EQS by 8 times in February 2016.

Breaches of EQS for Chemicals in Sediments					
Submitted By	Active Ingredient	Sample Date	Site Name	Receiving Water	Local Authority
Loch Duart Ltd	Teflubenzuron	07-Dec-12	Badcall Site 11 (Eilean Riabh	Eddrachillis Bay	Highland
Scottish Sea Farms Ltd	Teflubenzuron	11-Jun-13	Teisti Geo	Clift Sound	Shetland Islands
Wester Ross Fisheries Ltd	Teflubenzuron	06-Apr-11	Ardmair (Isle Martin)	Loch Broom	Highland
Marine Harvest (Scotland)	Teflubenzuron	10-Jan-12	Mid Loch Shell / Pairc - West	Loch Shell	Eilean Siar
Scottish Sea Farms Ltd	Teflubenzuron	11-Jun-13	Holms Geo (Site 3)	Clift Sound	Shetland Islands
Loch Duart Ltd	Teflubenzuron	04-Dec-12	Drumbeg (Loch Dhrombaig)	Eddrachillis Bay	Highland
Scottish Sea Farms Ltd	Teflubenzuron	22-Jan-13	Slocka (Site C)	Ronas Voe	Shetland Islands
Wester Ross Fisheries Ltd	Teflubenzuron	13-Mar-13	Ardmair (Isle Martin)	Loch Broom	Highland
Loch Duart Ltd	Teflubenzuron	04-Dec-12	Droighniche	Eddrachillis Bay	Highland
Scottish Sea Farms Ltd	Teflubenzuron	18-Oct-13	Loura Voe (Site 3)	Dury Voe	Shetland Islands
Wester Ross Fisheries Ltd	Teflubenzuron	13-Mar-13	Ardmair (Isle Martin)	Loch Broom	Highland
Loch Duart Ltd	Teflubenzuron	31-Dec-12	Calbha Site 5 (Calbha Beag)	Eddrachillis Bay	Highland
The Scottish Salmon Comp	Teflubenzuron	15-Jan-14	Tuath (Rubha na Gall)	Loch Tuath	Argyll and Bute
Scottish Sea Farms Ltd	Emamectin Benz	24-Feb-09	Spelve B (Dalnaha)	Loch Spelve	Argyll and Bute
Scottish Sea Farms Ltd	Emamectin Benz	30-Jun-16	Spelve A (Balure)	Loch Spelve	Argyll and Bute
Scottish Sea Farms Ltd	Emamectin Benz	24-Jul-07	Achintraid (Kishorn Site 1)	Loch Kishorn	Highland
Marine Harvest (Scotland)	Emamectin Benz	03-Feb-16	Duich	Loch Duich	Highland
Marine Harvest (Scotland)	Emamectin Benz	21-Apr-08	Portnalong	Loch Bracadale	Highland
Lighthouse Caledonia Ltd	Emamectin Benz	14-Oct-08	St Molios	Lamlash Bay	North Ayrshire
Marine Harvest (Scotland)	Emamectin Benz	08-May-12	Duich	Loch Duich	Highland
Marine Harvest (Scotland)	Emamectin Benz	21-Mar-07	Gorsten	Loch Linnhe	Highland
Marine Harvest (Scotland)	Emamectin Benz	18-Nov-14	Duich	Loch Duich	Highland

Read more via [Press Release: "Toxic Toilets: Salmon Farms Pollute Scotland's Lochs"](#)

'Celebration' of 25 years of "high quality, sustainable salmon" - 16 March in Edinburgh:

The Scottish Salmon Producers Organisation (SSPO) claim on their [web-site](#):

Label Rouge

Published on 25th March 2011

Scottish salmon –the first fish and first non-French product to be awarded the Label Rouge quality mark



In 1992, Scottish salmon was the first fish and first non-French product to be awarded the [Label Rouge](#) quality mark, the official endorsement by the French authorities of the superior quality of a food or farmed product, particularly with regard to taste.

To obtain this recognition, a very stringent set of standards prepared by a group of producers must be approved. These standards establish the criteria which the product must meet throughout the production chain, including farming techniques, feed, processing and distribution.

Approval is officially announced through a joint decree from the Minister for Agriculture and Fisheries and the Minister for Consumer Affairs, on the recommendations of the National Institute for Origin and Quality (INAO). [INAO](#) is the French public body responsible for quality and origin marks relating to food products.

[Scottish Quality Salmon](#) is the standard owner of Label Rouge No. LA 33/90. Compliance with the standards is controlled by an independent certifying body, Acoura, formerly Food Certification International Ltd. Suppliers of [whole Label Rouge Scottish salmon](#) and [Label Rouge Scottish salmon portions](#) can be found on the [Label Rouge Saumon Ecossais website](#).



To mark the 25 year anniversary of the Label Rouge certification, the SSPO is organising a 'celebration' in Edinburgh on 16 March. As an antidote to the salmon schmoozefest, the Global Alliance Against Industrial Aquaculture, Save Our Seals and Animal Concern is [organising a protest outside the event and a press conference](#).

SSPO have invited the Chief Executives of local authorities approving salmon farm expansion (the industry, supported by the Scottish Government, [plan to double aquaculture by 2030](#) - which could mean over 80 new salmon farms).

Here's an invitation ([obtained via Freedom of Information](#)) to the Chief Executive of Orkney Islands Council to a 'celebration' of 25 years of "the international success of Scottish salmon":



CHIEF EXECUTIVE

18 NOV 2016



..... ldrane@scottishsalmon.co.uk

Mr Alistair Buchan
Chief Executive
Orkney Islands Council
Kirkwall
Orkney
KW15 1NY

16th November 2016

Dear Mr Buchan, *Alistair*

Scottish Salmon Label Rouge 25th Anniversary – 16th March 2017

In 2017, the Scottish salmon farming industry celebrates 25 years of holding the French Government's prestigious quality award – *The Label Rouge*. With Scottish salmon the first non-French food ever to receive this accolade and retain it to its silver anniversary, it is fitting that this tribute to Scotland's top food export be marked.

It is my pleasure to invite you to attend the *Scottish Salmon Label Rouge Anniversary Conference* at the Macdonald Holyrood Hotel followed by a reception and dinner at **Edinburgh Castle on 16th March 2017**.

The occasion will focus on the international success of Scottish salmon with an audience of Scottish, UK and French political representatives, retailers, media and Masterchefs. The conference will highlight the huge potential for Scottish salmon and latest developments in the industry. In the evening we will celebrate the renowned production of high quality, sustainable salmon throughout the Highlands and Islands by skilled and dedicated fish farmers.

A formal invitation will follow but I would be grateful if you could e-mail [redacted] ([\[redacted\]@scottishsalmon.co.uk](mailto:[redacted]@scottishsalmon.co.uk)) by Tuesday 20th December to advise whether you will be able to join us for this celebration of Scottish success.

Yours sincerely

[Redacted signature]

SCOTT LANDSBURGH
Chief Executive

Here's another invitation ([also obtained via Freedom of Information](#)) to the Chief Executive of Argyll & Bute Council to "celebrate the renowned production of high quality, sustainable salmon":



The Chief Executive and Chair of the Scottish Environment Protection Agency (SEPA) have also been invited (read their invitations [online here](#) and [online here](#)) - with [representatives sent on their behalf to the conference](#).

Documents [obtained via FOI from the Scottish Government](#) reveal that the SSPO also invited the Cabinet Secretary for Environment, Climate Change and Land Reform:



RECEIVED 16 Nov 2016



ldrane@scottishsalmon.co.uk

Ms Roseanna Cunningham MSP
Cabinet Secretary for Environment, Climate Change and Land Reform
Scottish Government
St Andrew's House
Regent Road
Edinburgh
EH1 3DG

14th November 2016

Dear Ms Cunningham, *Roseanna,*

Scottish Salmon Label Rouge 25th Anniversary – 16th March 2017

In 2017, the Scottish salmon farming industry celebrates 25 years of holding the French Government's prestigious quality award – *Label Rouge*. With Scottish salmon the first non-French food ever to receive this accolade and retain it to its silver anniversary, it is fitting that this tribute to Scotland's top food export be marked.

It is my pleasure to invite you to attend the *Scottish Salmon Label Rouge Anniversary* reception and dinner at **Edinburgh Castle** on 16th March 2017.

The evening will celebrate the renowned production of high quality, sustainable salmon throughout the Highlands and Islands by skilled and dedicated fish farmers.

A formal invitation will follow but I would be grateful if you could e-mail Linda Drane (ldrane@scottishsalmon.co.uk) by Tuesday 20th December to advise whether you will be able to join us for this celebration of Scottish success.

Yours sincerely

Scott Landsburgh

SCOTT LANDSBURGH
Chief Executive

The Deputy First Minister of Scotland:



ldrane@scottishsalmon.co.uk

Mr John Swinney MSP
Deputy First Minister
Scottish Government
St Andrew's House
Regent Road
Edinburgh
EH1 3DG

RECEIVED 17 NOV 2016
JCU

14th November 2016

Dear Mr. Swinney, *John*

Scottish Salmon Label Rouge 25th Anniversary – 16th March 2017

In 2017, the Scottish salmon farming industry celebrates 25 years of holding the French Government's prestigious quality award – *Label Rouge*. With Scottish salmon the first non-French food ever to receive this accolade and retain it to its silver anniversary, it is fitting that this tribute to Scotland's top food export be marked.

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A formal invitation will follow but I would be grateful if you could e-mail Linda Drane (ldrane@scottishsalmon.co.uk) by Tuesday 20th December to advise whether you will be able to join us for this celebration of Scottish success.

Yours sincerely

Scott Landsburgh

Linda Drane

SCOTT LANDSBURGH
Chief Executive

The First Minister of Scotland was also invited to be "guest of honour" at the evening's reception and dinner at Edinburgh Castle - but politely declined:

Rt Hon Nicola Sturgeon MSP
First Minister of Scotland



Scottish Government
Riaghaltas na h-Alba
gov.scot

St Andrew's House, Regent Road, Edinburgh EH1 3DG
T: 0300 244 4000

Mr Scott Landsburgh
Chief Executive
Scottish Salmon Producers' Organisation
Durn
Isla Road
Perth
PH2 7HG
By email: ljenkins@scottishsalmon.co.uk

Our ref: 2016/0032596

 11 November 2016

Dear Mr Landsburgh

Thank you for your letter of 4 October to the First Minister inviting her to be guest of honour at the Scottish Salmon Label Rouge Anniversary reception and dinner at Edinburgh Castle on 16th March 2017.

Unfortunately due to considerable diary pressures, the First Minister is unable to accept your invitation. She has asked me to pass on her best wishes.

Yours sincerely



RORY HEDDERLY
Diary Team Manager

The Deputy First Minister of Scotland also declined but his diary secretary stated that "Scottish salmon is undoubtedly world class which should be celebrated":

Deputy First Minister and Cabinet Secretary for
Education and Skills
John Swinney MSP



Scottish Government
Riaghaltas na h-Alba
gov.scot

F/T: 0300 244 4000
E: dfmcs@gov.scot

Mr Scott Landsburgh
Dum
Isla Road
PERTH
PH2 7HG

Our ref: 2016/0038694
19th December 2016

Mr Landsburgh,

Scottish Salmon Label Rouge 25th Anniversary – 16 March 2017

Thank you for your letters of 14 November to John Swinney MSP, Deputy First Minister and Cabinet Secretary for Education and Skills and Roseanna Cunningham MSP, Cabinet Secretary for Environment, Climate Change and Land Reform inviting them to attend the Scottish Salmon Label Rouge 25th Anniversary on 16th March 2017 at Edinburgh Castle.

Unfortunately, due to fully committed diaries that day the DFM and Cabinet Secretary are unable to attend and have asked me to convey their apologies.

The Scottish Government remains fully committed to driving forward the rural economy, building growth across Scotland's rural and coastal communities and recognises the significant and growing contribution sustainable salmon farming makes to Scotland's rural economy, in terms of employment and investment, particularly in some of Scotland's most remote coastal communities.

Scottish salmon is undoubtedly world class which should be celebrated and they trust it will be a successful and enjoyable evening.

Yours sincerely,

Craig Hancock
Diary Secretary

Scottish salmon is world class for sure!

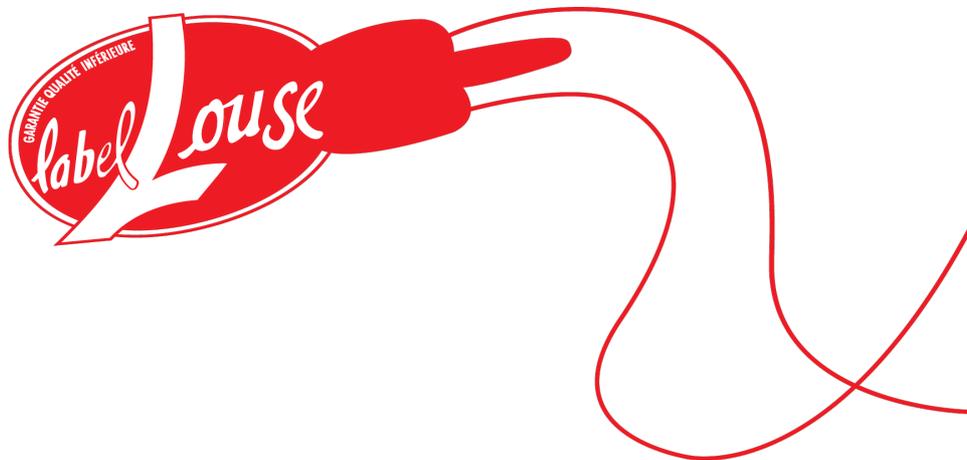


Label Louse Goes Rogue:

GAAIA believes that there is [no reason to celebrate Scottish salmon](#) - indeed there are "[25 Reasons to Boycott Scottish Salmon](#)" and there has been "[25 Years of Scottish Salmon Shame](#)".



With [endemic infectious disease problems and lice infestations killing farmed salmon as well as spreading to wild fish](#), this rogue label should be renamed Label Louse.



The image presented by the [Saumon Ecosais web-site](#) is far removed from the [shocking reality over the last 25 years](#).

The screenshot shows the homepage of the Label Rouge Scottish Salmon website. At the top, there is a navigation bar with links for Home, Label Rouge Scottish Salmon, Provenance, Health Benefits, Recipes, Communication, and Contact. Below the navigation bar is a large banner image of a Scottish landscape with mountains and water. The text on the banner reads: "Farmed in the crystal clear waters of the magical Scottish Highlands & Islands". Below the banner, there are three main content blocks: "Guaranteed quality and origin" with a sub-headline "Discover why Label Rouge Scottish Salmon is an official endorsement of the superior quality and origin...", "Flavour and versatility" with a sub-headline "Enjoy the flavour and versatility of Label Rouge Scottish Salmon, with a wide range of recipes from European and Far Eastern cuisine...", and "Full traceability" with a sub-headline "Discover the full traceability of Label Rouge Scottish Salmon from egg to plate...". There is also a small badge that says "Supporter of the Global Chefs Challenge and the Hans Bueschikens Junior Chefs Challenge Organised by the World Association of Chefs Societies".

Claims of "sustainable production" and "respectful" environmental and welfare priorities do not bear close scrutiny.

The screenshot shows the 'Provenance' page of the Label Rouge Scottish Salmon website. The navigation bar at the top includes links for Home, Label Rouge Scottish Salmon, Provenance, Health Benefits, Recipes, and Communication. The main heading is "Salmon welfare". Below the heading, there is a circular image of a salmon's head and a smaller image of a salmon being handled in a pen. The text on the page is as follows:

A prime concern for the farmer

A significant focus of production is the welfare of the salmon, on which the health and quality of fish flesh depend.

Stocking density in the pens is normally restricted to 1.5% fish and 98.5% water. This low density allows the fish to move around with ease, reduces stress, contributes to good health and guarantees high flesh quality.

Careful monitoring, a balanced diet to satisfy the natural requirements of the fish and, above all, an environment respectful of their needs ensure the sustainable production of a high quality salmon.

Label Rouge salmon takes time to grow. The average lifespan of a Label Rouge Scottish salmon is two to three years. The fish can spend up to 15 months in freshwater before being transferred to seawater where they can remain for a period between 12 and 36 months, depending on the size of the fish when harvested.

A cursory look at the Label Rouge standard ([LA 33/90](#)) reveals that Scottish salmon must be [artificially coloured](#) to number 26 on the [SalmoFan](#) (at a minimum) with up to 16% fat (that's [fattier than pizza!](#)).

Scottish Quality Salmon Ltd (SQS)	Cahier des charges label rouge n° LA 33-90 "Saumon"	Page 14/22
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Caractéristiques du produit

Les saumons sont triés selon leur taille et sont examinés afin de s'assurer que chaque poisson est en parfaite condition avec une surface de corps complètement arrondie, une chair ferme sans parties molles, ayant une couleur de peau iridescente typique de l'espèce. Toutes les nageoires sont présentes, les deux yeux non endommagés et les opercules des ouïes intacts.

Ils ont une couleur de chair correspondant à un indice minimum de 26 de Roche SalmoFan et une teneur en lipides de la chair dans le pourcentage de :

- 6% à 14% pour les poissons jusqu'à et y compris 3 kg de poids (poisson non éviscéré).
- 8% à 16% pour les poissons au-dessus de 3 kg de poids (poisson non éviscéré).

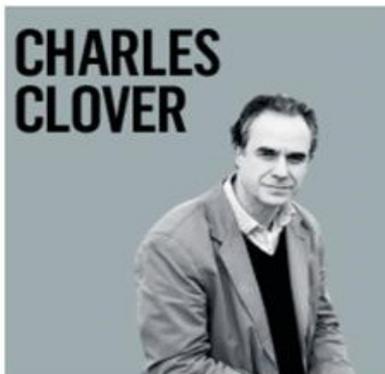
"You have to credit the people who sell Scottish farmed salmon. They deserve their awards — for marketing," wrote Charles Clover [The Sunday Times](#) in 2012.


THE SUNDAY TIMES

Dirty secrets down on the salmon farm

Charles Clover Published: 9 September 2012

[Comment \(2\)](#) [Print](#)

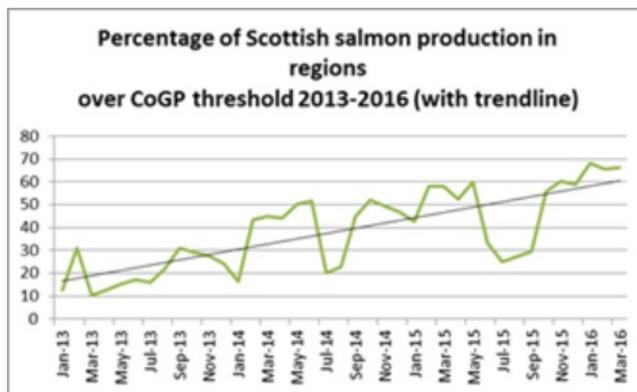


You have to credit the people who sell Scottish farmed salmon. They deserve their awards — for marketing. They have managed to convince us that their product in the supermarket is just as good as the wild thing and comes from clear, unpolluted waters with tidal flows that produce strong and healthy fish. All suggestions that salmon are kept like battery chickens in cages that foul the natural environment, have their flesh dyed, are prone to disease and are treated regularly with chemicals to remove parasites that have finished off wild sea trout and salmon — well, these slurs belong to the past.

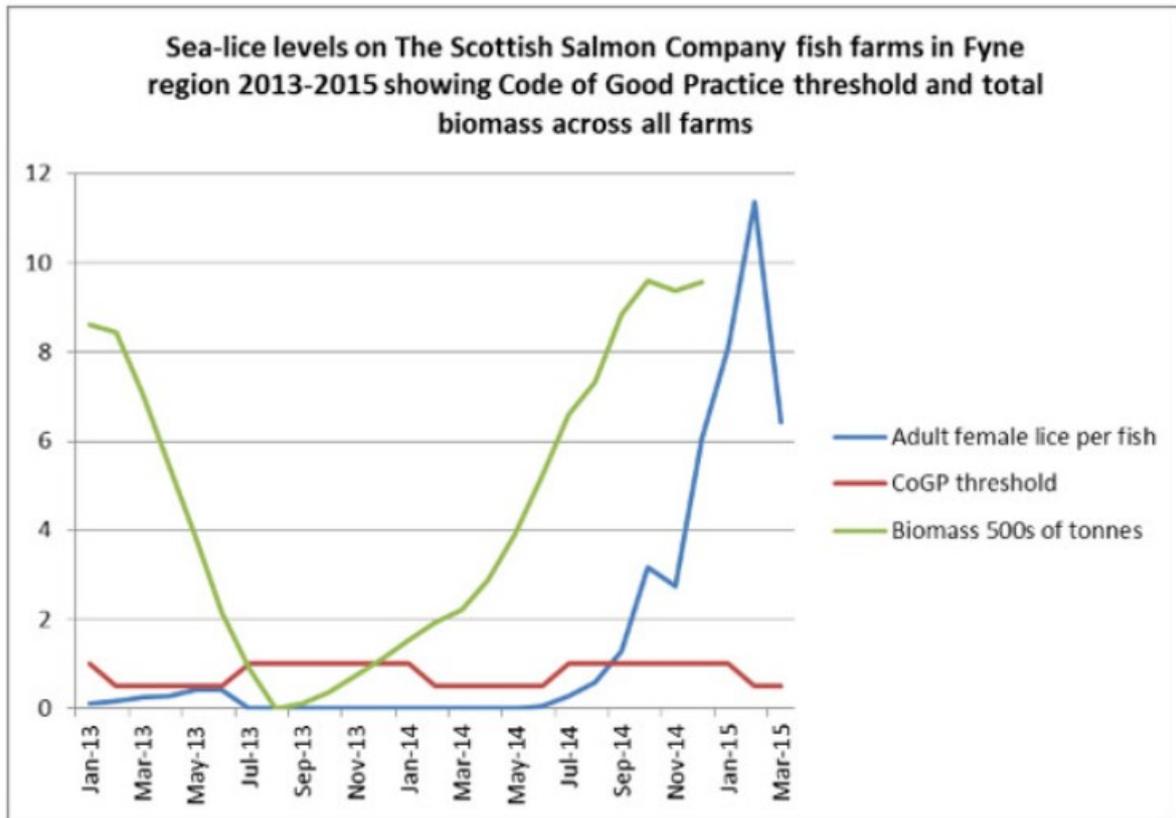
"I must also tell you that the moon is made of cheese and that there is a small bar in Memphis, Tennessee, where a heavily disguised Elvis Presley sneaks in sometimes to sing. What persuaded us to believe the claims made for Scottish salmon?" [continued Clover](#).

Any sceptics out there should read the [sea lice data published quarterly by the Scottish Salmon Producers Organisation](#) - read and weep at the [rising levels of lice infestation](#) on Scottish salmon farms:

The latest sea lice data for January to March 2016, published by the Scottish Salmon Producers' Organisation (SSPO) on 20 May, confirms that the industry is still failing to control the parasites in many areas, indeed there is no sign of any real improvement. As the graph below shows, the trendline for the percentage of total industry production capacity above the Code of Good Practice threshold (for recommended treatment) is on a steady upward trajectory.



The data shows lice infestation at Label Rouge suppliers including [Marine Harvest](#) (which were [over seven times](#) the lice threshold in 2015) and the [Scottish Salmon Company](#) (which were [over 20 times](#) the lice threshold at sites in Loch Fyne in 2015).



"Label Rouge Scottish salmon welcomes [Master Chefs of France](#)," boasted a [press release](#) issued by the SSPO in October 2016 during a visit to the Scottish Salmon Company's [lice-ridden operations in Loch Fyne](#).



French chefs and buyers beware - the Label Rouge scheme is a [rogue label](#).



Instead of promoting and eating Label Rouge Scottish salmon people should be boycotting it!

**BOYCOTT
SCOTTISH SALMON**



Alerte Rouge Sur Le Saumon:

Writing in [Fly Fishing & Fly Tying magazine](#) in 2014, award-winning author and campaigner [Bruce Sandison](#) wrote:

COMMENT

Sandison's Scotland

BRUCE SANDISON'S reports and rumblings

“The most toxic product in the food industry”

You can fool all the people some of the time, and some of the people all the time, but you cannot fool all the people all the time. – Abraham Lincoln.

It's the same the whole world over, everywhere salmon farming goes disease and pollution follow. But in spite of the vast amount of money this industry must spend on trying to promote a clean image, the truth will out. Whether or not this will be in time to save the world's wild salmonid populations from degradation and extinction from the impact of salmon farm disease and pollution remains to be seen. However, you can help, now, to save our wild fish: simply do not buy or eat farmed salmon.

France
For many years the Scottish Salmon Producers Organisation (SSPO) and its predecessor bodies have trumpeted the success in France of Scottish farmed salmon and their Label Rouge brand. However, this view was not shared in a recent prime-time TV programme on National Channel France 2. The programme was broadcast on November 7 and here is a translation of a summary of the programme: *“It is a symbol of good food [farmed salmon], recommended by doctors and nutritionists and the image of a healthy and natural product. In France, consumption has more than doubled in 50 years and this increase is particularly concerned with farmed fish.*”

“Yet the flesh of farmed fish contains many secrets and is alleged by many to be amongst the most toxic product in the food industry: the use of animal meal, massive use of antibiotics and pesticides, mercury pollution and PCB's; a world secret and opaque where the interests of the industry sometimes come before that of the consumer.”

“For months, not only in France but also in Norway and Vietnam, through Sweden and Denmark, our Special Envoy teams have put together a report into this global industry, farmed fish, fish products and fish dishes. Dive into the murky waters of a pathway out of control, which discharges to our knowledge a dangerous cocktail of chemicals into our food.”



76 | January 2014 | www.flyfishing-and-flytying.co.uk

Watch French TV ask "Salmon: is it toxic?" [online here](#)



The French newspaper Le Monde [reported](#) "Red Alert on Salmon":

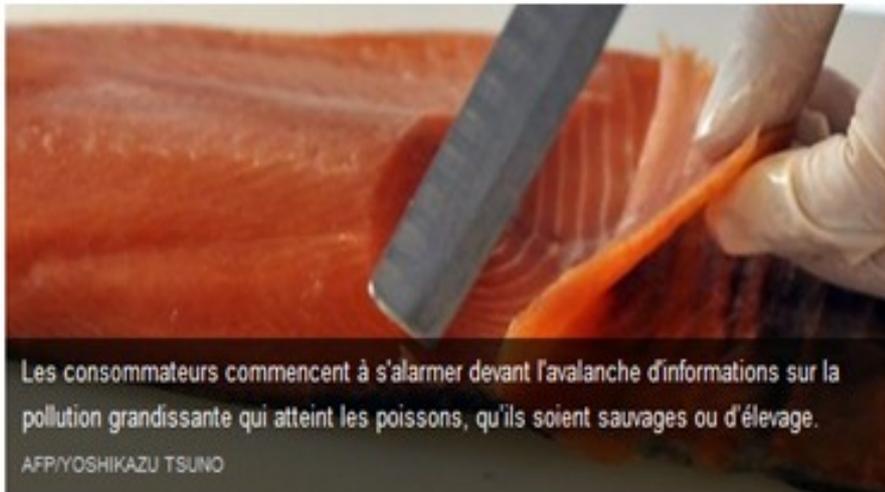
Le Monde

Alerte rouge sur le saumon

Les consommateurs commencent à s'alarmer devant l'avalanche d'informations sur la pollution grandissante qui atteint les poissons, qu'ils soient sauvages ou d'élevage.

LE MONDE | 22.12.2013 à 21h41 • Mis à jour le 24.12.2013 à 09h17 |

Par **Laurence Girard**



Avis de gros temps dans les fjords norvégiens. La diffusion, début novembre, sur France 2, d'un reportage de l'émission « Envoyé spécial », mettant crûment en cause le saumon norvégien, a causé quelques remous du côté du cercle polaire. Même si l'attaque n'est pas nouvelle, le moment choisi, à quelques encablures de Noël, suscite le malaise chez les acteurs de ce marché.

Qualifié de « monde secret, opaque », le secteur de l'aquaculture n'était guère à son avantage dans le reportage de la chaîne publique. De même le saumon, considéré « *comme la nourriture la plus toxique au monde* ». Le journaliste avait, il

Read more via:

["Alerte rouge sur le saumon"](#)

["Les secrets du saumon d'élevage"](#)

France 3 reported in November 2016: "Red Card For Organic Salmon"



The French newspaper Le Figaro linked to the TV report:

The image is a screenshot of a web page from Le Figaro. At the top, the logo 'LE FIGARO · fr' is visible. Below it, the navigation path is 'ECONOMIE > CONSOMMATION'. The main headline is 'Le saumon bio plus toxique que le non bio' in large black font. Below the headline, it says 'Par Elodie Tymen | Mis à jour le 24/11/2016 à 18:53 / Publié le 24/11/2016 à 13:19'. At the bottom of the screenshot, there is a small image of the magazine cover from the previous block, which is the subject of the article. The background of the page is a dark red color.

Red Card for Scottish Salmon:

In view of the [host of problems](#) - in particular [lice infestations](#) - GAAIA believes that a red alert should be issued on Scottish salmon.



GAAIA is not alone in giving Scottish salmon a red card. An assessment of eco-labels - "[How green is your eco-label? Comparing the environmental benefits of marine aquaculture standards](#)" - published in 2011 by the University of Victoria ranked Label Rouge 'red' (i.e. avoid) with a zero score!

Figure V: Distance to Green: BOI rating results (*Absolute Performance Scores for Atlantic salmon*)

The proposed U.S. National Organic Standard is also the only standard to achieve BOI's green rating. Similar to the MBA results, 12 of 17 standards fall into BOI's yellow category and four into its red category.

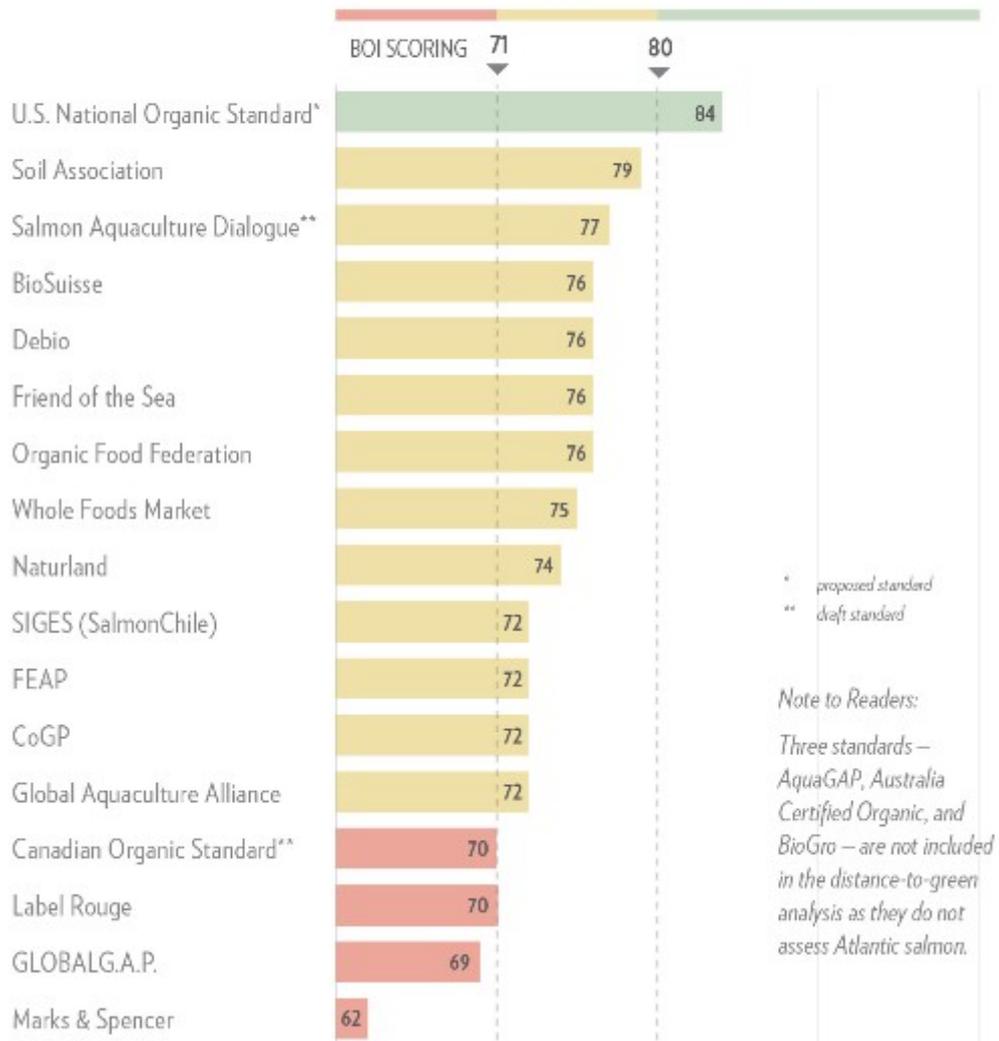
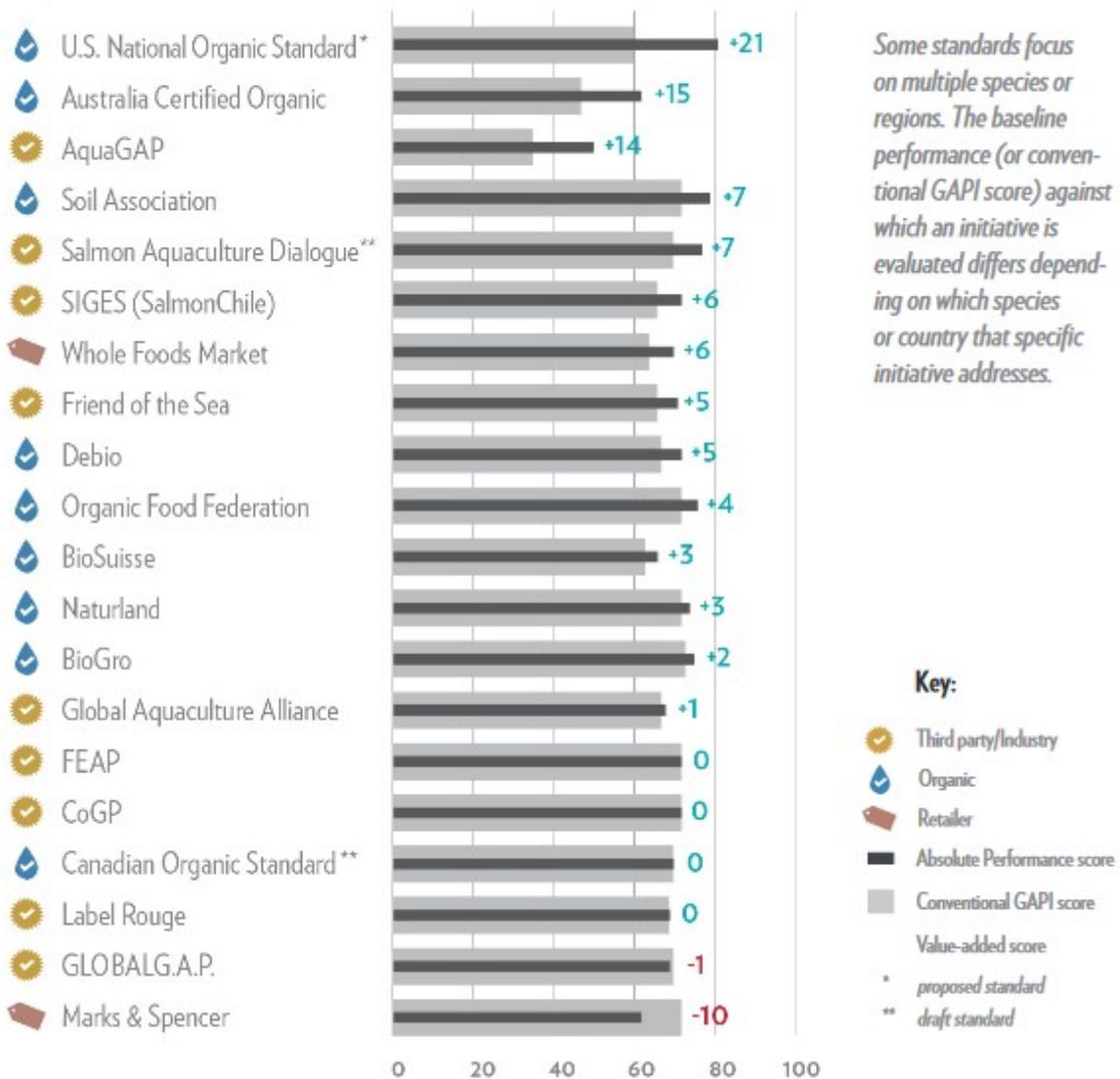


Figure III: Value-Added Scores (for all species evaluated)



Some standards focus on multiple species or regions. The baseline performance (or conventional GAPI score) against which an initiative is evaluated differs depending on which species or country that specific initiative addresses.

The full report - [online here](#) - includes:

"While many eco-labels have won consumer confidence, an alarming number of the standards do not address several major impact categories. Label Rouge, for instance, does not — at least publicly — offer standards for any of the 10 environmental impact areas assessed by GAPI".

Label Rouge (Atlantic salmon, Turbot)

Source: GLOBALG.A.P Control Points and Compliance Criteria Integrated Farm Assurance-Aquaculture module-
Final Version 4.0 March 2011

Relevant Initiative Criteria (<i>excerpted from source</i>)	Data Used for Assessment
Antibiotics (ANTI) <i>No standards available online</i>	Applied average country data: No standard
Biochemical Oxygen Demand (BOD) <i>No standards available online</i>	Applied average country data: No standard
Capture-Based Aquaculture (CAP) <i>No standards available online</i>	Applied average country data: No standard
Copper-Based Antifoulants (COP) <i>No standards available online</i>	Applied average country data: No standard
Ecological Energy (ECO-E) <i>No standards available online</i>	Applied average country data: No standard

Ecological Energy (ECOE) <i>No standards available online</i>	Applied average country data: No standard
Escapes (ESC) <i>No standards available online</i>	Applied average country data: No standard
Sustainability of Feed (FEED) <i>No standards available online</i>	Applied average country data: No standard
Industrial Energy (INDE) <i>No standards available online</i>	Applied average country data: No standard
Parasiticides (PARA) <i>No standards available online</i>	Applied average country data: No standard
Pathogens (PATH) <i>No standards available online</i>	Applied average country data: No standard

Another 2007 report by WWF - "[Benchmarking Study: Certification Programmes for Aquaculture - Environmental Impacts, Social Issues and Animal Welfare](#)" - did not even review Label Rouge because there was "no information available on the standards with regard to sustainability".

 <p>Label Rouge</p> <p>France</p>	<p>Label Rouge is a food quality label issued by the French Ministry of Agriculture and Fishing. It has been widely recognised as a benchmark label for premium quality of food – encompassing the primary production process as well as the manufacturing of the finished products. The requirements of Label Rouge certification were developed by food specialists to be later approved by the French National Commission for Labelling and Certification of Agricultural and Food Products. All conditions must be finally approved by the French Ministry of Agriculture and Fishing. Conditions for approval by Label Rouge primarily encompass food-quality criteria such as flavour, taste and texture as well as stringent requirements with regards food safety, hygiene and traceability. Label Rouge-certified products claim to be produced also in respect of the environment. Label Rouge currently certifies more than 8 products from aquaculture origin. All Label Rouge products are regularly inspected by independent inspection bodies which are officially accredited by COFRAC (Comité Français d’Accréditation).</p>
<p>Certified Species:</p>	<ul style="list-style-type: none"> - Atlantic Salmon (<i>Salmo salar</i>) Origin: Scotland - Smoked Salmon (<i>Salmo salar</i>) Origin: Norway, Ireland and Scotland - European Sea Bass (<i>Dicentrarchus labrax</i>) Origin: France - Turbot (<i>Psetta maxima</i>) Origin: France - Black Tiger Shrimp (<i>Penaeus monodon</i>) Origin: Madagascar
<p>Reason for not selecting</p>	<ul style="list-style-type: none"> - Food-quality focused label only - No information available on the standards with regards sustainability

6.3 Not selected Standards

The following aquaculture certification programmes have not been selected for the benchmarking analysis due to the reasons stated below (see section 4.3). These programmes cannot be recommended by WWF and are therefore rated as encompassing serious shortfalls.

X Serious Shortfalls

Standard	Comments
 <p>Label Rouge France</p>	<p>No transparency with regards standard guidelines and requirements that must be followed by producers. No coverage of environmental and social issues in the standards guidelines that exceed legislation requirements.</p>

Not Up to Standard:

Despite repeated requests from GAAIA to the SSPO, Label Rouge and the companies supplying Scottish salmon via the Label Rouge scheme no copy of the certification scheme was made available.

"To obtain this recognition [Label Rouge], a very stringent set of standards prepared by a group of producers must be approved," [claimed the SSPO in October 2016](#). "These standards

establish the criteria which the product must meet throughout the production chain, including farming techniques, feed, processing and distribution".

The Label Rouge [web-site](#) does however refer to a "quality manual for Label Rouge LA 33/90":



Exceptional quality
Quality flavour traceability
freshness

A benchmark for quality

The quality manual for Label Rouge LA 33/90 specifies all the requirements for attaining this superior quality standard.
The PGI manual defines the criteria for product origin.
The following are significant elements of Label Rouge Scottish salmon's exceptional quality :

- The feed is composed entirely of products of marine origin, vegetable materials, vitamins and carotenoids
- The flesh contains a maximum of 16% lipid
- An identification system is implemented to ensure traceability of the salmon throughout the production process up to point of sale, guaranteeing origin and compliance with the stringent production criteria
- Freshness guaranteed by an "eat by date" of 10 days after harvesting
- Salmon are reared in accordance with codes of best practice and with respect for fish welfare, the environment and sustainability
- Maximum stocking density in seawater pens is 1.5% fish and 98.5% water
- Guaranteed Scottish origin

A copy (in French) of Label Rouge LA 33/90 was tracked down [online here](#):

CAHIER DES CHARGES

LABEL ROUGE

n° LA 33-90 « SAUMON »

Caractéristiques communicantes :

- La chair contient un niveau de lipides maîtrisé.
- Elevé au minimum 12 mois en mer à faible densité.
- Un système d'identification garantit la traçabilité des saumons LA 33/90

Ce cahier des charges ne saurait préjuger de la rédaction finale qui sera retenue après instruction par le comité national compétent de l'INAO sur la base notamment des résultats de la procédure nationale d'opposition

Organisme de Défense et de Gestion

Scottish Quality Salmon Ltd (SQS)

Dum, Isla Road,
PERTH PH2 7HG

Président : Alan Balfour

Directeur Général : Scott Landsburgh

Signé, le 19 novembre 2013	 SCOTT LANDSBURGH (Directeur Général de l'ODG)
Objet / Modification	Date de validation
Modification	

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"This manual is the property of SQS Ltd," [warns the first page of the document](#). "Any representation or reproduction in whole or in part may not be made without the written consent of SQS Ltd."

GAAIA has asked for permission to reproduce the document but feels that the public has a right to know what the Label Rouge standard requires (especially if [the European Union and Scottish Government are funding a "Label Rouge marketing campaign" to the tune of £36,834.07](#)).

Here's a few pages - with the first (page 18) stating that the minimum colour is #26 on the [SalmoFan](#) (for more on the SalmoFan and artificial colourings please read [online here](#)) and the fat content should be up to 16%:

7 PRINCIPAUX POINTS A CONTROLER

Etape	Description	Point de Contrôle	Valeur Cible	Méthode d'évaluation
1	Elevage en eau de mer	Contrôle pré-récolte	Coloration : 26 minimum au SalmoFan Teneur en lipides dans la chair : ≤ 3kg : 6% - 14%, > 3kg : 8% - 16% Echantillon représentatif de la population de saumon concernée	Visuel Documentaire Analyse
2	Aliments	Réception des aliments à la ferme	Régime et composition des aliments livrés selon les exigences	Documentaire
3	Récolte	Avant le commencement de la récolte	Qualification du personnel	Visuel Documentaire
4	Conditionnement	Point de tri à l'opération d'éviscération	Tri selon la taille, surface ventrale pleine et arrondie, chair ferme sans parties molles, couleur de la peau iridescente et typique de l'espèce, présence de toutes les nageoires, les deux yeux intacts et sans défaut, les opercules intacts	Visuel Documentaire
5	Transformation	Au conditionnement des découpes	La portion doit avoir : une conformation typique ; la chair ferme sans parties molles et sans évidence de déchirure; une couleur minimum 26	Visuel Documentaire
6	Point de vente	Sur l'étal	Présence de la bague DLV/DLC correcte	Visuel Documentaire

ANNEXE II

LES CRITERES MICROBIOLOGIQUES A LA TRANSFORMATION PRIMAIRE

Critères Microbiologiques	<u>ufc/g par échantillons de chair</u> <u>ufc/cm² par prélèvement</u>
TVC à 30°C	N'excédant pas 50,000
<i>E. coli</i>	N'excédant pas 10
<i>Enterobacteriaceae</i>	N'excédant pas 100
<i>Coliformes</i>	N'excédant pas 10
<i>S. aureus</i>	N'excédant pas 50
<i>Listeria monocytogenes</i>	Non-détecté dans 25g ou l'équivalent pour le test par prélèvement (tige)
<i>Salmonelle</i>	Non-détecté dans 25g ou l'équivalent pour le test par prélèvement (tige)

Les tests devront être effectués utilisant des échantillons de chair excisés du saumon, ou des prélèvements par tige pris de zones spécifiques de ce poisson. Dans l'un ou l'autre cas, les échantillons doivent être prélevés de zones caractéristiques du poisson lesquelles sont les plus susceptibles d'être contaminées. Si des prélèvements sont pris avec une tige, ils doivent être prélevés utilisant les techniques en milieu stérile appropriées couvrant une surface de 10 cm x 10 cm ou l'équivalent.

ANNEXE III

LIGNES DIRECTRICES POUR LA COMPOSITION DES ALIMENTS

	Fryleau douce		Smolts de saumon		Saumon en cours de croissance	
	<u>Min</u>	<u>Max</u>	<u>Min</u>	Max	<u>Min</u>	Max
Farine de poissons	<u>30%</u>	70%	<u>30%</u>	70%	<u>30%</u>	70%
Huile de poissons	<u>0%</u>	20%	10%	30%	10%	30%
Protéines de poisson concentré	0	20%	0	15%	0	10%
Farine de crustacés	0	15%	0	15%	0	15%
PRODUITS D'ORIGINE VÉGÉTALE						
Légumes et <u>dérivés de légumes</u>	0	<u>30%</u>	0	<u>30%</u>	0	<u>30%</u>
Lupin et <u>dérivés de lupin</u>	0	<u>30%</u>	0	<u>30%</u>	0	<u>30%</u>
Mais et sous-produits de maïs	0	25%	0	25%	0	25%
Pommes de terre et <u>dérivés de pommes de terre</u>	0	<u>30%</u>	0	<u>30%</u>	0	<u>30%</u>
Grains de coiza et sous-produits de grains de coiza	0	20%	0	20%	0	20%
Soja et <u>sous-produits de soja</u>	0	<u>30%</u>	0	<u>30%</u>	0	<u>30%</u>
Tournesol et dérivés de tournesol	0	10%	0	15%	0	20%
Blé et sous-produits de blé	0	25%	0	25%	0	25%
Levure et sous-produits de levure	0	10%	0	8%	0	5%
<u>Algues et dérivés d'algues</u>	0	<u>10%</u>	0	<u>10%</u>	0	<u>10%</u>
SOURCES DES VITAMINES, MINÉRAUX ET CAROTENOÏDES						
Aminoacides <u>ajoutés</u>	0	1%	0	1%	0	1%
Antioxydants <u>autorisés</u>	0	150 mg/kg	0	150 mg/kg	0	150 mg/kg
<u>Bêtaïne</u>	0	2%	0	1%	0	1%
Llants	0	10%	0	10%	0	10%
Minéraux, y compris le sel	<u>0</u>	<u>8%</u>	<u>0</u>	<u>7%</u>	0	<u>7%</u>
Pré-mélange de vitamine	0	2%	0	2%	0	2%

Des pigments caroténoïdes selon les limites établies dans la réglementation européenne

Les ingrédients suivants sont interdits dans le régime alimentaire des saumons :

- Tout ingrédient à l'état brut, traité ou transformé provenant de salmonidés ;
- Tout ingrédient de protéines diététiques provenant d'animaux terrestres, les oiseaux y compris ;
- Tous médicaments et traitements vétérinaires autres que ceux détaillés dans la note explicative de SQS Ltd. sur les médicaments et traitements agréés dans ces Normes quand, sur l'ordre du Vétérinaire, ceux-ci ont été spécifiquement ajoutés pour le traitement d'infections ou de parasites ;
- Tout activateur de croissance, hormone ou tout stimulant d'appétit artificiel ;
- Tout ingrédient ou substance risquant de souiller la chair des poissons ;
- Tout autre ingrédient ou substance non mentionné dans ce cahier des charges.

The use of [artificial colourings to dye the flesh of farmed salmon](#) a deeper shade of red ([research has shown that consumers buy with their eyes and pay more for redder salmon](#)) is just one of the [many reasons](#) why.....

You can put lipstick on a salmon



but it's still a farmed salmon

The Label Rouge standards also permit the use of toxic chemicals (p11):

Chaque ferme d'élevage a un vétérinaire qualifié et expérimenté désigné, lequel donne ses conseils sur la santé et le bien-être des poissons.

Les médicaments et traitements vétérinaires autorisés dans le cadre du programme du label rouge n° LA 33-90 sont identifiés dans la note explicative de SQS Ltd sur les médicaments et traitements agréés. Après consultation avec les représentants des sociétés pharmaceutiques et d'autres fournisseurs des médicaments autorisés, cette note est mise à jour régulièrement.

Les renseignements précis et complets concernant l'utilisation de médicaments et de traitements sont enregistrés et les registres sont mis à disposition pour les contrôles.

Here's a rough translation (via [Google Translate](#)):

"Each breeding farm has a qualified and experienced veterinarian who advice on fish health and welfare. Veterinary medicinal products and veterinary treatments authorized under the label program Red No. LA 33-90 are identified in the SQS Ltd Explanatory Note on medicinal products and treatments. After consultation with the representatives of the Pharmaceutical companies and other suppliers of authorized medicines, this note is being day. Specific and complete information on the use of medicines and are recorded and the registers are made available for the checks."

And here's another reference in the standards to the use of toxic chemicals (p12):

Chaque ferme d'élevage a un vétérinaire qualifié et expérimenté désigné, lequel donne ses conseils sur la santé et le bien-être des poissons.

Dans les cas où le vétérinaire désigné considère que l'utilisation de médicaments est nécessaire pour le traitement des poissons, seuls les médicaments vétérinaires autorisés sont utilisés. Les médicaments vétérinaires autorisés sont identifiés dans la note explicative sur les médicaments et traitements agréés par SQS Ltd.

Here's a rough translation (via [Google Translate](#)):

"Each breeding farm has a qualified and experienced veterinarian who advice on fish health and welfare. In cases where the designated veterinarian considers that the use of medicinal necessary for the treatment of fish, only authorized veterinary medicinal products are used. The authorized veterinary medicinal products are identified in the Explanatory Note on medicines and treatments approved by SQS Ltd."

An '[Explanatory & Contextual Note](#)' provided by the industry's [Code of Good Practice](#) includes:

Veterinary medicines and treatments

The use of authorised veterinary medicines and other treatments to support and protect fish health and welfare is a proper and legitimate aspect of food-producing animal husbandry. The use of such treatments and measures to ensure that any medicine residues are properly cleared from fish flesh intended for human consumption is governed by law and, in all cases, veterinary medicines and other treatments must be used in such a way as to minimise the risk of unacceptable residues being present in fish at the point of harvest.

Medicinal products

Farmers have legal and ethical responsibilities to safeguard the health and wellbeing of the fish under their care. Farmers will normally involve their veterinary surgeon to assist them in discharging these responsibilities. Proactively protecting the health of farmed fish sometimes involves the use of veterinary medicinal products and other treatments, which are used responsibly and in accordance with the relevant legislation. Therapeutic medicinal products and vaccines are complementary to sound management and husbandry.

For details on the cocktail of chemicals given to Scottish salmon - as well as other reasons to give it a wide berth - please read "[25 Reasons to Boycott Scottish Salmon](#)".



The marketing for Label Rouge Scottish salmon highlights 'welfare' [claiming](#) that: "Careful monitoring, a balanced diet to satisfy the natural requirements of the fish and, above all, an environment respectful of their needs ensure the sustainable production of a high quality salmon".



Salmon welfare



A prime concern for the farmer

A significant focus of production is the welfare of the salmon, on which the health and quality of fish flesh depend.

Stocking density in the pens is normally restricted to 1.5% fish and 98.5% water. This low density allows the fish to move around with ease, reduces stress, contributes to good health and guarantees high flesh quality.

Careful monitoring, a balanced diet to satisfy the natural requirements of the fish and, above all, an environment respectful of their needs ensure the sustainable production of a high quality salmon.

Label Rouge salmon takes time to grow. The average lifespan of a Label Rouge Scottish salmon is two to three years. The fish can spend up to 15 months in freshwater before being transferred to seawater where they can remain for a period between 12 and 36 months, depending on the size of the fish when harvested.

Yet the Label Rouge quality mark does not even begin to tackle the issues of environmental sustainability. Moreover, the recent [mass mortalities of farmed salmon due to the Thermolicer](#) and [poisoning by Hydrogen Peroxide](#) - both lethal incidents taking place at salmon farms operated by Label Rouge accredited Marine Harvest - raises serious question marks about salmon welfare.



Read more via:

[Compassion in World Farming: "Scottish salmon farms pour chemicals on parasites"](#)

[Compassion in World Farming: "Scottish intensive salmon farming plumbs new depths"](#)

Scottish Government support for Label Rouge marketing campaign:

Please note that a [Scottish Government press release](#) (20 February 2017) referred to [various awards](#) - including the [following award in January 2017](#):

Reference	Applicant Name	Description	Location	Postcode	EU Priority	Total Project	Grant Amount	EMFF	SG	Other National
SCO1430	Scottish Quality Salmon Ltd.	Label Rouge marketing campaign	Perth	PH2 7HG	5	£ 73,668.14	£ 36,834.07	£ 27,625.55	£ 9,208.52	£ -

Fish Farming Expert [reported](#) (21 February 2017): "Perth-based Scottish Quality Salmon is set to benefit from an award of £36,834 to assist in a Label Rouge Scottish salmon marketing campaign."

The financial backing of the Scottish Government to the tune of £9,208.52 is not surprising given their support for Scottish salmon farming. Here's the Minister for Environment [speaking in 2011](#):

“ The French are renowned for their exacting food standards and Label Rouge Scottish Salmon – farmed in our cool, clear waters – out performs its competitors for quality, taste and texture. I’m sure it will continue to be the benchmark for top-quality farmed salmon for many years to come ”

Roseanna Cunningham
Minister for Environment, February 2011



And here's the then First Minister of Scotland, Alex Salmond, [promoting Label Rouge Scottish salmon in 2011](#):



(L-R) Alex Salmond, Michel Blanchet and Scott Landsburgh. (Photo: Paul-Olivier Doury, Scottish Government)

Premium Scottish salmon exports increase substantially



(UNITED KINGDOM, 2/28/2011)

Exports of Scotland's premium salmon product have increased to record levels for the second year in succession.

Supported by the Scottish Government and Scottish Development International (SDI), exports of **Label Rouge Scottish Salmon** have increased by 7 per cent, rising from 7,251 tonnes in 2009 to 7,743 tonnes in 2010. This follows a 19 per cent increase compared to the previous year.

The **Label Rouge** accolade is awarded by the French Government to products of superior quality, particularly in relation to taste. Scottish salmon was the first non-French food to receive this accolade back in 1992.



Scott Landsburgh, chief executive of Scottish Quality Salmon, the promotional and management body for Label Rouge Scottish Salmon, said: "This is great news for producers of Label Rouge Scottish Salmon. The strong export trade has been built solidly on provenance, the product's PGI status and premium taste and quality."

The [article continued](#):

Label Rouge Scottish Salmon is the equivalent of 5 per cent of the total Scottish salmon production. Recognition by one of the world's most highly-starred groups of culinary experts, the Master Chefs of France, has helped the growth in popularity of Label Rouge Scottish Salmon.

Supported by the Scottish Government through a European Fisheries Fund (EFF) grant, First Minister Alex Salmond launched a marketing campaign to promote Label Rouge Scottish Salmon to discerning European consumers in Paris in February 2010.



First Minister Alex Salmond launches his campaign to promote Label Rouge Scottish Salmon in Paris. (Paul-Olivier Doury, Scottish Government)

GAAIA believes that the [image used to market Label Rouge Scottish salmon](#) is misleading:



In view of the [industry's ongoing problems](#) and [public relations disaster](#), a darker and more menacing image is more appropriate:



Scottish Salmon' Seal of Disapproval:

"The French government accredits the Label Rouge status only to the best food, including the top-rated Scottish salmon, meaning the most discerning of diners will demand it," gushed [The Scotsman](#) in a puff-piece promoting Label Rouge in 2012. "But the quality can only be enjoyed if it is delivered; hence the long journey, made as quickly as possible, to grace the tables of Paris with this top Scottish export," continued the article which show-cased Label Rouge supplier Scottish Sea Farms and their processing plant at South Shian.



The Scottish salmon run



Scottish Sea Farms Salmon Processing Plant at South Shian. Picture Robert Perry

Published: 00:00 Saturday 26 May 2012

"The delivery starts far from the world of city-centre restaurants," continued the May 2012 [article](#). "The Sound of Mull is enjoying an early summer as a calm sea reflects the glow of a soft evening sun, surrounded by the rugged mountains of Morvern. Ronja Skye, a specially designed vessel known as a well boat, is beginning its work at a fish farm on the water. Using a large pipe, it is literally vacuuming up the salmon and seawater into tanks on the decks. Still alive, the fish are taken towards the shore and a pontoon stretching out on to Loch Creran which holds another pipe. Early the next morning the fish are moved into this and forced by the flow of water to swim into the South Shian processing plant operated by Scottish Sea Farms north of Oban".



The processing plant where they are prepared for the journey to Paris and the customers. Picture: Robert Perry

"A Scottish fish farming plant, whose workers complained of a mystery illness, had been reprimanded by the US Food and Drug Administration (FDA) for "serious violations" of food safety rules on pesticides in salmon," reported [The Sunday Herald](#) in October 2012.



SATURDAY 27 OCTOBER 2012

Fish farm at centre of mystery illness was warned over safety by US agency

exclusive By Rob Edwards Environment Editor

A Scottish fish farming plant, whose workers complained of a mystery illness, had been reprimanded by the US Food and Drug Administration (FDA) for "serious violations" of food safety rules on pesticides in salmon.

"A processing plant at Connel, in Argyll, which is run by Scottish Sea Farms, was warned by the FDA in March that it was in breach of US federal regulations," continued [The Sunday Herald](#). "Your firm's aquaculture farmed salmon appear to be adulterated," the FDA said, "in that the products have been prepared, packed, or held under conditions whereby they may have been rendered injurious to health."

"Staff at Scottish Sea Farms site in Connel, left their posts on October 11 after feeling ill and coughing and vomiting," reported [Fish Update](#) in October 2012. "One Scottish Sea Farms employee, who did not wish to be named, said the sickness had been ongoing for 'two to three' weeks."

FISHupdate.com

Scottish Sea Farms staff walk out over sickness

Published: 24 October, 2012

AN INVESTIGATION is continuing into the cause of a sickness which saw staff in the processing plant of a west coast of Scotland fish farm walk out over fears for their health.



Staff at Scottish Sea Farms site in Connel, left their posts on October 11 after feeling ill and coughing and vomiting.

One Scottish Sea Farms employee, who did not wish to be named, said the sickness had been ongoing for 'two to three' weeks.

The staff member has worked at the South Shian site, which employs 37 people in the processing area, for several years and has never experienced issues like this before.

He said: 'Everyone in the processing area is coughing, vomiting and feeling like their chest is tight. Over 20 people are feeling ill on a daily basis.'

For more details read: "[Salmon Farming is Sickening: FDA warning for "adulterated" Scottish farmed salmon "injurious to health"](#)"

In March 2012, the Food & Drug Administration (FDA) [warned](#) Scottish Sea Farms following inspection failures at the same processing plant in South Shian, Connel. "Your firm's aquaculture farmed salmon appear to be adulterated, in that the products have been prepared, packed, or held under conditions whereby they may have been rendered injurious to health," warned the FDA's Division of Enforcement.

FDA U.S. Food and Drug Administration
Protecting and Promoting *Your* Health

Home Food Drugs Medical Devices Vaccines, Blood & Biologics Animal & Veterinary Cosmetics Radiation-Emitting Products

Food
Home Food Guidance, Compliance & Regulatory Information Compliance & Enforcement

Seafood Processing Facility - Scottish Sea Farms, Ltd.
DEPARTMENT OF HEALTH & HUMAN SERVICES Public Health Service
Food and Drug Administration
College Park, MD 20740

March 22, 2012

Mr. James Gallagher
Managing Director
Scottish Sea Farms, Ltd.
Laurel House, Laurel Hill Business Park, Polmaise Road
Stirling, Stirlingshire
FK7 9JQ Scotland, United Kingdom

Reference No.: 288277

Dear Mr. Gallagher:

We inspected your seafood processing facility, Scottish Sea Farms Ltd., located at South Shian, Connel, Argyll PA37 1SB, Scotland, United Kingdom, on September 26-27, 2011. During that inspection, we found that you had serious violations of the seafood Hazard Analysis and Critical Control Point (HACCP) regulation, Title 21, Code of Federal Regulations, Part 123 (21 CFR 123). That inspection resulted in FDA's issuance of an FDA-483, Inspectional Observations, listing the deviations found at your firm at the conclusion of the inspection.

Read more via "[FDA Health Warning for Scottish Farmed Salmon](#)"

The Scotsman failed to report on the FDA warning (which must have slipped the mind of the management at Scottish Sea Farms) and it was two years too early to report on the [death of a humpback whale killed in a salmon farm operated by Scottish Sea Farms in the Sound of Mull](#).

"A young humpback whale found drowned off the coast of Mull died after swimming into a fish farm, vets believe," [reported The Press & Journal](#) in 2014. "The animal was found dead beneath the nets of a salmon pen."

The Press and Journal

Humpback Whale died after swimming into fish farm

by RITA CAMPBELL July 5, 2014, 8:51 am



Read more via "[Salmon Farming Kills Whales](#)" and "[Humpback Whale Post Mortem Suggests Entanglement in Salmon Farm](#)"

The killing of marine mammals is just one of the "[25 Reasons to Boycott Scottish Salmon](#)" - and Scottish Sea Farms and the other Label Rouge suppliers Marine Harvest, the Scottish Salmon Company, Cooke Aquaculture and Loch Duart have racked up a significant death count as the corpses of dead seals shot by salmon farms pile up around Scotland.



"The documents show that in 2013 and 2014 more than a third of Scotland's 200 fish farms shot at least one seal, with a total of 173 mammals killed," [reported The Sunday Times](#) in 2015 following a [ruling by the Scottish Information Commissioner](#) forcing the disclosure of the [names of salmon farms killing seals](#). "Of these, 56 were executed by Scottish Seafarms, which supplies salmon to Marks & Spencer. Hjaltland Seafarms/Grieg Seafood shot 36, and The Scottish Salmon Company killed 23. Data returned by fish farms suggest that very few seal carcasses are ever recovered."



"So now Scottish Sea Farms, which supplies Lochmuir-branded salmon to Marks and Spencer, can be named as the company that has killed the most seals since 2013," [reported The Sunday Herald](#) in 2015.



The latest data on the killing of seals by salmon farms reveals the following deaths in 2016:



Read more details on Scotland's serial seal killers [online here](#).

"In order for farmed Scottish salmon to receive accreditations such as the RSPCA's Freedom Food or the Label Rouge in France – salmon is the first non-French product to receive that accolade – a gun can only be used as a last resort when seals are causing a problem," [reported The Scotsman](#) in 2012. "Before Dave picks up his high-powered rifle, a string of deterrents have to be in place. These include ensuring the strengthened circular nets – which form the cage to hold the salmon – are weighted down 16 metres below the surface, making them hard to penetrate. In addition, a screen is placed around the bottom, so any dead fish cannot be seen by seals – these fish, along with waste is removed every two days using a giant vacuum cleaner. Divers are also deployed every fortnight to check for any holes in the nets. Sonar devices – known as seal scarers – are also deployed. The sound can also affect dolphins, porpoises and whales, so their use is regulated and recorded.

"If those measures don't work, says Dave, they have to kill seals: "If all else fails you unfortunately have to dispose of them, shoot them." In practice, killing a seal is much like deerstalking, with the overriding aim to get a clean kill. Dave says: "It is a patience game; you aim for one clean safe shot so there is the minimum of stress to the animal. It is always a head shot – it causes instant death."

Read more via "[Seal killing: A vital part of preserving Scottish salmon](#)"

Sadly, Scotland's [trigger-happy salmon farmers](#) have interpreted 'last resort' rather loosely.

The Sunday Times reported in 2015:

THE SUNDAY TIMES

Seal killing slips through the net

Mark Macaskill Published: 29 November 2015

Comment (undefined) Print



Fewer seals are being shot overall, but numbers last year rose 20% (Terry Eve Photography/Getty)

JUST one in five salmon farms in Scotland has installed the most effective method of deterring seals, data reveals, prompting fresh criticism of claims that the animals are shot as "a last resort".

Scottish environment secretary Richard Lochhead has said that 80% of salmon farms do not use anti-predator nets to prevent seals attacking salmon cages.

While all sites in Scotland are fitted with some form of seal deterrent, evidence suggests that anti-predator nets, which encompass the entire farm and provide a first wall of defence against marine predators, are the most effective, and at an average cost of £1m to install, the most expensive.

The latest data on seals shot by salmon farms, covering January-July of this year, shows that Grieg Seafood, which has fitted anti-predator nets at its farms, killed one seal. Companies that have not fitted anti-predator nets have shot many more. They include Marine Harvest, which killed 15 seals, Scottish Sea Farms (12) and the Scottish Salmon Company (11).

Read more via "[Scottish Salmon Blinded by Seal Killing](#)"

Label Rouge suppliers - Marine Harvest, Scottish Sea Farms, the Scottish Salmon Company, Cooke Aquaculture and Loch Duart - continue to kill seals.



Data [published online by the Scottish Government for 2016](#) (up to October) reveals the following seals killed by Label Rouge suppliers:

Marine Harvest: 17 dead seals

Hellisay FS1261 - 2 dead seals
Ornish FS0531 - 2 dead seals
Marulaig FS0865 - 1 dead seal
Eilean Grianain FS1176 - 1 dead seal
Isle Ewe FS0767 - 2 dead seals
Torrison FS0814 - 1 dead seal
Greshornish FS0698 - 1 dead seal
Cairidh FS0252 - 2 dead seals
Linnhe FS0240 - 1 dead seal
Maol Ban FS0519 - 1 dead seal
Maol Ban FS0839 - 1 dead seal
Creag an t Sagairt FS0605 - 1 dead seal
Kingairloch FS0241 - 1 dead seal

Scottish Sea Farms: 11 dead seals

Shapinsay FS0602 - 2 dead seals
Bight of Bellister, Dury Voe FS1274 - 2 dead seals
Vidlin North FS0299 - 1 dead seal
Slocka Ronas Voe FS0621 - 3 dead seals
Fiunary FS0696 - 1 dead seal
Kishorn West FS0340 - 1 dead seal

Loch Spelve (A) FS0708 - 1 dead seal

Cooke Aquaculture: 8 dead seals

Ouseness FS1209 - 5 dead seals
Djubawick FS0656 - 1 dead seal
Winna Ness FS0871 - 1 dead seal
Stead of Aithness FS0637 - 1 dead seal

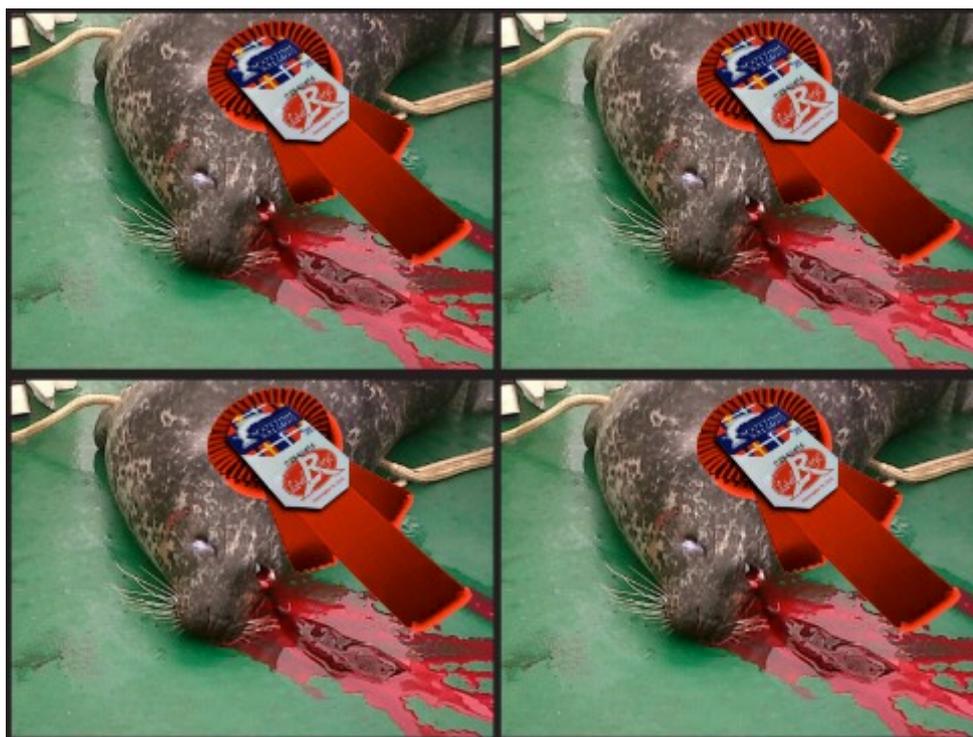
Loch Duart: 6 dead seals

Sound of Harris FS0065 - 5 dead seals
Loch Carnan FS1280 - 1 dead seal

Scottish Salmon Company: 2 dead seals

Taranaish FS0853 - 1 dead seal
Gometra FS1267 - 1 dead seal

How many of these dead seals were killed at Label Rouge accredited salmon farms?



Download seal killing data (2011-2016) published by the Scottish Government [online here](#)



Read more via ["Cecil the Seal Killers Named & Shamed in Scotland - Call for Boycott of "Seal Unfriendly" Scottish Salmon"](#)

Master Chefs of France Led A Merry Dance:

Quelle horreur - the [Master Chefs of France](#) are shamefully promoting Label Rouge Scottish salmon!



"Label Rouge Scottish salmon welcomes [Master Chefs of France](#)," boasted a [press release](#) issued by the SSPO in October 2016 during a visit to the Scottish Salmon Company's [lice-ridden operations in Loch Fyne](#).

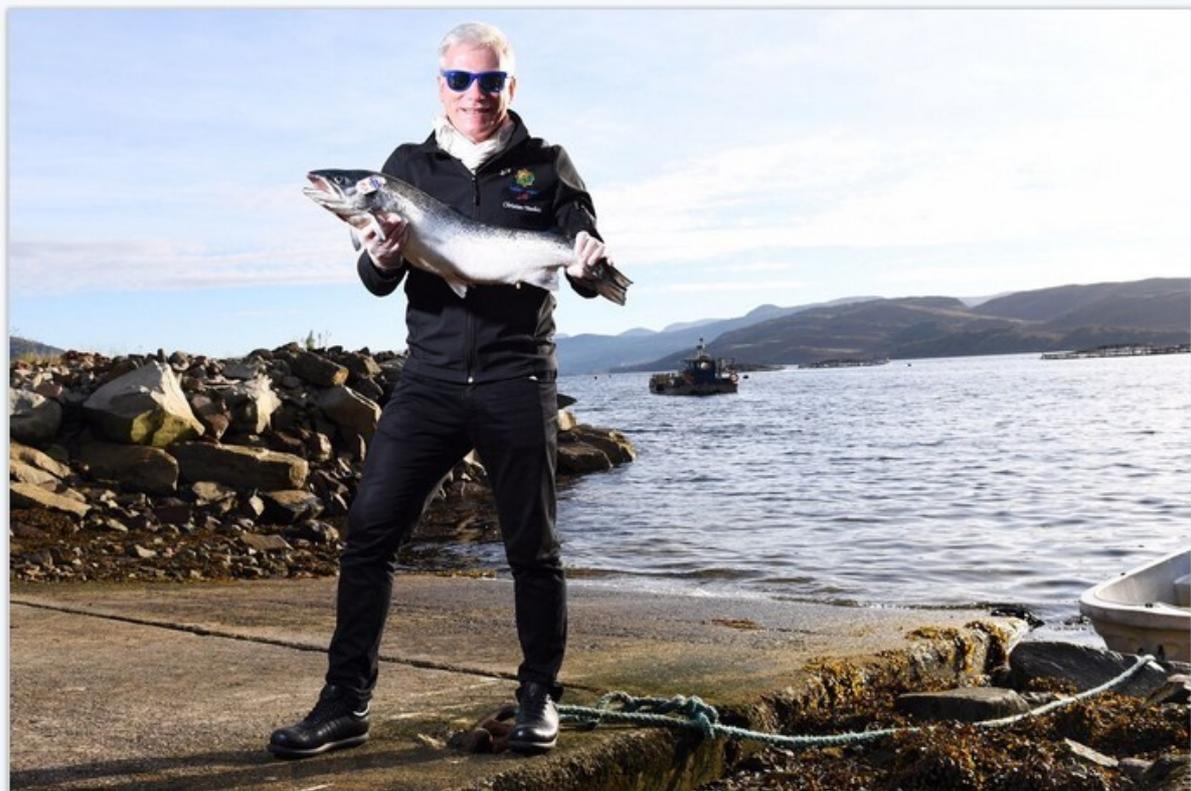
Craig Anderson, Managing Director at The Scottish Salmon Company said:

"Scottish salmon is globally renowned as the finest quality. We were delighted to welcome the Master Chefs of France to show them the dedication that goes into the healthy growth of our Label Rouge Scottish salmon."

Scott Landsburgh, chief executive of Scottish Salmon Producers' Organisation said:

"As Label Rouge Scottish salmon approaches its 25th Anniversary, the Auld Alliance with the Master Chefs of France continues to go from strength to strength. These esteemed culinary masters work with the world's best ingredients, and it's a testament to our producers they choose to rely on Scottish salmon to meet their demands. The industry's commitment to produce the best fish possible is driving the success of Scottish salmon at home and in export markets, and is the reason why Scottish salmon firmly remains Scotland's number one food export, year on year".

French chefs supporting Label Rouge Scottish salmon include Christian Têtedoie, President of the Master Chefs of France, who seems to be on an increasingly slippery slope:



Here's French 'Master Chef' [Christophe Prudhomme](#) holding up high a Label Rouge Scottish salmon:



Watch a video of French chefs promoting Label Rouge Scottish salmon [online here](#):



Perhaps Monsieur Collan should be asking what the salmon are fed? If he wants to know the answer - which includes artificial colourings and a feed contaminated in cancer-causing chemicals and which may soon contain chicken and pig products - he should read "[25 Reasons to Boycott Scottish Salmon](#)".



Monsieur Rougier may be a bit red-faced to find out that the whole ecosystem around Scottish salmon farms is [contaminated with the toxic chemicals Teflubenzuron and Emamectin benzoate](#).

Here's the [45 Scottish lochs](#) (including Loch Fyne where the Master Chefs of France visited) contaminated by Label Rouge suppliers including Marine Harvest, the Scottish Salmon Company, Loch Duart and Scottish Sea Farms:

THE 45 CONTAMINATED LOCHS		
Inner Sound, Highland	Kilbrannan Sound, Argyll and Bute	Lax Firth, Shetland
Loch a Chairn Bhain, Highland	Loch Craignish, Argyll and Bute	Off Lunna Ness, Shetland
Loch Alsh, Highland	Loch Creran, Argyll and Bute	Olnafirth, Shetland
Loch Bracadale, Highland	Loch Fyne, Argyll and Bute	Ronas Voe, Shetland
Loch Broom, Highland	Loch Spelve, Argyll and Bute	Swarbacks Minn, Shetland
Loch Duich, Highland	Loch Tuath, Argyll and Bute	The Deeps, Shetland
Loch Ewe, Highland	Shuna Sound, Argyll and Bute	East Loch Tarbert, Eilean Siar
Loch Kishorn, Highland	Sound of Gigha, Argyll and Bute	Loch Boisdale, Eilean Siar
Loch Laxford, Highland	Sound of Jura, Argyll and Bute	Loch Erisort, Eilean Siar
Loch Linnhe, Highland	Sound of Mull, Argyll and Bute	Loch Roag, Eilean Siar
Loch Nevis, Highland	Cat Firth, Shetland	Loch Seaforth, Eilean Siar
Loch Sunart, Highland	Clift Sound, Shetland	Loch Shell, Eilean Siar
Loch Torridon, Highland	Clousta Voe, Shetland	Loch Skipport, Eilean Siar
Sound of Raasay, Highland	Colla Firth, Shetland	Lamlash Bay, North Ayrshire
Firth of Lorn, Argyll and Bute	Dury Voe, Shetland	

Source: Scottish Environment Protection Agency

Read more via "[Toxic Toilets: Salmon Farms Pollute Scotland's Lochs](#)" and [Front Page of Sunday Herald: "Revealed: Scandal of 45 Lochs Trashed by Pollution"](#)

The [promotional video](#) also includes French chef Michel Philibert claiming that "Scottish farmed salmon is a lot healthier, finer and leaner".



Monsieur Philibert should read "[25 Reasons to Boycott Scottish Salmon](#)" and he would realise that farmed salmon is not only fatty and unhealthy but it is contaminated with cancer-causing chemicals not to mention artificial colourings, infectious diseases and sea lice.



The Master Chefs of France and the French Government who endorse Label Rouge Scottish salmon should also take the time to read "[25 Years of Scottish Salmon Shame](#)" - including:

BBC NEWS

You are in: UK: **Scotland**

Front Page Wednesday, 19 July, 2000, 17:12 GMT 18:12 UK

World

Salmon producer kicked out

UK

England

Northern

Ireland

Scotland

Wales

UK Politics

Business

Sci/Tech

Health

Education

Entertainment

Talking Point

In Depth

AudioVideo



The farm has been investigated before

A Scottish farmed salmon producer has been expelled from an industry body following an inquiry into allegations of malpractice.

Scottish Quality Salmon said it took the decision after an independent investigation into Ardessie Salmon, in Wester Ross, revealed a breach of quality standards.

The ruling means that Ardessie Salmon cannot sell its products under the quality assurance schemes Tartan Quality Mark and French Label Rouge.

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Illegal chemical 'used on salmon'



Environmentalists are concerned about fish farms
New concerns about the illegal use of chemicals in the salmon farming industry have been uncovered in a BBC Scotland investigation.

Environment correspondent Louise Batchelor "Jonathan Davis says an illegal chemical was used"  real 28k

While most salmon farmers maintain that they use the correct chemicals under licence, a former fish farm worker has revealed he treated fish with a product designed for horses and chickens.

Campaigners said the treatment was more lethal to the marine environment than sheep dip and have called for tighter regulation of the industry.

Nearly two decades after the [illegal use of toxic chemicals at Scottish salmon farms](#), we now have [state-sponsored toxic pollution](#) and a [sea lice crisis](#):

Salmon industry toxins soar by 1000 per cent

Mark Macaskill
January 1 2017, 12:01am,
The Sunday Times



Between 2006-16, farmed salmon production increased by 35 per cent while the use of chemicals to control flesh-eating lice rose 932 per cent

Scottish salmon farming's sea lice 'crisis'

By Douglas Fraser
Business/economy editor, Scotland

14 February 2017 | Scotland

Share



As the latest figures reveal a significant drop in the weight of Scottish salmon being farmed in the last three months of 2016, BBC Scotland's Business and Economy editor Douglas Fraser considers the impact of sea lice on the industry.

The Scottish salmon farming industry is facing major problems from sea lice, which have led to a cut in output, fast rising costs and a big rise in prices.

The problem is not new, but it has burgeoned during this decade. Chemicals have been extensively used, but lice are becoming increasingly resistant.

Here's a [Tweet from award-winning food writer Joanna Blythman](#):

 **Joanna Blythman**
@JoannaBlythman Following

Nice bit of ad jamming #farmedsalmon Label Rouge becomes Label Rogue 😂 Amusing and apt #sealice #antibiotics #bleach



Here's Joanna Blythman's article [published recently in The Grocer](#):

Scotland's farmed salmon industry stinks

23 Feb 2017 | Joanna Blythman

Print | Email | Share | Comment | Save

Scotland's salmon farming industry is being eaten away by sea lice, the parasite that stalks large concentrations of farmed fish. Latest figures from Marine Harvest, the Norwegian multinational that owns most of the Scottish 'farms', show that despite its self-styled reputation as a clean, green country, Scotland has by far the worst sea lice problem of any producer nation. In 2014, 28% of sites were affected; by 2015 that figure had jumped to 49%. Equivalent levels on Norwegian and Irish farms were 5% and 18% respectively.



No technical fix can control Scotland's now endemic lice, not even dosing every tonne of fish with 42 litres of hydrogen peroxide. The Thermolicer, a machine that immerses fish briefly in warm water, was presented as a solution until last year, when it cooked to death 95,000 fish in one incident. And no wonder lice are having a field day. These caged fish are already weakened by endemic amoebic gill disease, which generous doses of antibiotics barely contain.

Any image of Scottish aquaculture as a job-creating cottage industry has been washed away. Its business story is poor also. Politicians once cited the 6,000 jobs it sustained directly, but the true figure now stands at 2,200. Reduced output, combined with a hefty bill for drugs and chemicals, is making the industry less profitable, yet pushing up prices.

The gloss is off the Scottish salmon brand. Fewer and fewer aspiring restaurants put farmed salmon on their menu. Its image is dull at best, highly contentious at worst, and because it's so flabby and oily, even the best chefs toil to make something of it.

Yet Fergus Ewing, the Scottish secretary for the rural economy, backs the Norwegian salmon industry's plan to double its business in Scotland by 2030. And the Scottish Environmental Protection Agency is considering proposals to site the world's biggest salmon farm in Orkney or Shetland, even though by its own calculation, the faecal waste from the two million-fish mega-farm would be equivalent to the sewage from a city the size of Glasgow.

It's time for politicians to learn from experience. Scotland is already mired into dirty salmon farming. Don't make matters worse by going in any deeper.

Joanna Blythman is a journalist and author of Swallow This



Here's [data obtained from the Scottish Environment Protection Agency](#) on the use of toxic chemicals, mass mortalities and exceedances of SEPA's biomass limits by the five companies supplying Label Rouge Scottish salmon ([Cooke Aquaculture](#), [Scottish Sea Farms](#), [Marine Harvest](#), [The Scottish Salmon Company](#) and [Loch Duart](#)).

Chemical Use, Mortality & Biomass Exceedance data (2002-2016) from SEPA							
Operator	Morts (t)	Deltameth (g)	Cypermeth (g)	Azameth (g)	Teflubenz (g)	Em benzoate (g)	Biomass Exceedances (t)
Marine Harvest	43802	62831	37782	700344	131995	288706	24539
The Scottish Salmon Co	26060	36495	37503	382510	153600	158109	17301
Scottish Sea Farms	25060	12155	25509	330313	334207	137652	6503
Cooke Aquaculture	20535	348	724	57029	0	29341	12551
Loch Duart	7189	4806	11216	159290	92935	32612	920

Here's the top 20 biggest uses of the toxic chemicals Azamethiphos and Emamectin benzoate - dominated by Label Rouge suppliers Marine Harvest, Scottish Sea Farms, the Scottish Salmon Company and Cooke Aquaculture:

Top 20 Uses of Azamethiphos (2002-2016)					
Year	Azamethiphos (g)	Site Name	Operator	Receiving Water	Local Authority
01-Dec-15	13650	Ardintoul	Marine Harvest (Scotland) Ltd	Loch Alsh	Highland
01-Sep-16	10330	Soay Sound	Marine Harvest (Scotland) Ltd	West Loch Tarbert	Eilean Siar
01-Jun-14	7600	Gousam	The Scottish Salmon Company Ltd	Loch Roag	Eilean Siar
01-Feb-15	7350	Camas an Leim (Torrison)	Marine Harvest (Scotland) Ltd	Loch Torrison	Highland
01-Jul-08	7200	Brei Geo Offshore	Scottish Sea Farms Ltd	Sandsound Voe	Shetland Islands
01-Dec-10	7000	Burrastow	Cooke Aquaculture Scotland	Vaila Sound	Shetland Islands
01-Sep-08	6674	Camas an Leim (Torrison)	Marine Harvest (Scotland) Ltd	Loch Torrison	Highland
01-Sep-16	6340	Carradale (North)	Marine Harvest (Scotland) Ltd	Kilbrannan Sound	Argyll and Bute
01-Jan-16	6175	Ardintoul	Marine Harvest (Scotland) Ltd	Loch Alsh	Highland
01-Jun-15	5950	Camas an Leim (Torrison)	Marine Harvest (Scotland) Ltd	Loch Torrison	Highland
01-Jul-11	5920	Papa, East Head of Scalloway	Grieg Seafood Shetland Ltd	The Deeps	Shetland Islands
01-Jun-16	5850	Ardintoul	Marine Harvest (Scotland) Ltd	Loch Alsh	Highland
01-Aug-16	5800	Vuia Mor	The Scottish Salmon Company Ltd	Loch Roag	Eilean Siar
01-Oct-14	5700	Seaforth	Marine Harvest (Scotland) Ltd	Loch Seaforth	Eilean Siar
01-Sep-08	5307	Ardgour (Linnhe)	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Sep-11	5250	Aird Ardheslaig	The Scottish Salmon Company Ltd	Loch Sheildaig	Highland
01-Apr-15	5250	Camas an Leim (Torrison)	Marine Harvest (Scotland) Ltd	Loch Torrison	Highland
01-Mar-15	5250	Camas an Leim (Torrison)	Marine Harvest (Scotland) Ltd	Loch Torrison	Highland
01-Apr-15	5100	Isle of Ewe	Marine Harvest (Scotland) Ltd	Loch Ewe	Highland
01-Jul-08	4901	Fore Holm	Scottish Sea Farms Ltd	Sandsound Voe	Shetland Islands

Top 20 Uses of Emamectin Benzoate (2002-2016)					
Year	Em benz (g)	Site Name	Operator	Receiving Water	Local Authority
01-Dec-11	1474	Vidlin North	Scottish Sea Farms Ltd	Vidlin Voe	Shetland Islands
01-Jun-04	1313	Scallastle Bay	Scottish Sea Farms Ltd	Sound of Mull	Argyll and Bute
01-Jan-13	1272	Camas an Leim (Torrison)	Marine Harvest (Scotland) Ltd	Loch Torrison	Highland
01-Dec-11	1200	Bellister	Scottish Sea Farms Ltd	Dury Voe	Shetland Islands
01-Dec-03	1190	Binna Ness	Scottish Sea Farms Ltd	Stromness Voe	Shetland Islands
01-May-12	1175	Invasion Bay	Marine Harvest (Scotland) Ltd	Loch Sunart	Highland
01-Mar-11	1088	Ardgour (Linnhe)	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Feb-13	1064	Ardgour (Linnhe)	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Jun-04	1055	Greshornish	Marine Harvest (Scotland) Ltd	Loch Snizort	Highland
01-Jul-04	1050	Eishort	Marine Harvest (Scotland) Ltd	Loch Eishort	Highland
01-Dec-04	1049	Skipport Outer (Ornish)	Marine Harvest (Scotland) Ltd	Loch Skipport	Eilean Siar
01-Aug-11	1045	Ardgour (Linnhe)	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Oct-09	1007	Druimyeon Bay	The Scottish Salmon Company Ltd	Sound of Gigha	Argyll and Bute
01-Nov-11	1001	Maol Ban	Marine Harvest (Scotland) Ltd	Inner Sound	Highland
01-Dec-04	996	Gorsten	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Aug-04	978	Duich	Marine Harvest (Scotland) Ltd	Loch Duich	Highland
01-Mar-09	975	Gorsten	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Dec-04	975	Ardgour (Linnhe)	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Jun-04	969	Skipport Outer (Ornish)	Marine Harvest (Scotland) Ltd	Loch Skipport	Eilean Siar
01-Jun-12	945	Scallastle Bay	Scottish Sea Farms Ltd	Sound of Mull	Argyll and Bute

Here's the top 20 biggest mortalities - again dominated by Label Rouge suppliers:

Top 20 Sites for Mortalities (2002-2016)					
Year	Morts (kg)	Site Name	Operator	Receiving Water	Local Authority
01-Dec-15	640812	Cole Deep	Grieg Seafood Shetland Ltd	Gon Firth	Shetland Islands
01-Feb-10	564900	Pegal Bay	Cooke Aquaculture Scotland	Scapa Flow	Orkney Islands
01-Oct-13	494652.3731	Portnalong	Marine Harvest (Scotland) Ltd	Loch Bracadale	Highland
01-Apr-02	423165	Sand Sound, Bixter	Scottish Sea Farms Ltd	Sandsound Voe	Shetland Islands
01-Oct-14	392856.0973	Greshornish	Marine Harvest (Scotland) Ltd	Loch Snizort	Highland
01-Oct-14	361742.2665	Marulaig Bay	Marine Harvest (Scotland) Ltd	Loch Boisdale	Eilean Siar
01-Oct-12	340000	Setterness South	Grieg Seafood Shetland Ltd	Off Lunnans	Shetland Islands
01-Nov-14	330998.5855	Eilean Raineach	Marine Harvest (Scotland) Ltd	East Loch Tarbert	Eilean Siar
01-Aug-02	326520	Arbhair	Marine Harvest (Scotland) Ltd	Loch Leurbost	Eilean Siar
01-Aug-08	317940	Fiunary	Scottish Sea Farms Ltd	Sound of Mull	Highland
01-Nov-14	294281.1441	Greshornish	Marine Harvest (Scotland) Ltd	Loch Snizort	Highland
01-Oct-11	291056	St Molios	The Scottish Salmon Company Ltd	Lamlash Bay	North Ayrshire
01-Sep-16	289180.2091	Soay Sound	Marine Harvest (Scotland) Ltd	West Loch Tarbert	Eilean Siar
01-Nov-14	285003.843	Scotasay	Marine Harvest (Scotland) Ltd	East Loch Tarbert	Eilean Siar
01-Nov-07	271358	Chalmers Hope	Cooke Aquaculture Scotland	Scapa Flow	Orkney Islands
01-Feb-15	266341.487	Noster	Marine Harvest (Scotland) Ltd	Loch Seaforth	Eilean Siar
01-Feb-12	266000	Skewart Holm (Linga)	Grieg Seafood Shetland Ltd	Brindister Voe	Shetland Islands
01-Oct-12	260000	Collafirth Delting Site 3	Grieg Seafood Shetland Ltd	Colla Firth	Shetland Islands
01-Dec-15	257964.7395	Caolas a Deas East	Marine Harvest (Scotland) Ltd	Loch Shell	Eilean Siar
01-Nov-15	254409	Cole Deep	Grieg Seafood Shetland Ltd	Gon Firth	Shetland Islands

[Mortalities on Scottish salmon farms now stand at 10 million farmed salmon per year weighing in at 20,000 tonnes - that's a staggering mortality rate of 23.7%!]

And here's the top 20 biomass exceedances - again dominated by Label Rouge suppliers:

Top 20 Biomass Exceedances (t)						
Year	Biomass Exceedence (t)	Site Name	Operator	Maximum Biomass Allowed (t)	Receiving Water	Local Authority
01-Jul-02	827	East of Hildasay	Scottish Sea Farms Ltd	1500	The Deeps	Shetland Islands
01-Mar-14	800	Poll na Gille	Marine Harvest (Scotland) Ltd	1500	Sound of Jura	Argyll and Bute
01-Feb-14	778	Poll na Gille	Marine Harvest (Scotland) Ltd	1500	Sound of Jura	Argyll and Bute
01-Mar-03	717	Mid Taing	Cooke Aquaculture Scotland	500	Gruting Voe	Shetland Islands
01-Jan-14	682	Poll na Gille	Marine Harvest (Scotland) Ltd	1500	Sound of Jura	Argyll and Bute
01-Feb-03	675	Mid Taing	Cooke Aquaculture Scotland	500	Gruting Voe	Shetland Islands
01-Jan-02	581	Mid Loch Shell / Pairc - West (A & B cage groups)	Marine Harvest (Scotland) Ltd	1331	Loch Shell	Eilean Siar
01-Jun-03	573	Dales Voe (South)	Hunter Salmon	100	Dales Voe, Delting	Shetland Islands
01-Apr-10	569	Maol Ban	Marine Harvest (Scotland) Ltd	2250	Inner Sound	Highland
01-Aug-07	565	Erisort, North Shore West	Marine Harvest (Scotland) Ltd	1650	Loch Erisort	Eilean Siar
01-Dec-12	549	Callert (Leven)	Marine Harvest (Scotland) Ltd	1450	Loch Leven	Highland
01-Jun-02	517	East of Hildasay	Scottish Sea Farms Ltd	1500	The Deeps	Shetland Islands
01-Nov-07	514	Erisort, North Shore West	Marine Harvest (Scotland) Ltd	1650	Loch Erisort	Eilean Siar
01-Jun-07	508	Ardgour (Linnhe)	Marine Harvest (Scotland) Ltd	2500	Loch Linnhe	Highland
01-Aug-02	505	East of Hildasay	Scottish Sea Farms Ltd	1500	The Deeps	Shetland Islands
01-Oct-07	495	Erisort, North Shore West	Marine Harvest (Scotland) Ltd	1650	Loch Erisort	Eilean Siar
01-Feb-02	491	Mid Loch Shell / Pairc - West (A & B cage groups)	Marine Harvest (Scotland) Ltd	1331	Loch Shell	Eilean Siar
01-Jun-08	485	Wick of Belmont North	Cooke Aquaculture Scotland	1720	Bluemull Sound	Shetland Islands
01-Aug-07	482	Isle of Ewe	Marine Harvest (Scotland) Ltd	1027	Loch Ewe	Highland
01-May-03	480	Dales Voe (South)	Hunter Salmon	100	Dales Voe, Delting	Shetland Islands

Download all the data as an Excel spreadsheet [online here](#)

Read more via "[Press Release: Scottish Salmon's Lethal Legacy](#)" and "[The Sunday Times: Salmon industry toxins soar by 1000 per cent](#)"

In fact, since 2002 there have been over 858 biomass exceedances totalling 74,284 tonnes with Marine Harvest alone accounting for 24,539 tonnes of exceedances:

858 exceedances (2002-2016) totalling 74,284 tonnes	
Marine Harvest (#249)	= 24,539 t
The Scottish Salmon Company (#245)	= 17,301 t
Cooke Aquaculture (#128)	= 12,551 t
Scottish Sea Farms (#78)	= 6,503 t
Grieg Seafood (#49)	= 4,294 t
Loch Duart (#18)	= 920 t

Read more via "[Recipe for Ruin - SEPA Lifts Limits on Salmon Farms](#)"

The same story is illustrated by looking at [the use of the corrosive industrial bleach Hydrogen Peroxide](#) - once again dominated by Label Rouge suppliers. Here's the top 20 salmon farms using Hydrogen Peroxide in 2015 - including over 1 million litres at one [lice-infested Marine Harvest salmon farm in Loch Torridon](#):

Site Name	Operator (at date of submission)	Local Authority	Hydrogen Peroxide (litres)
Camas an Leim (Torridon)	Marine Harvest (Scotland) Ltd	Highland	1018616
Ardintoul	Marine Harvest (Scotland) Ltd	Highland	753450
Creag an Sagairt West	Marine Harvest (Scotland) Ltd	Highland	464529
North Havra	Grieg Seafood Shetland Ltd	Shetland Islands	424000
Easter Score Holm	Grieg Seafood Shetland Ltd	Shetland Islands	417700
East of Langa	Grieg Seafood Shetland Ltd	Shetland Islands	398600
Greanamul	The Scottish Salmon Company Ltd	Eilean Siar	394091
Poll na Gille	Marine Harvest (Scotland) Ltd	Argyll and Bute	387150
Sgeir Dughall	The Scottish Salmon Company Ltd	Highland	382272
Rubh an Trilleachain	Kames Fish Farming Ltd	Argyll and Bute	376000
Isle of Ewe	Marine Harvest (Scotland) Ltd	Highland	369250
Spoose Holm (Oxna)	Grieg Seafood Shetland Ltd	Shetland Islands	368600
Aird Ardheslaig	The Scottish Salmon Company Ltd	Highland	343548
West of Burwick	Grieg Seafood Shetland Ltd	Shetland Islands	335700
Soay Sound	Marine Harvest (Scotland) Ltd	Eilean Siar	287455
Sron	Marine Harvest (Scotland) Ltd	Highland	281700
Papa, East Head of Scalloway	Grieg Seafood Shetland Ltd	Shetland Islands	277000
Stulaigh Island	Marine Harvest (Scotland) Ltd	Eilean Siar	276959
Ardmaddy South	Marine Harvest (Scotland) Ltd	Argyll and Bute	271903
Erisort, North Shore East	Marine Harvest (Scotland) Ltd	Eilean Siar	271215

Download the SEPA data (2002-2015) as an Excel spreadsheet [online here](#)

Read more via "[Sky-Rocketing Chemical Use on Scottish Salmon Farms](#)" and "[The Sunday Times: 'Record chemical use 'of concern' to salmon giant'](#)"

The [use of antibiotics](#) is also dominated by Label Rouge suppliers - predominantly Marine Harvest who accounted for 87% of all antibiotics used (2002-2015) with Loch Duart, Scottish

Seafarms and Cooke Aquaculture also featuring in the list (the Scottish Salmon Company reported zero antibiotic use):

	Total Antibiotic Use (g)
Marine Harvest	14,153,064
Kames	379,404
Loch Duart	284,166
Grieg Seafood	248,830
Scottish Seafarms	123,411
Cooke Aquaculture	123,050

Aquatet (Oxytetracycline) was used by 101 salmon farms - here's the top 20 biggest users (Marine Harvest accounts for 19 out of the top 20):

Site ID	Year	Site Name	Licence	Operator	Local Authority	Aquatet (g)
ARDT1	2006	Ardintoul Bay	WPC/N/61833(01)	Marine Harvest (Scotland) Ltd	Highland	4039400
GORS2	2007	Gorsten North	WPC/N/73270	Marine Harvest (Scotland) Ltd	Highland	789000
ARDG1	2014	Ardgour (Linnhe)	CAR/L/1009970	Marine Harvest (Scotland) Ltd	Highland	761500
PORL1	2014	Portnalong	CAR/L/1002889	Marine Harvest (Scotland) Ltd	Highland	743400
CAS1	2007	Creag an Sagairt	WPC/N/61327(02)	Marine Harvest (Scotland) Ltd	Highland	575000
DUI1	2006	Duich	WPC/N/61865(01)	Marine Harvest (Scotland) Ltd	Highland	480000
CAS1	2009	Creag an Sagairt	CAR/L/1001816	Marine Harvest (Scotland) Ltd	Highland	480000
ARDG1	2008	Ardgour (Linnhe)	CAR/L/1009970	Marine Harvest (Scotland) Ltd	Highland	440500
MBM1	2009	Marulaig Bay	CAR/L/1028518	Marine Harvest (Scotland) Ltd	Eilean Siar	429000
GORS1	2005	Gorsten	WPC/N/70151	Marine Harvest (Scotland) Ltd	Highland	420000
ARDG1	2005	Ardgour (Linnhe)	WPC/N/61830(00)	Marine Harvest (Scotland) Ltd	Highland	375000
CAG1	2003	Camus Glas	WPC/N/0070126	Marine Harvest (Scotland) Ltd	Highland	337500
DUI1	2005	Duich	WPC/N/61865(00)	Marine Harvest (Scotland) Ltd	Highland	329985
FFMC04N	2012	Port na Moine North	CAR/L/1020918	Meridian	Argyll and Bute	316250
KING1	2006	Kingairloch	WPC/N/61831(01)	Marine Harvest (Scotland) Ltd	Highland	298800
INV1	2005	Invasion Bay	WPC/N/61386	Marine Harvest (Scotland) Ltd	Highland	274000
CAL1	2009	Camas an Leim	CAR/L/1010002	Marine Harvest (Scotland) Ltd	Highland	240500
INV1	2009	Invasion Bay	CAR/L/1009162	Marine Harvest (Scotland) Ltd	Highland	220000
ACAM1	2009	An Camus	CAR/L/1003078	Marine Harvest (Scotland) Ltd	Eilean Siar	216000
LAG1	2003	Laga Bay	WPC/N/62120(00)	Marine Harvest (Scotland) Ltd	Highland	195000

Read more via "[Antibiotic-ridden Scottish salmon](#)" and "[Press & Journal: "Fish 'hooked on chemicals'"](#)"

On 26 February 2017, GAAIA also published other documents obtained from SEPA via FOI which [revealed](#):

- almost a fifth (18%) of marine salmon farms were classified by SEPA as failing and responsible for "at least one significant breach"
- Label Rouge supplier Marine Harvest is the worst operator with 13 "failing" salmon farms in 2015 (that's 27% of the 49 marine salmon farms it operates)
- 2015 is the worst year with 51 marine salmon farms rated as "poor" (up from 37 in 2014)
- The 16 worst salmon farms included four sites operated by Cooke Aquaculture, four by the Scottish Salmon Company, three by Grieg Seafood, three by Marine Harvest, one by Scottish Seafarms and one by Wester Ross Fisheries

Read press release and media backgrounder via "[Failing Fish Farms - 18% rated "poor" by SEPA in 2015](#)"

Data on non-compliances of chemical residues in sediment under salmon farms included:

2015:

Marine Harvest:

CAR/L/1028518	Marulaig Bay MCFF, Loch Boisdale, South Uist
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Marulaig Bay marine cage fish farm is Poor for 2015 due to a cage edge Emamectin Benzoate residue failure and a breach in the stocking density licence condition. SEPA is working with the operator to improve licence compliance and reduce the environmental impact from the farm.

CAR/L/1004080	Scotasay MCFF, East Loch Tarbert
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Scotasay marine cage fish farm is Poor for 2015 due to repeated exceedence of the licecnd azamethisphos discharge limit. The situation arose from an administrative error which has now been resolved.

2014:

Marine Harvest:

CAR/L/1009963	Seaforth MCFF, Loch Seaforth, Isle of Harris
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The operator exceeded their permitted use of sea louse medicine Emamectin Benzoate (Slice). SEPA is working with the operator to prevent any future recurrence.

2013:

Marine Harvest:

Camas Glas MCFF, Loch Sunart

Late reporting of monitoring data. Exceedence of sediment SLICE EQS.

Loch Duart:

CAR/L/1001808 Eilean Riabhach MCFF (Site 11), Badcall Bay

Teflubenzuron treatment completed 10/11/12, residue sampled 27 days later on 7/12/12, within the 10-30 day window. Reported to SEPA within 16 weeks of sampling on 2/4/13. The average of the far field replicates exceeded the far field PNEC.

Company applied for an Operator initiated variation to remove Teflubenzuron from this sites licence on 27/8/13 this was granted on 9/12/13.

Emamectin Benzoate treatment completed 26/7/12, seabed residue sampled 191 days later on 2/2/13 outwith the 80-169 day window

Loch Duart:

CAR/L/1001826 Loch Dhrombaig MCFF, Eddrachillis Bay

Calicide far field sample results greater than 2 times EQS so classed as significant breach.

2012:

Loch Duart:

CAR/L/1001808 Eilean Riabhach MCFF (Site 11), Badcall Bay

Borderline sea bed survey undertaken in accordance with the Licence conditions by the operator on 17 July 2012.

Residue returns following treatment with Emamectin in Sept 2011, Teflubenzuron in Nov 2011 and Teflubenzuron in May 2012 due to be reported to SEPA in accordance with conditions of Licence not submitted.

Residue returns following treatment with Emamectin in Jan 2012 due to be reported to SEPA in accordance with conditions of Licence not submitted within required timescale. Results comply with the conditions of the licence.

Marine Harvest:

CAR/L/1004218 Mid Loch Shell East MCFF, Loch Shell

This site is poor due to an unsatisfactory benthic seabed survey and a far field exceedence was recorded in the slice residual survey.

2011:

Loch Duart:

CAR/L/1003892 Rubh an Aiseig MCFF (Site 1), Loch Laxford

This site is not compliant because of an unsatisfactory seabed survey undertaken in accordance with the licence conditions by the operator on 24/08/2011 and reported to SEPA outwith the required timescale on 16/01/2012.

In addition to the above the salmon were treated with Emamectin on 14/09/2010, the residue was sampled in accordance with the licence conditions by the operator on 18/01/2011 return received by SEPA outwith the required timescale on 10/11/2011, exceedance at far field site.

This data is posted online via [SEPA's disclosure log](#) (F0187239).

In summary, the [five companies supplying Label Rouge Scottish salmon](#) have a world class record in terms of toxic chemical use, lice infestations, infectious diseases, mass mortalities, pollution and the killing of seals.



For more background read: "[25 Reasons to Boycott Scottish Salmon](#)" and "[25 Years of Scottish Salmon Shame](#)".

Marine Harvest:



Marine Harvest's track record in Scotland is appalling. In 2006, Marine was named by the Sunday Herald as one of "[Scotland's Dirty Dozen](#)" and "[the worst pollution manager in Scotland in 2005](#)":

Marine Harvest *The Worst Pollution Manager in Scotland in 2005*

SCOTLAND'S WORST POLLUTION MANAGERS		
COMPANY	PROBLEMS	SEPA SCORE (lower = worse)
Marine Harvest fish processing plant Fort William	Eight breaches of pollution permit	12
Norbord chipboard plant Cowie, Stirling	Increased pollution after equipment failure	14
Dales dry dock Aberdeen	Unauthorised discharges	14
Scottish Power sewage sludge plant Daldowie, Glasgow	Legal action to curb emissions	16
Ibstock brick works Uddingston	Breaching pollution limits	16
Pig finishing unit Lower Inchdrewer Farm, Banff	Legal action to curb smell	16
Norbord board plant Nairn	Discharges after equipment failure	17
Total Waste Management Alliance Peterhead	Inadequate maintenance	18
Alcan aluminium smelter Fort William	Breaches of pollution permits	18
Tullis Russell paper mill Glenrothes	Legal action to curb emissions	18
Grieve Groundwork landfill Mains of Taymouth, Aberfeldy	Failure to submit waste returns	18
Barr Gartlaff landfill Scares, Cumnock	Fires burning inside waste	21
SGL carbon fibre plant Muir of Ord, Ross-shire	Breaches of pollution permit	24

source: www.sepa.org.uk/opa

Source: 28 May 2006. Environment protection agency reveals Scotland 'dirty dozen'. *Sunday Herald*.
Available at: http://www.robedwards.com/2006/05/environment_pro.html

In 2009, Marine Harvest was named by the Sunday Herald as one of "[Scotland's Dirty Three Dozen](#)".

The Stornoway Gazette [reported](#):

Marine Harvest fine

Published: 13:36 Wednesday 12 December 2007



FISH farm company Marine Harvest pled guilty at Stornoway Sheriff Court today (Wednesday) to five counts, including failure to comply with water use licence; depositing controlled waste, depositing controlled waste by way of burning, knowingly causing controlled waste and activity likely to cause pollution of the water environment at their Amhuinnsuidhe Hatchery, Harris.

The company were fined a total of 23,500.

[Pollution cases](#) involving Marine Harvest include:

Water Pollution Prosecutions in Scotland, 2005 to 2007

- Source: SEPA
- **Marine Harvest Scotland (12th Dec 2007)** - combination of breaching their water use licence, an unauthorised discharge of effluent to a river, depositing sludge on land and burning waste. Fined £25,000.
 - **Marine Harvest Scotland (27th July 2005)** - cause or knowingly permit **poisonous, noxious or polluting matter** or any solid waste matter namely fish viscera, blood and congealed fat deposits, scum & grease to the River Lochy... Fined £4,000.

Marine Harvest Scotland (August 2000) - Section 30F(3) CoPA 1974 - trade effluent (fish processing effluent) to controlled waters. Admonition.

Marine Harvest Scotland (June 2000) - Contravention of section 30F(3) CoPA 1974 - trade effluent from a fish farm in the form of fish fat and fish oils to controlled waters. Fined £500.

It is not surprising that Marine Harvest is the biggest user of toxic chemicals (all except Teflubenzuron) and has the most mortalities and biomass exceedances as shown by [data obtained from SEPA](#):

Chemical Use, Mortality & Biomass Exceedance data (2002-2016) from SEPA							
Operator	Morts (t)	Deltameth (g)	Cypermeth (g)	Azameth (g)	Teflubenz (g)	Em benzoate (g)	Biomass Exceedances (t)
Marine Harvest	43802	62831	37782	700344	131995	288706	24539
The Scottish Salmon Co	26060	36495	37503	382510	153600	158109	17301
Scottish Sea Farms	25060	12155	25509	330313	334207	137652	6503
Cooke Aquaculture	20535	348	724	57029	0	29341	12551
Loch Duart	7189	4806	11216	159290	92935	32612	920

The Guardian [reported](#) in 2013:

Fish company investigated after salmon farm pollutes Scottish loch

Marine Harvest, one of the largest fish-farming companies, is under investigation after polluting loch with pesticide



 Caged Scottish Salmon. Photograph: Alamy

Marine Harvest, one of the world's largest fish-farming companies, is under investigation after its salmon farms polluted a Scottish loch with toxic pesticide residues hundreds of times above environmental limits.

Sampling tests around salmon cages on Loch Shell in the Outer Hebrides by the Scottish Environment Protection Agency (Sepa) found that levels of [Teflubenzuron](#), used to kill sea lice parasites which affect hundreds of thousands of caged fish each year, were up to 450 times higher than recommended levels.

Marine Harvest's Loch Leven salmon farm is featured in the publicity for Label Rouge Scottish salmon:



Scottish Salmon



First fish and first non French product to be awarded the prestigious Label Rouge in 1992.

A belief in quality

Scottish salmon producers were, from the beginning, committed to optimum quality. For the french market they quite naturally opted for Label Rouge.

It's good for you

Salmon is one of the best natural sources of Omega 3s which are essential for the human body providing, in particular, protection for the cardio-vascular system.

To meet the natural requirements of the fish and produce a superior quality salmon Label Rouge salmon farmed in Scotland is fed a diet consisting exclusively of marine origin products, vegetables, minerals, vitamins and carotenoids which ensure firm flesh with a low fat level which is closely monitored.

It thus is not only a delight for the palate but also benefits our health.



Discover Scottish salmon in a citrus marinade, the perfect way to enjoy top quality salmon.

The quality of Label Rouge Scottish salmon : a salmon farmed with care in ideal natural conditions

The cold water in the lochs in the Scottish Highlands and islands provide perfect conditions for Label Rouge salmon to grow. Label Rouge Scottish salmon grow for, on average, a period of 2 to 3 years. The fish spend up to 15 months in fresh water before transfer to the sea where they remain for between 12 to 36 months, depending on the size of the fish at harvest.



Loch Leven was one of the first sea farms to produce Label Rouge Scottish salmon 20 years ago.

Overlooked by one of the most famous glens of Scotland, Glencoe, it is difficult to imagine a more beautiful place in the world to produce this wonderful fish. Visitors to the marine farm are inspired by the impressive size and splendor of the surrounding mountains and fascinated by the intrigue that marked the history of the region.

Production criteria for the Label Rouge Scottish salmon standard are extremely strict and guarantee a fish of the highest quality, delicious, health and packed with Omega 3.

High consumer confidence in Label Rouge is one of the key factors of our continued success. French consumer clearly understand that this is a superior, top quality product.

Ronnie Hawkins Manager of the Marine Harvest site at Loch Leven site



Marine Harvest's Loch Leven salmon also features twice in the Top 20 list of biomass exceedances (i.e. in terms of breaches of SEPA's limits).

Top 20 Biomass Exceedances (t)					
Year	Biomass Exceedence (t)	Site Name	Operator	Receiving Water	Local Authority
01-Jul-02	827	East of Hildasay	Scottish Sea Farms Ltd	The Deeps	Shetland Islands
01-Mar-14	800	Poll na Gille	Marine Harvest (Scotland) Ltd	Sound of Jura	Argyll and Bute
01-Feb-14	778	Poll na Gille	Marine Harvest (Scotland) Ltd	Sound of Jura	Argyll and Bute
01-Mar-03	717	Mid Taing	Cooke Aquaculture Scotland	Gruting Voe	Shetland Islands
01-Jan-14	682	Poll na Gille	Marine Harvest (Scotland) Ltd	Sound of Jura	Argyll and Bute
01-Feb-03	675	Mid Taing	Cooke Aquaculture Scotland	Gruting Voe	Shetland Islands
01-Jan-02	581	Mid Loch Shell / Pairc - West (A	Marine Harvest (Scotland) Ltd	Loch Shell	Eilean Siar
01-Jun-03	573	Dales Voe (South)	Hunter Salmon	Dales Voe, Delting	Shetland Islands
01-Apr-10	569	Maol Ban	Marine Harvest (Scotland) Ltd	Inner Sound	Highland
01-Aug-07	565	Erisort, North Shore West	Marine Harvest (Scotland) Ltd	Loch Erisort	Eilean Siar
01-Dec-12	549	Callert (Leven)	Marine Harvest (Scotland) Ltd	Loch Leven	Highland
01-Jun-02	517	East of Hildasay	Scottish Sea Farms Ltd	The Deeps	Shetland Islands
01-Nov-07	514	Erisort, North Shore West	Marine Harvest (Scotland) Ltd	Loch Erisort	Eilean Siar
01-Jun-07	508	Ardgour (Linnhe)	Marine Harvest (Scotland) Ltd	Loch Linnhe	Highland
01-Aug-02	505	East of Hildasay	Scottish Sea Farms Ltd	The Deeps	Shetland Islands
01-Oct-07	495	Erisort, North Shore West	Marine Harvest (Scotland) Ltd	Loch Erisort	Eilean Siar
01-Feb-02	491	Mid Loch Shell / Pairc - West (A	Marine Harvest (Scotland) Ltd	Loch Shell	Eilean Siar
01-Jun-08	485	Wick of Belmont North	Cooke Aquaculture Scotland	Bluemull Sound	Shetland Islands
01-Aug-07	482	Isle of Ewe	Marine Harvest (Scotland) Ltd	Loch Ewe	Highland
01-May-03	480	Dales Voe (South)	Hunter Salmon	Dales Voe, Delting	Shetland Islands
01-Nov-12	479	Callert (Leven)	Marine Harvest (Scotland) Ltd	Loch Leven	Highland

Data [published online by the Scottish Government for 2016](#) (up to October) reveals 17 seals killed by Marine Harvest:

Hellisay FS1261 - 2 dead seals
Omish FS0531 - 2 dead seals
Marulaig FS0865 - 1 dead seal
Eilean Grianain FS1176 - 1 dead seal
Isle Ewe FS0767 - 2 dead seals
Torrison FS0814 - 1 dead seal
Greshomish FS0698 - 1 dead seal
Cairidh FS0252 - 2 dead seals
Linnhe FS0240 - 1 dead seal
Maol Ban FS0519 - 1 dead seal
Maol Ban FS0839 - 1 dead seal
Creag an t Sagairt FS0605 - 1 dead seal
Kingairloch FS0241 - 1 dead seal



Watch a video report asking Marine Harvest to stop killing seals [online here](#):



In 2008, the FDA issued an "[Enforcement Report](#)" and recall for Marine Harvest Scotland's farmed salmon due to contamination with petroleum:

FDA U.S. Food and Drug Administration
Protecting and Promoting Your Health

Enforcement Report for March 12, 2008
RECALLS AND FIELD CORRECTIONS: FOODS - CLASS III

PRODUCT
Marine Harvest of Scotland, Scottish Atlantic Fresh Salmon Guttled Head On, Various Weights, Recall # F-220-8

CODE
Lots between the dates shipped on or about February 7 to February 12, 2008
Lot numbers: 89379 89380 89382 89383 89385 89386 89397 89398 89399 89400 89430 89431 89432 89433

RECALLING FIRM/MANUFACTURER
Recalling Firm: Lewis Mills & Co. LLC, Gloucester, MA, by fax on February 22, 2008.
Manufacturer: Marine Harvest (Scotland) Ltd, Ratho Station, Newbridge, UK. Firm initiated recall is complete.

REASON
Product is contaminated with petroleum resulting in off odor and off taste.

VOLUME OF PRODUCT IN COMMERCE
97,587 lbs

DISTRIBUTION
Nationwide

"Marine Harvest Scotland (Ltd), the fish supplier, said the diesel may have come from a well boat used to transport the fish from a farm to a processing plant," [reported](#) Breaking News in February 2008. "In a statement, Marine Harvest said: "Some batches of salmon from Marine Harvest Scotland, harvested in early February, have a risk of a petroleum taint causing an unpleasant taste."

Scottish Sea Farms:



Data [published online by the Scottish Government for 2016](#) (up to October) reveals 11 seals killed Scottish Sea Farms:

Shapinsay FS0602 - 2 dead seals
Bight of Bellister, Dury Voe FS1274 - 2 dead seals
Vidlin North FS0299 - 1 dead seal
Slocka Ronas Voe FS0621 - 3 dead seals
Fiunary FS0696 - 1 dead seal
Kishorn West FS0340 - 1 dead seal



[Data obtained from the Scottish Environment Protection Agency](#) reveals that Scottish Sea Farms has used the most Teflubenzuron out of all salmon farming companies operating in Scotland:

Chemical Use, Mortality & Biomass Exceedance data (2002-2016) from SEPA							
Operator	Morts (t)	Deltameth (g)	Cypermeth (g)	Azameth (g)	Teflubenz (g)	Em benzoate (g)	Biomass Exceedances (t)
Marine Harvest	43802	62831	37782	700344	131995	288706	24539
The Scottish Salmon Co	26060	36495	37503	382510	153600	158109	17301
Scottish Sea Farms	25060	12155	25509	330313	334207	137652	6503
Cooke Aquaculture	20535	348	724	57029	0	29341	12551
Loch Duart	7189	4806	11216	159290	92935	32612	920

Here's the Scottish Sea Farm sites which used Teflubenzuron:

Year	Submitted By	Teflubenzuron (g)
01-May-13	Scottish Sea Farms Ltd	90000
01-May-13	Scottish Sea Farms Ltd	68000
01-Sep-13	Scottish Sea Farms Ltd	49208
01-Dec-13	Scottish Sea Farms Ltd	47000
01-Dec-09	Scottish Sea Farms Ltd	42700
01-Dec-09	Scottish Sea Farms Ltd	17300
01-Jun-07	Scottish Sea Farms Ltd	11079
01-Jun-07	Scottish Sea Farms Ltd	4760
01-Jun-07	Scottish Sea Farms Ltd	2930
01-Jun-07	Scottish Sea Farms Ltd	1230

[According to data released by SEPA](#), Scottish Sea Farms breached the EQS for Teflubenzuron at their Teisti Geo in Clift Sound, Shetland, by 385 times in 2013. In 2015, the use of Teflubenzuron was "[withdrawn from the market after scientists found that that it can leak into lochs and kill crabs, shrimps and lobsters](#)".



In terms of breaches of the Environmental Quality Standards for Emamectin benzoate ([sourced from data obtained from SEPA via FOI](#)) the worst salmon farm was Spelve A (Balure) operated by Scottish Sea Farms on the Isle of Mull which breached the EQS by 15 times in June 2016 - with other Scottish Sea Farm sites appearing in the list of shame.

Breaches of EQS for Chemicals in Sediments					
Submitted By	Active Ingredient	Sample Date	Site Name	Receiving Water	Local Authority
Loch Duart Ltd	Teflubenzuron	07-Dec-12	Badcall Site 11 (Eilean Riabh	Eddrachillis Bay	Highland
Scottish Sea Farms Ltd	Teflubenzuron	11-Jun-13	Teisti Geo	Clift Sound	Shetland Islands
Wester Ross Fisheries Ltd	Teflubenzuron	06-Apr-11	Ardmair (Isle Martin)	Loch Broom	Highland
Marine Harvest (Scotland)	Teflubenzuron	10-Jan-12	Mid Loch Shell / Pairc - West	Loch Shell	Eilean Siar
Scottish Sea Farms Ltd	Teflubenzuron	11-Jun-13	Holms Geo (Site 3)	Clift Sound	Shetland Islands
Loch Duart Ltd	Teflubenzuron	04-Dec-12	Drumbeg (Loch Dhrombaig)	Eddrachillis Bay	Highland
Scottish Sea Farms Ltd	Teflubenzuron	22-Jan-13	Slocka (Site C)	Ronas Voe	Shetland Islands
Wester Ross Fisheries Ltd	Teflubenzuron	13-Mar-13	Ardmair (Isle Martin)	Loch Broom	Highland
Loch Duart Ltd	Teflubenzuron	04-Dec-12	Droighniche	Eddrachillis Bay	Highland
Scottish Sea Farms Ltd	Teflubenzuron	18-Oct-13	Loura Voe (Site 3)	Dury Voe	Shetland Islands
Wester Ross Fisheries Ltd	Teflubenzuron	13-Mar-13	Ardmair (Isle Martin)	Loch Broom	Highland
Loch Duart Ltd	Teflubenzuron	31-Dec-12	Calbha Site 5 (Calbha Beag)	Eddrachillis Bay	Highland
The Scottish Salmon Comp	Teflubenzuron	15-Jan-14	Tuath (Rubha na Gall)	Loch Tuath	Argyll and Bute
Scottish Sea Farms Ltd	Emamectin Benz	24-Feb-09	Spelve B (Dalnaha)	Loch Spelve	Argyll and Bute
Scottish Sea Farms Ltd	Emamectin Benz	30-Jun-16	Spelve A (Balure)	Loch Spelve	Argyll and Bute
Scottish Sea Farms Ltd	Emamectin Benz	24-Jul-07	Achintraid (Kishorn Site 1)	Loch Kishorn	Highland
Marine Harvest (Scotland)	Emamectin Benz	03-Feb-16	Duich	Loch Duich	Highland
Marine Harvest (Scotland)	Emamectin Benz	21-Apr-08	Portnalong	Loch Bracadale	Highland
Lighthouse Caledonia Ltd	Emamectin Benz	14-Oct-08	St Molios	Lamlash Bay	North Ayrshire
Marine Harvest (Scotland)	Emamectin Benz	08-May-12	Duich	Loch Duich	Highland
Marine Harvest (Scotland)	Emamectin Benz	21-Mar-07	Gorsten	Loch Linnhe	Highland
Marine Harvest (Scotland)	Emamectin Benz	18-Nov-14	Duich	Loch Duich	Highland

Scottish Salmon Company:



The Scottish Salmon Company's [lice-ridden](#) operations have been afflicted by "[unprecedented mortalities](#)". BBC News [reported](#) in 2016:



The image is a screenshot of a BBC News website page. At the top, there is a navigation bar with the BBC logo, a 'Sign in' button, and a bell icon. Below this is a red banner with the word 'NEWS' in white. Underneath the banner is a horizontal menu with links for 'Home', 'UK', 'World', 'Business', 'Politics', 'Tech', 'Science', 'Health', 'Education', and 'Entertainment'. Below the menu is another set of links for 'Scotland', 'Scotland Politics', 'Scotland Business' (which is underlined), 'Edinburgh, Fife & East', and 'Glasgow & West'. The main headline of the article is 'Salmon firm hit by 'unprecedented' level of mortalities'. Below the headline, it says '© 23 November 2016 | Scotland business' and there is a 'Share' button with a green arrow icon.



A Scottish salmon producer has reported third-quarter losses after suffering an "unprecedented" level of deaths at its fish farms.

The Scottish Salmon Company (SSC) said it was hit by "exceptional mortalities" amounting to 1,300 tonnes - about a fifth of its potential harvest.

SSC also said "biological challenges", such as sea lice, had led to a lower mean weight of fish harvested.

BBC News [reported](#) in February 2017:

NEWS

Health issues hit growth for The Scottish Salmon Company

© 24 February 2017 | Scotland business

Share



Strong market prices lifted The Scottish Salmon Company towards the end of last year as the firm continued to struggle with industry-wide "biological challenges and mortalities".

The firm said health issues impacted on expected harvest volumes and drove up production and operating costs by 15%, to £26m, in the last quarter of 2016.

Harvested volumes fell year-on-year from 6,059 tonnes to 5,733 tonnes.

Salmon & Trout Conservation Scotland [reported](#) in 2015:

Figures show sea-lice explosion in Loch Fyne and Loch Torridon salmon farms in spring 2015

12/06/2015

Scottish Government called upon to copy Norway and start issuing 'cull orders' to tackle out-of-control sea lice issue on Scottish fish farms. Time for robust action on threat to wild salmon and sea trout conservation

The latest Scottish fish-farm industry figures on sea-lice numbers on Scottish salmon farms show that average sea-lice numbers on the ten farms operated by The Scottish Salmon Company in Loch Fyne rose to nearly 23 times the industry thresholds for adult female sea-lice parasites, at the worst possible time for the emigrating wild salmon and sea-trout smolts.

This occurred despite the company using 86 (eighty six) treatments at its sites in the 9 months to March 2015, including 5 co-ordinated treatments (where all farms are treated at once), which must call into question whether the treatments can or should still be relied upon.

Over the same period, the sea-lice figures for Loch Torridon show that average sea-lice numbers aggregated for the one farm operated by Marine Harvest at Torridon and the three farms operated by The Scottish Salmon Company at Kenmore, Aird and Sgeir Dughall also rose to nearly 21 times above the industry thresholds for adult female sea-lice parasites, despite 35 (thirty five) treatments for lice in the 9 months to March 2015, including 5 co-ordinated treatments (where all farms are treated at once).

These shockingly high lice numbers on the fish-farms will have meant that wild salmon and sea trout in and around both Loch Torridon and Loch Fyne will have faced a huge risk of sea-lice infestation, disease and death from the millions of mobile young lice produced from these farms.

The graphs below, drawn up by S&TA(S) using SSPO sea-lice and SEPA biomass data, show the adult female lice numbers on both the Loch Fyne and Loch Torridon farms against the total biomass of farmed fish on those farms.

The graphs shows lice levels rising to well over Code of Good Practice thresholds in 2015 as the biomass of fish in the farms increased.

Read more via "[Figures show sea-lice explosion in Loch Fyne and Loch Torridon salmon farms in spring 2015](#)"

The Press & Journal reported in June 2015:

Call for cull of salmon stocks after sea lice 'explosion' on fish farms

FOOD

BY RITA CAMPBELL

A call is being made for the Scottish Government to get tough on fish farms after an "explosion" of sea lice levels in two Highland lochs.

The Salmon and Trout Association (Scotland) S&T(A/S) wants the Scottish Government to impose a cull on badly infected farms, as they do in Norway.

The latest Scottish fish farm industry figures for lice in salmon farms show that average numbers on the 10 farms operated by The Scottish Salmon Company in Loch Fyne rose to nearly 23 times the industry thresholds for adult female sea lice parasites.

The S&T(A/S) said this "explosion" happened at the worst possible time for the emigrating wild salmon and sea-trout smolts.

And it occurred despite the company using 86 treatments at its sites in the nine months to March 2015.

Over the same period, the sea lice figures for Loch Torridon show that average numbers aggregated for one farm operated by Marine Harvest at Torridon and the three farms operated by The Scottish Salmon Company at Kenmore, Aird and Sgeir

Dughall also rose to nearly 21 times above the industry thresholds for adult female

sea-lice parasites, despite 35 treatments.

Sea-lice infestation can cause disease and death to wild fish stocks.

On Loch Fyne, The Scottish Salmon Company blamed "unusual environmental conditions in the latter months of 2014 with unseasonal warm water temperatures" which "resulted in increased levels of sea lice generally, including also in the Loch Fyne area."

The S&T(A/S) believes the Scottish Government should have ordered a complete cull of all the farmed salmon in these farms.

The Scottish Government has the legal powers under section 6 of the Aquaculture Act 2007 to issue "cull orders" but have never used them to order a cull of heavily-lice farmed fish.

Andrew Graham-Stewart of S&T(A/S), said: "What we simply cannot afford now is fish farms like those in Loch Fyne or Loch Torridon pouring millions of mobile young lice into the paths of migrating juvenile salmon and sea-trout."

Guy Linley-Adams, Solicitor to the S&T(A/S) Aquaculture Campaign, said: "The statutory powers to control on-farm sea lice numbers to protect juvenile wild fish from lethal in-

festations exist – they must now be used. It's time for the minister to tell the inspectors to get tough."

A Scottish Government spokesman said: "The Scottish Government and the fish farming industry continue to invest in research into improving sea lice management. The Scottish Aquaculture Innovation Centre (SAIC) has identified improved sea lice control as a key priority."

"Sea lice cause disease among wild fish stocks"



Andrew Graham-Stewart



The fins of a sea trout shown infested with sea lice

Data [published online via the Scotland's Aquaculture web-site](#) reveals that the Scottish Salmon Company had an escape of 300,000 farmed salmon in May 2016 from their farm at Scadabay on the Isle of Harris:

Escape Id	Escape Start Date	Escaped Species	Number of Fish Escaped	Site Id	Site Name	Operator	Actions
2000449	15/12/2016	Atlantic Salmon	617	FS1027	Linga (Setterness)	Grieg Seafood Shetland Ltd	More
2000448	26/11/2016	Atlantic Salmon	0	FS1277	Reibinish	The Scottish Salmon Company	More
2000450	12/11/2016	Atlantic Salmon	50	FS1122	Grey Horse Channel	Marine Harvest (Scotland) Ltd	More
2000445	11/09/2016	Atlantic Salmon	0	FS1261	Hellisay	Marine Harvest (Scotland) Ltd	More
2000444	28/07/2016	Atlantic Salmon	50-70	FS0255	Loch Arienas	Scottish Sea Farms Ltd	More
2000443	01/06/2016	Atlantic Salmon	0	FS0292	Bight of Foraness	Grieg Seafood Shetland Ltd	More
2000442	23/05/2016	Rainbow Trout	100-200	FS0537	Invicta Trout	Invicta Trout Ltd	More
2000441	21/05/2016	Atlantic Salmon	300000	FS1293	Scadabay	The Scottish Salmon Company	More
2000440	18/05/2016	Atlantic Salmon	829	FS1076	Setterness North (Bomlo)	Grieg Seafood Shetland Ltd	More
2000439	01/01/2016	Atlantic Salmon	~ < 10000	FS0814	Swarta Skerry	Cooke Aquaculture Scotland Ltd	More
2000436	14/10/2015	Atlantic Salmon	1	FS0839	Geasgill	The Scottish Salmon Company	More
2000435	15/09/2015	Atlantic Salmon	1	FS0464	Ardmaddy	Marine Harvest (Scotland) Ltd	More
2000434	07/09/2015	Atlantic Salmon	1	FS0717	Balta Island	Cooke Aquaculture Scotland Ltd	More
2000422	02/06/2015	Atlantic Salmon	16,000	FS1176	Eilean Grianain	Marine Harvest (Scotland) Ltd	More
2000418	07/05/2015	Atlantic Salmon	2	FS1083	Groatay	Marine Harvest (Scotland) Ltd	More

More specific details are [reported](#) here:

Fish Escape Details		
Escape Id	2000441	
Operator at Time of Escape	The Scottish Salmon Company	
Escape Water Type	S	
Escape Start Date	21/05/2016	
Escape Start Time		
Escape End Date	21/05/2016	
Escape Grid Reference	NG164917	
Escaped Species	Atlantic Salmon	
Stage	Grower fish (salmon only)	
Age	9 months	
Average Weight	623g	
	Initial Notification	Final Notification
Date	06/06/2016	
Number of Fish Escaped	300000	
Number of Fish Recovered		
Escape Reason	Weather - WTH	

Data supplied by Marine Scotland on 24/02/2017

Site Details	
Site ID	FS1293
Site Name	Scadabay
Address	Ashville Main Street Tarbert Isle of Harris HS3 3DJ
Telephone Number	01859 502824
Date Registered	26/11/2014
Operator	The Scottish Salmon Company
Aquaculture Type	Fish
Water Type	Seawater
Species	Wrasse, Atlantic Salmon, Lumpfish
Health Surveillance Frequency	Medium
Production reported to Marine Scotland within last 3 years?	No
National Grid Reference	NG164917
Easting	116400
Northing	891700
Marine Scotland Management Area	5b - SE Lewis, E Harris
Local Authority	Western Isles
Region	Western Isles
View on Map	View on Map

Data supplied by Marine Scotland on 24/02/2017

[Data published by the Scottish Government](#) shows that the Scottish Salmon Company is a serial seal killer. Watch a video report on the Scottish Seal Killers [online here](#):



"The two worst sites - both slaughtering five seals - were Gometra, Isle of Mull (The Scottish Salmon Company) and Sconser, Isle of Skye (Marine Harvest)," [reported](#) GAAIA in November 2015. "An [exclusive analysis](#) by GAAIA of all the data made available by the Scottish Government (i.e. for the [first two quarters of 2015](#), [2014](#), [2013](#), [2012](#) and [2011](#)) reveals that nearly 700 seals have been killed by salmon farmers since 2011 when [official Scottish Government statistics](#) were first collected. Scottish Seafarms (who exclusively supply Marks & Spencer) are Scotland's worst serial killers with 150 dead seals followed by Grieg Seafood Hjaltland (136 seals killed), the Scottish Salmon Company (128 seals killed) and Marine Harvest (76 seals killed).



In 2012, GAAIA [revealed](#) Emamectin contamination of farmed salmon at the Scottish Salmon Company's salmon farm in Lamlash Bay, Isle of Arran.

From: Brailsford, Carol [c.brailsford@vmd.defra.gsi.gov.uk]
Sent: 27 April 2012 10:32
To: Duguid S (Sonia) (MARLAB)
Cc: Russell, Sandra; Hunt, Stephanie
Subject: FW: Confirmed positive - 1209487
Attachments: 1209487 [S12-004656].pdf

Hi Sonia,
A copy of the paperwork for a salmon sample found to non-compliant for emamectin 150 ug/kg, is attached.
Please could you arrange for a follow-up inspection to take place as soon as possible.
Thanks
Carol

Carol Brailsford | Residues Surveillance | Veterinary Medicines Directorate
Direct Dial: +44 (0)1932 338330 | Fax: +44 (0)1932 336618 | E-mail: c.brailsford@vmd.defra.gsi.gov.uk
www.vmd.gov.uk



ANALYTICAL RESULTS:

Sample Number	Description	Emamectin - Screen result (µg/kg)	Confirmed Result (µg/kg)
S12-004656	Salmon, Muscle & skin	Positive	150

REPORT DATE: 26 April 2012

Veterinary Medicines Directorate
National Surveillance Scheme for Residues in Fish
Primary sample

To: **FRS** Please collect in: **Any Month**

the following sample and send to: **FERA, Room 50G30, Sand Hutton, York, YO41 1LZ**

Place of sampling: **Any Suitable Farm**

Sample type	Species type
Muscle & Skin	Salmon Any

For use by Collecting Officer only
Please record full details of sample: **Please use black ink and BLOCK letters**

Cage/Pen Number	Name of Site	Site Number (FS Number)	Company (FB Number)
10	Lamlash	0423	0169

Important: If sample cannot be taken, give reasons and return top two copies to the Veterinary Medicines Directorate, Woodham Lane, New Haw, Addlestone, Surrey, KT15 3LS. Tel: 01932 336911 ext. 8328

Remarks: **Potential withdrawal for morzz.**

Name of collecting officer in BLOCK letters please: **D. TOMLINSON**

Date of collection: **27-3-12** Date of dispatch to Lab: **31/4/12**

Barcode: **1209487**

For Laboratory use ONLY

"Test for"	Screening		Confirmatory	
	Name	Date	Name	Date
1. Avermectin				
2.				

AS12 004876 000
Sample type: **Salmon Muscle & Skin**
Allyl Type:

A follow up investigation by Marine Scotland included:



VMD investigation – follow up of positive for Emamectin – Lamlash, 16/05/2012

Following notification from VMD that a muscle sample taken at the Scottish Salmon Company (FB0169) site Lamlash (FS0423) was over the maximum residue limit (MRL) for Emamectin an investigation was conducted to determine the cause. The salmon muscle sample (RIM 1209487) was taken by Marine Scotland Science (MSS) Fish Health Inspector David Tomlinson, at Lamlash on 27 March 2012. The sample was processed by the Food and Environment Research Agency (FERA) and found to have a residue level of 150µg/kg of Emamectin, therefore being above the MRL.

On 16 May 2012 an unannounced inspection was conducted at the Lamlash site by MSS Fish Health Inspectors Sonia Duguid and David Tomlinson. 125,000 Atlantic salmon of an average weight of 3.5kg were on site at the time of the investigation.

Medicine records were checked for the site and all requirements of the Veterinary Medicines Regulations in respect of administration of medicines were maintained. Two treatments of Slice had been administered over the last few months – the first was administered between 19-25 December 2011 and the second between 19-25 March 2012. The second treatment finished only two days prior to the positive sample being taken. Veterinary instructions were inspected for both treatments and found to be present and correct. Both veterinary instructions stated a 'zero withdrawal'. Two Alphamax treatments had also taken place on site this year – on 13 February 2012 and 8 May 2012. Although the official withdrawal for the slice treatments was zero, the company has customers in the USA and therefore has a company policy of a 60 day (not degree day) withdrawal for Slice. Under the company policy withdrawal, the site was under withdrawal at the time the sample was taken, and in fact still at the time of the investigation. It was clear from both the records and the farm software which cages were under the company imposed withdrawal.

It is my opinion that the most likely cause of the sample testing above the MRL is due to the difficulties involved in treating aquaculture animals in general. There is always a natural variation in fish weight in populations, which makes calculation of biomass problematic and therefore the administration of an exact dose of medicine impossible. There will also be variations in appetite between fish in a cage, making it extremely difficult to administer an exact dose of an oral medicine. It was recommended that the company submit a suspect adverse reaction report.

[REDACTED]

Sonia Duguid
1 June 2012

Read the dossier in full [online here](#)

Loch Duart:



Loch Duart's problems with sea lice infestation are [well documented](#):



Loch Duart singled out over sea lice issues

Salmon & Trout Association calls on Scottish government to tackle perennial sea lice issue on Loch Duart salmon farms in north-west Highlands.

by IntraFish Media
May 26th, 2015 08:05 GMT Updated May 9th, 2016 20:19 GMT
Share: [Facebook](#) [Twitter](#) [LinkedIn](#) [Print](#) [E-mail](#)

The latest Scottish fish-farm industry figures on sea-lice numbers on Scottish salmon farms reportedly show farms operated by Loch Duart Limited in the north-west Highlands have been consistently over industry thresholds for adult female sea-lice parasites for almost all of the last two and a quarter years.

In all that time, wild salmon and sea trout in the north will have faced a huge risk of sea-lice infestation, disease and death from the millions of mobile young lice produced from these farms, according to the Salmon & Trout Association (S&TA).

The organization analyzed the track record of the Loch Duart farms and found in the twenty-seven months since January 2013, their farms in the north-west Highlands have only been under the industry lice threshold for just two months -- December 2013 and January 2014.

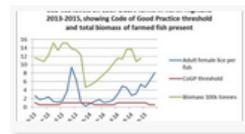
It also discovered short-term drop in lice numbers only followed a huge drop in the biomass of farmed fish across Loch Duart's north-west Highland sites in late 2013.

Additionally, after a canoeist reported one of Loch Duart's farms to the SSPCA -- after he spotted numerous dead farmed salmon in the cages at the company's Loch Laxford farm -- Loch Duart 'harvested' early in late 2013.

Over the last 27 months to March 2015, Loch Duart has treated its north-west Highland farms for sea lice on no less than 67 different occasions, using a variety of different treatment chemicals, but regional on-farm lice levels continue to rise in 2015, said the S&TA.

Also, over the last two years or so, it has only been when the biomass of farmed fish held across Loch Duart's eight sites in the north-west Highlands dropped below a total of 600 metric tons, that the industry's lice thresholds were met

The graph below, drawn up by S&TA(S) using SSPO sea-lice and SEPA biomass data, shows the adult female lice numbers on Loch Duart's north-west Highland farms against the total biomass of farmed fish on the farms.



The graph shows lice levels are well over Code of Good Practice thresholds most of the time and the greater the biomass of fish in Loch Duart's farms, the more adult female lice are found on each fish and, with that, the greater

the risk to wild salmon and sea-trout in the surrounding waters.

Loch Duart's promises about its own performance also ring rather hollow, said the S&TA.

In November last year, Loch Duart's blog --claimed "our lice level will continue to fall dramatically over the next months."

According to the S&TA, exactly the opposite has happened, with Loch Duart's north-west Highland farms' lice numbers allegedly rising steadily for a year now.

In March 2015, they reportedly reached 16 times the threshold designed to protect wild fish from infestation from the fish-farms.

As lice numbers on Loch Duart's north-west Highland farms again approach the levels seen in September 2013, at the worst possible time (the spring) for emigrating wild salmon and sea-trout smolts, leaving freshwater for the first time to go to sea, the S&TA(S) believes these new numbers mean Scottish government must consider ordering an immediate cull of all the farmed salmon in these farms, to protect wild salmon and sea-trout, along the lines of that instigated by Norwegian authorities in the Vikna district of Nord Trondelag, in order to protect migrating their wild salmon and sea trout in the spring of 2014.

The S&TA(S) also wants to see the maximum biomass at Loch Duart's north-west Highland farms dramatically reduced to a level at which the company can demonstrably control sea lice, which figures currently suggest is only 600 metric tons, shared across all those farms.

"Wild salmon and sea-trout are a key part of what makes Scotland famous, but the latest figures for wild salmon numbers are very poor indeed. We know that wild fish need a huge conservation effort," said Hugh Campbell Adamson, chairman of S&TA(S).

What we simply cannot afford now is fish-farms like those run by Loch Duart in the north-west Highlands pouring millions of mobile young lice into the paths of migrating juvenile salmon and sea-trout.

The question for Scottish Government is 'how much more evidence of failure to control lice do you need before you call time on the bad fish-farmers?'"

Read more via "[Sea Lice 'Out of Control' at Loch Duart's Salmon Farms](#)" and "[S&TCS asks top chefs to examine the environmental record of salmon farmed by Loch Duart Ltd and reconsider their endorsements](#)"

Read a [letter to chef Raymond Blanc](#) in 2015 asking him to take Loch Duart farmed salmon off the menu:



Raymond Blanc, esq
Le Manoir aux Quat'Saisons
Church Road
Great Milton
Oxford OX44 7PD

2 December 2015

Via Special Delivery

Dear Mr Blanc

Farmed salmon from Loch Duart Ltd

Salmon and Trout Conservation Scotland seeks to protect wild salmon and sea trout from the damaging impacts of poor salmon farming practice – in particular the spread of sea lice parasites from salmon farms that fail to control sea lice numbers within the accepted industry guidelines.

There is a wealth of evidence that sea lice emanating from salmon farms have a seriously detrimental impact on wild salmon and sea trout. In September 2015 this evidence was collated in a definitive scientific paper (See <https://research-repository.st-andrews.ac.uk/handle/10023/7295>) by a team of leading international scientists from Norway, Scotland (St Andrews University) and Ireland. In summary, the presence of high numbers of sea-lice on fish-farms is a huge threat to wild juvenile salmon and sea-trout in the surrounding waters. These wild fish become infested with lice and consequently many die.

We note from Loch Duart Ltd's website (<http://lochduart.com/taste-the-difference/>) that you endorse its farmed salmon thus: "I have used Loch Duart salmon for many years, because I believe they are the gold standard in fish farming".

Drawing on information from various government agencies, we have closely examined the environmental record of Loch Duart Ltd's farms in the north-west Highlands. This region (between Inchard and Kirkaig), where only Loch Duart Ltd farms salmon, has experienced severe sea lice control problems between 2013 and 2015.

Salmon & Trout Conservation stated in a [press release](#) in 2015:

Drawing on information collated by the Fish Health Inspectorate, the Scottish Environment Protection Agency and Marine Scotland, the S&TCS has examined the environmental record of Loch Duart Ltd's farms in the north-west Highlands.

The region of the north-west Highlands between Inchard and Kirkaig, where only Loch Duart Ltd farms salmon, has experienced severe sea lice control problems between 2013 and 2015.

SEPA records from 2013 to 2015 show very extensive chemical treatments and heavy mortalities, due at least in part to sea lice infestation, and what appears to be the movement of already liced farmed fish between farms (contrary to best practice).

Andrew Graham-Stewart, Director of S&TCS, commented: "We want Britain's leading chefs to examine [Loch Duart's](#) record for themselves and reconsider endorsing publicly salmon produced by a company with such a poor environmental record of sea-lice control. Loch Duart Ltd may aim 'to lead the way in environmental stewardship', but we would ask these top chefs to look at the record for themselves."

When it comes to sea-lice control, Loch Duart's farms in the north-west Highlands were collectively above, often very significantly above, the industry's threshold (based on the number of adult female lice per farmed fish) in no less than 31 out of the last 33 reported months.

During this period there were at least 63 chemical treatments on Loch Duart's farms against sea lice, including using synthetic pyrethroid and organophosphate chemicals, but the sea-lice levels remained stubbornly high.

The presence of high numbers of adult female sea-lice on fish-farms is a threat to wild juvenile salmon and sea trout in the surrounding waters. These wild fish can become infested with lice and evidence shows that resulting deaths can be significant.

Mr Graham-Stewart continued: "Between 2013 and 2015, it has only been when the biomass of farmed fish held across all Loch Duart's sites in the north-west Highlands dropped below 600 tonnes, that the industry's lice thresholds were achieved collectively across all those farms. Otherwise it appears that the company has not been able to keep sea lice within acceptable levels. Consequently there can be little doubt that some or all of Loch Duart's farms have been releasing huge numbers of juvenile sea lice into the surrounding sea loch environments with serious implications for local wild salmon and sea trout populations.

"Loch Duart makes much of its green credentials. However its sea-lice record leaves much to be desired and its customers need to appreciate what the real record shows. We have formally written to Messrs Ramsay, Blanc and Stein suggesting that, in light of what the S&TCS has shown, they might consider whether their endorsement of Loch Duart should continue."

The Sunday Times [reported](#) in 2013:



The screenshot shows the top portion of a news article on the Sunday Times website. At the top is the newspaper's masthead, "THE SUNDAY TIMES", with navigation links for NEWS, SPORT, BUSINESS, COMMENT, NEWS REVIEW, CULTURE, STYLE, and TR. Below this is a banner that reads "Welcome to your preview of the Sunday Times". The article's breadcrumb trail is "HOME / NEWS / UK NEWS / SCOTLAND". The main heading is "NEWS". The article title is "Listeria alert at top salmon firm". The sub-headline reads "Consumers may be at risk of eating toxic fish from the award-winning Loch Duart". The author is "Mark Macaskill" and the publication date is "29 September 2013". There are links for "Comment (0)" and "Print". The main image shows a man in a red jacket holding a large salmon. Below the image is a caption: "Loch Duart salmon, batches of which have had to be recalled after the potentially lethal listeria bug was detected in some packets (Robert Paterson)".

Read more via "[Listeria Contamination of Farmed Salmon](#)"

According to [data supplied by SEPA in 2012](#), Loch Duart was the fifth largest user of toxic chemicals in Scottish salmon farming using a total of 89350.988g in the period 2008-2011 – including 53490g of the organophosphate Azamethiphos; 23555.1g of the insecticide Teflubenzuron, 5949.538g of the pesticide Emamectin benzoate; 3565.5g of the lobster-killing Cypermethrin; and 2790.85g of the bath treatment Deltamethrin.



The use of toxic chemicals by Loch Duart included the following discharges into [Loch Laxford Special Area of Conservation](#) of the toxic organophosphate Azamethiphos:

Site Name	Company	Month	Azamethiphos (g)
Eilean a Mhadaidh (Laxford Site 2)	Loch Duart Ltd	Jan-09	1300
Eilean a Mhadaidh (Laxford Site 2)	Loch Duart Ltd	May-11	1050
Eilean a Mhadaidh (Laxford Site 2)	Loch Duart Ltd	Jul-11	1050
Eilean a Mhadaidh (Laxford Site 2)	Loch Duart Ltd	Feb-09	700
Eilean a Mhadaidh (Laxford Site 2)	Loch Duart Ltd	Aug-11	550
Eilean a Mhadaidh (Laxford Site 2)	Loch Duart Ltd	Jun-11	350
Eilean Ard (Laxford Site 3)	Loch Duart Ltd	Sep-11	1000
Eilean Ard (Laxford Site 3)	Loch Duart Ltd	Oct-10	600
Eilean Ard (Laxford Site 3)	Loch Duart Ltd	May-11	600
Eilean Ard (Laxford Site 3)	Loch Duart Ltd	Jul-11	500
Eilean Ard (Laxford Site 3)	Loch Duart Ltd	Aug-11	500
Foindle East (Laxford Site 1)	Loch Duart Ltd	Oct-10	600
Foindle East (Laxford Site 1)	Loch Duart Ltd	Sep-11	350
Foindle East (Laxford Site 1)	Loch Duart Ltd	May-11	250
Foindle East (Laxford Site 1)	Loch Duart Ltd	Jun-11	250
Foindle East (Laxford Site 1)	Loch Duart Ltd	Aug-11	250
Foindle East (Laxford Site 1)	Loch Duart Ltd	Jan-09	200
Foindle East (Laxford Site 1)	Loch Duart Ltd	Jul-11	150

Read more via "[Loch Duart - The Toxic Salmon Company](#)"

Loch Duart has a long history of using toxic chemicals - here's an extract from the Pure Salmon Campaign report "[Scottish Farmed Salmon Exposed](#)" (2008):

Loch Duart's Reported Data



Loch Duart ranked as one of the top users of the sea lice chemical SLICE (emamectin benzoate) in 2005 through 2007

- 2005 - it was the 4th highest user of SLICE per tonne of feed
 - Fjord Seafood used 800 times less SLICE than Loch Duart
- 2006 - it was the #1 user of SLICE per tonne of feed (4th in absolute terms)
 - Drumbeg's Oldany site reported the highest use of SLICE than any other farm site in Scotland
 - In 2006, Loch Duart reported using more SLICE than Marine Harvest
- 2007 (through June), it is the #1 user of SLICE per tonne of feed
 - Yet 52% of active companies in 2007 reported using no SLICE

The manufacturer of SLICE classifies it as a "Marine Pollutant"

For more details read: "[Loch Duart's 'Sustainable Salmon' Scam Exposed](#)" - which includes:

Loch Duart's Reported Data



Loch Duart reported escapes every year since 2002 (when Scottish Executive began requiring reporting of escapes), except for 2006:

- In November 2007, Loch Duart reported an escape incident involving approximately 14,000 escapees (to be confirmed)
- In 2005, Loch Duart reported 3,000 escapees in one incident
 - The escaped fish had been treated with Excis (cypermethrin)
- In 2004, Loch Duart reported 200 escapees in one incident
 - It was one of only 7 companies that reported an escape that year
- In 2003, Loch Duart reported 18,416 escapees in one incident (4th highest reported escapes by any salmon farming company that year)
 - The escaped fish came from a site affected with "Clinical IPN" (infectious pancreatic necrosis)
- In 2002, Loch Duart reported 8,147 escapees in one incident
 - The escaped fish had been treated with SLICE (emamectin benzoate)

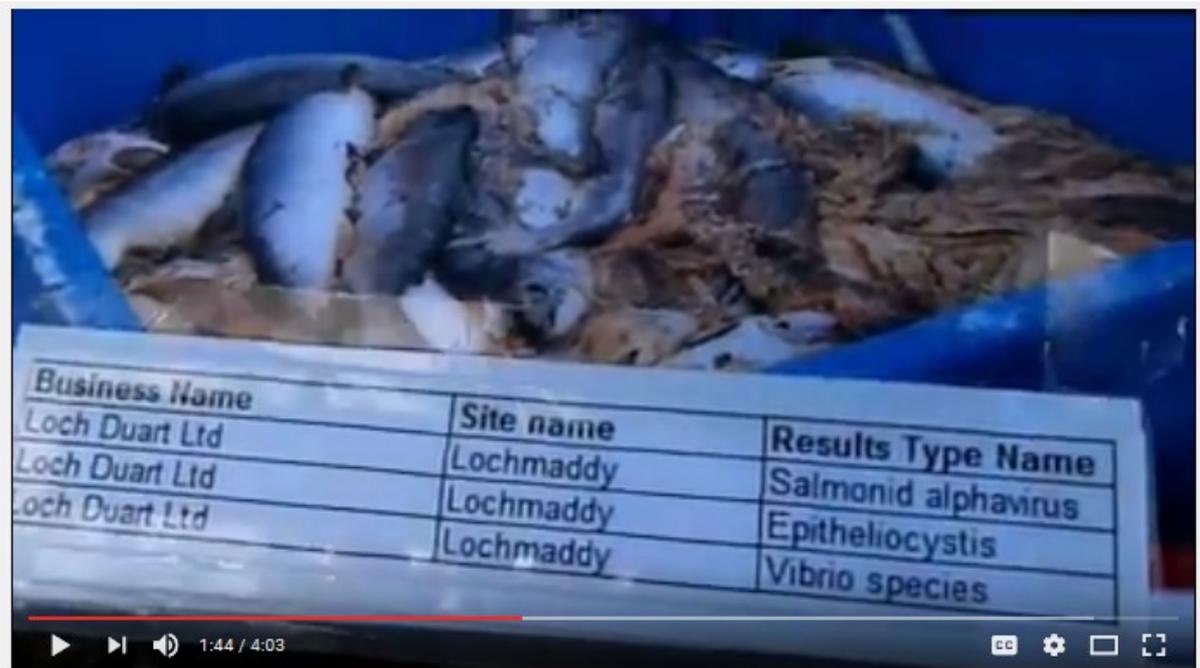
Watch a video on "[Loch Duart - the Toxic Salmon Company](#)":

Data obtained from the Scottish Government reveals that Loch Duart's sites during 2012 suffered from Epitheliocistis (Chlamydia), Salmonid Alphavirus (Pancreas Disease) and Vibrio species (Winter Ulcer). Loch Duart farmed salmon is not fit for the Queen's corgis – let alone the Royal Family!

0:09 / 4:03



Loch Duart – The Toxic Salmon Company



A press release - [Fit for the Queen & Residents of Nova Scotia - Loch Duart's Chlamydia-Contaminated Salmon?](#) - issued in 2012 by GAAIA revealed that:

"Data obtained via FOI from Marine Scotland in August 2012 (for the period April to July 2012) [revealed](#) the following diseases at Loch Duart's operations in Lochmaddy:

Business Name	Site name	Results Type Name
Loch Duart Ltd	Lochmaddy	Salmonid alphavirus
Loch Duart Ltd	Lochmaddy	Epitheliocystis
Loch Duart Ltd	Lochmaddy	Vibrio species

In July 2012, following a FOI request, Marine Scotland also [revealed](#) that escapees from Loch Duart's operations in Lochmaddy in December 2011 had "some Amoebic Gill Disease" (Read more via "[Gill Diseases: Scottish Salmon's Dirty Big Secret](#)")."



Loch Duart reported the following infectious diseases to the Scottish Government in 2007 (obtained via a FOI request from the [Pure Salmon Campaign](#)):

Loch Duart Ltd	Gyrodactylus derjavini	Salmon
Loch Duart Ltd	Epitheliocystis	Salmon
Loch Duart Ltd	Flavobacterium (histology)	Salmon
Loch Duart Ltd	Unidentified bacteria (histology)	Salmon
Loch Duart Ltd	Adhesions	Salmon
Loch Duart Ltd	Flavobacterium species	Salmon
Loch Duart Ltd	Aeromonas hydrophila	Salmon

In 2006, Loch Duart also reported the following infectious diseases (obtained via FOI from the [Scottish Government](#)):

Loch Duart Ltd	Flavobacterium species	Salmon
Loch Duart Ltd	Flavobacterium psychrophila (RTFS)	Salmon
Loch Duart Ltd	Bacterial gill disease	Salmon

Read more via [Fishyleaks](#)

For details on Chlamydia and other infectious diseases, pathogens and viruses lurking on salmon farms read “[Fish Farmageddon: The Infectious Salmon Aquacalypse](#)”

In September 2012, the Salmon & Trout Association [published](#) damning data on how 68% of Loch Duart’s farms were classified as “unsatisfactory” by the Scottish Environment Protection Agency. Nick Joy, the Managing Director of Loch Duart, admitted to [The Sunday Times](#) that some sites had “not been performing to our standards”. In 2010, Loch Duart also [refused](#) the Scottish Government to publish audits claiming that “inaccurate critical reports could destroy a company or business”.

[Data obtained from SEPA via FOI](#) reveals that Loch Duart was the biggest user of Panacur (Fenbendazole) - [described](#) as "a broad spectrum [benzimidazole anthelmintic](#) used against gastrointestinal parasites":

Site ID	Year	Site Name	Licence	Operator	Local Authority	Panacur 4% powder (g)
REI2	2007	Reintraid	WPC/N/70216	Drumbeg Salmon	Highland	129600
CALB1	2007	Calbha Site 7	WPC/N/61566	Loch Duart Ltd	Highland	115665
CALD1	2007	Calbha Site 5	WPC/N/61548	Loch Duart Ltd	Highland	94896
TOR1	2007	Torgawn	WPC/N/61143	Drumbeg Salmon	Highland	76000
CALC1	2007	Calbha Site 6	WPC/N/61565	Loch Duart Ltd	Highland	73605
STOU1	2005	Stoull	WPC/N/62318(02)	Scottish Sea Farms Ltd	Highland	10000
BOA1	2012	Boatsroom Voe	CAR/L/1004038	Hjaltdland Seafarms Ltd	Shetland Islands	7630
VIDM2	2012	Vidlin Outer	CAR/L/1003907	Scottish Sea Farms Ltd	Shetland Islands	1327
ARDN1	2007	Ardnish	WPC/N/70124(01)	Marine Harvest (Scotland) Ltd	Highland	60
OLNA1	2002	Olnafirth South	WPC/N/62069(02)	Gonfirth Salmon Ltd	Shetland Islands	19

In view of Loch Duart's problems with sea lice, toxic chemicals and listeria (to name but three), it may come as a surprise to learn that ALL of their farms are of a high enough standard to meet the requirements of Label Rouge:

From: Jane Anne Mackie [mailto:janneanne@lochduart.com]
Sent: 07 February 2017 12:52
To: Don Staniford
Subject: RE: Label Rouge sites in Scotland?

Dear Don

I provide a response below – which given its sensitive commercial nature I offer in confidence.

Loch Duart’s approach to our fish husbandry currently enables us to meet the Label Rouge standard across all of our farms – however the number of fish we sell through the Label

Rouge brand in any one season varies quite considerably. The spread over the past few years would be c 1000 – 1500 tonnes.

I hope that answers your query.

Regards

Jane Anne



Jane Anne Mackie, Sales Supervisor, Loch Duart Ltd

Cooke Aquaculture:



Cooke Aquaculture's marketing tag-line is "[refusing to go with the flow](#)". In Canada, that has meant [a fine of nearly half a million dollars in 2013](#) for "using illegal pesticides that killed hundreds of lobsters".

Tuesday, Feb. 28, 2017 Last update: 9:53 a.m.

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Cooke Aquaculture to pay \$490,000 after illegal pesticides kill lobsters in Canada



Bridget Brown | BDN

Lobstermen fish off the Cutler coast in September 2006. Grand Manan Island is in the background. Cooke Aquaculture has been fined \$490,000 after a pesticide it used killed hundreds of lobsters near Grand Manan Island in 2009, alarming Maine lobstermen. *Buy Photo*

[Data obtained from SEPA](#) reveals mass mortalities, biomass exceedances and use of toxic chemicals at Cooke Aquaculture's salmon farms in Shetland and Orkney - here's the top 10 (i.e. worst sites) for mortalities and use of Emamectin benzoate:

Year	Mortalities (kg)	Submitted By	Site Name
01-Nov-15	142725	Cooke Aquaculture	Vest Ness
01-Sep-16	99584	Cooke Aquaculture	Djuba Wick
01-Mar-16	87083	Cooke Aquaculture	Winna Ness
01-Mar-16	76321	Cooke Aquaculture	Point of Burkwel (Site 5)
01-Aug-16	73974	Cooke Aquaculture	Djuba Wick
01-Apr-16	65918	Cooke Aquaculture	Winna Ness
01-Nov-15	61023	Cooke Aquaculture	Vee Taing
01-May-16	60436	Cooke Aquaculture	Vee Taing
01-Apr-16	57121	Cooke Aquaculture	Point of Burkwel (Site 5)
01-Feb-16	53038	Cooke Aquaculture	Winna Ness

Year	Submitted By	Emamectin Benzoate (g)	Site Name
01-Nov-14	Cooke Aquaculture	608	Bow of Hascosay
01-Feb-15	Cooke Aquaculture	547.4	Bow of Hascosay
01-Jul-16	Cooke Aquaculture	493.36	Cloudin
01-Feb-16	Cooke Aquaculture	456.78	Ness of Copister
01-Feb-15	Cooke Aquaculture	455.4	Wick of Vatsetter
01-Mar-16	Cooke Aquaculture	437.98	Djuba Wick
01-Nov-14	Cooke Aquaculture	374	Wick of Vatsetter
01-Sep-14	Cooke Aquaculture	371.96	Cloudin
01-Sep-14	Cooke Aquaculture	366.3	Basta Voe South
01-Nov-15	Cooke Aquaculture	289.52	Stead of Aithness

[Data obtained from SEPA via FOI](#) on the use of antibiotics reveals that Cooke Aquaculture was Scottish salmon farming's biggest user of Florocol (Florfenicol) accounting for four out of the top seven uses:

Site ID	Year	Site Name	Licence	Operator	Local Authority	Florocol (g)
PEG1	2015	Pegal Bay	CAR/L/1003961	Cooke Aquaculture Scotland	Orkney Islands	52750
COLED1	2013	Cole Deep	CAR/L/1003004	Hjaltrand Seafarms Ltd	Shetland Islands	44000
LYR1	2015	Lyrava Bay	CAR/L/1003960	Cooke Aquaculture Scotland	Orkney Islands	31800
FERR1	2006	Ferramus	WPC/N/70838	Marine Harvest (Scotland) Ltd	Eilean Siar	22000
ARDT1	2006	Ardintoul Bay	WPC/N/61833(01)	Marine Harvest (Scotland) Ltd	Highland	20000
SOA1	2014	Stead of Aithness	CAR/L/1004195	Cooke Aquaculture Scotland	Shetland Islands	19250
SOA1	2015	Stead of Aithness	CAR/L/1004195	Cooke Aquaculture Scotland	Shetland Islands	19250

Data [published online by the Scottish Government for 2016](#) (up to October) reveals eight seals killed by Cooke Aquaculture:

- Ouseness FS1209 - 5 dead seals
- Djubawick FS0656 - 1 dead seal
- Winna Ness FS0871 - 1 dead seal
- Stead of Aithness FS0637 - 1 dead seal

Data on every single salmon farm operating in Scotland is also available [online via Scotland's Aquaculture web-site](#)

The screenshot shows the 'Scotland's aquaculture' website. The header is green with the text 'Scotland's aquaculture' and 'part of Scotland's environment' with a leaf icon. A navigation bar below the header contains links: Home | Our Aquaculture | Map | Data | Resources | Glossary | Help. The main content area is titled 'Data Search' and includes a 'Help ?' icon. Below the title, there are instructions: 'Please choose a category you wish to search on. The next screen will allow you to further filter your search. You can find out what each dataset contains from our Dataset Descriptions. Please read the terms and conditions of use on our Legal page.' A grid of 15 search categories is displayed in three columns: Site Details, Operator Transfers, Site Facilities, Movement Restrictions, Fish Escapes, Lease Details, Licence Conditions, Fish Farm Annual Emissions, Sealice In-Feed Treatment Residues, Environmental Monitoring Surveys, Shellfish Harvesting Areas, Shellfish Species Area Classifications, Biotoxin Monitoring, Microhygiene Monitoring, Fish Farm Monthly Biomass and Treatments, and Phytoplankton Monitoring, Temporary Shellfish Area Closures. The footer contains links: About this site | Contact us | Partners | FAQs | Legal | Site Map | and the 'natural scotland' logo with 'SCOTTISH GOVERNMENT' text.

This [data](#) includes the following escape at Cooke Aquaculture's salmon farm at Swarta Skerry in Shetland in 2016:

Fish Escape Details		
Escape Id	2000439	
Operator at Time of Escape	Balta Island Seafare Ltd	
Escape Water Type	S	
Escape Start Date	01/01/2016	
Escape Start Time		
Escape End Date	08/01/2016	
Escape Grid Reference	HP648081	
Escaped Species	Atlantic Salmon	
Stage	Grower fish (salmon only)	
Age	8 months	
Average Weight	900g	
	Initial Notification	Final Notification
Date	08/01/2016	08/01/2016
Number of Fish Escaped	~<10000	~<10000
Number of Fish Recovered		0
Escape Reason	Chafe/ snag - CHA	Chafe/ snag - CHA

Data supplied by Marine Scotland on 24/02/2017

Site Details	
Site ID	FS0814
Site Name	Swarta Skerry
Address	Baltasound Unst Shetland ZE2 9DJ
Telephone Number	01957 755253
Date Registered	08/07/1993
Operator	Cooke Aquaculture Scotland Ltd
Aquaculture Type	Fish
Water Type	Seawater
Species	Atlantic Salmon
Health Surveillance Frequency	Medium
Production reported to Marine Scotland within last 3 years?	Yes
National Grid Reference	HP648081
Easting	464800
Northing	1208100
Marine Scotland Management Area	
Local Authority	Shetland
Region	Shetland
View on Map	View on Map

Data supplied by Marine Scotland on 24/02/2017

Cooke Aquaculture [reported](#) another escape of 154,569 farmed salmon from their Ness of Copister site in Shetland in 2014:

Fish Escape Details		
Escape Id	2000402	
Operator at Time of Escape	Meridian Salmon Farms Ltd	
Escape Water Type	S	
Escape Start Date	19/01/2014	
Escape Start Time		
Escape End Date	19/01/2014	
Escape Grid Reference	No data available	
Escaped Species	Atlantic Salmon	
Stage	Grower fish (salmon only)	
Age	10 months	
Average Weight	1.96Kg	
	Initial Notification	Final Notification
Date	20/01/2014	18/02/2014
Number of Fish Escaped	154,569	154,569
Number of Fish Recovered		0
Escape Reason	Weather - WTH	Mooring Failure - MOO

Data supplied by Marine Scotland on 24/02/2017

Site Details	
Site ID	FS1043
Site Name	Ness of Copister
Address	Yell Shorebase Yell Shetland ZE2 9BN
Telephone Number	01957 755222
Date Registered	09/07/2002
Operator	Cooke Aquaculture Scotland Ltd
Aquaculture Type	Fish
Water Type	Seawater
Species	Lumpsucker, Atlantic Salmon
Health Surveillance Frequency	Low
Production reported to Marine Scotland within last 3 years?	Yes
National Grid Reference	HU504791
Easting	450400
Northing	1179100
Marine Scotland Management Area	2c - NE Shetland mainland
Local Authority	Shetland
Region	Shetland
View on Map	View on Map

Data supplied by Marine Scotland on 24/02/2017

And another [escape of 26,623 farmed salmon in 2012](#):

Fish Escape Details		
Escape Id	2000307	
Operator at Time of Escape	Meridian Salmon Farms Ltd	
Escape Water Type	S	
Escape Start Date	15/12/2012	
Escape Start Time	Early h	
Escape End Date	16/12/2012	
Escape Grid Reference	HY485123	
Escaped Species	Atlantic Salmon	
Stage	Grower fish (salmon only)	
Age	9 Months	
Average Weight	1.153kg	
	Initial Notification	Final Notification
Date	17/12/2012	17/12/2012
Number of Fish Escaped	25623	25623
Number of Fish Recovered	None	
Escape Reason	Weather - WTH Weather - WTH	
Data supplied by Marine Scotland on 24/02/2017		

Site Details	
Site ID	FS0597
Site Name	Meil Bay
Address	Crowness Point Hatston Kirkwall, Orkney KW15 1GP
Telephone Number	01856 876101
Date Registered	11/09/1989
Operator	Cooke Aquaculture Scotland Ltd
Aquaculture Type	Fish
Water Type	Seawater
Species	Lumpsucker, Atlantic Salmon
Health Surveillance Frequency	Low
Production reported to Marine Scotland within last 3 years?	Yes
National Grid Reference	HY485123
Easting	348500
Northing	1012300
Marine Scotland Management Area	8b - Central Orkney
Local Authority	Orkney
Region	Orkney
View on Map	View on Map
Data supplied by Marine Scotland on 24/02/2017	