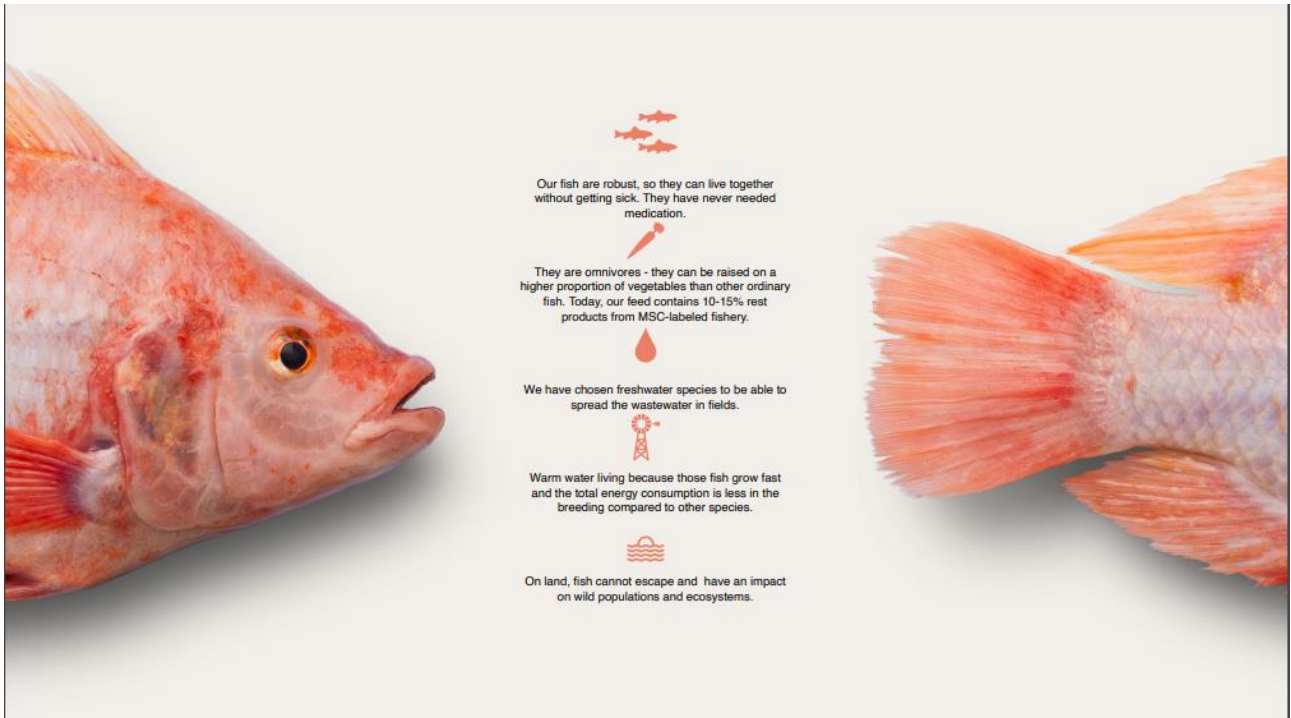





GÅRDSFISK


Fish on a farm

Johan Ljungquist & Mikael Olenmark Dessalles







Our fish are robust, so they can live together without getting sick. They have never needed medication.




They are omnivores - they can be raised on a higher proportion of vegetables than other ordinary fish. Today, our feed contains 10-15% rest products from MSC-labeled fishery.



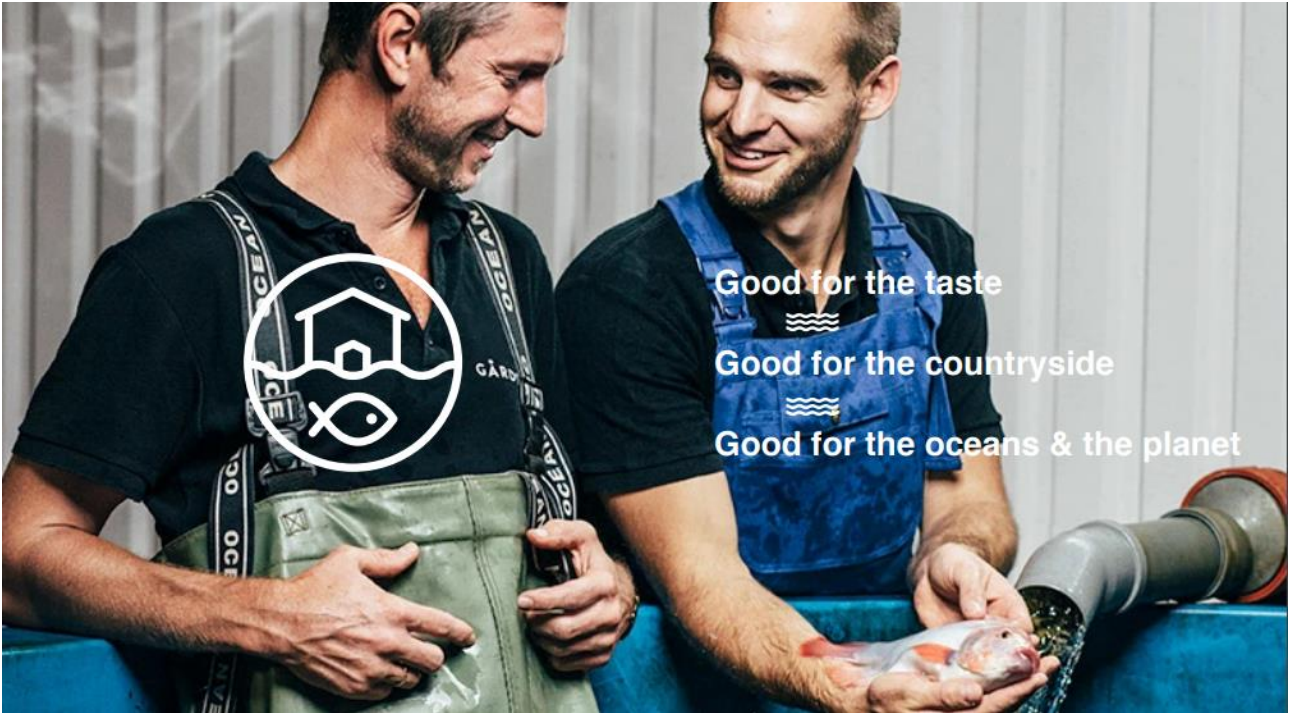
We have chosen freshwater species to be able to spread the wastewater in fields.



Warm water living because those fish grow fast and the total energy consumption is less in the breeding compared to other species.



On land, fish cannot escape and have an impact on wild populations and ecosystems.



Good for the taste

Good for the countryside

Good for the oceans & the planet



WHERE TO START



GRETAGÅRDEN











Lunch to fine dining



Carbonara



Pizza alla Rödstrimma®



Färggrat med Rödstrimma® och svamp



Clarasnötter



Varmrökt Clara i sallad



Ramen med Rödstrimma



Grillad clamskott



Grillad Rödstrimma® med tabbouleh och myrtygghurt



BLT sandwich med Rödstrimma



Thaigräda på Rödstrimma



Varmrökt Clara på smör med sparris



Varmrökt claria på en bädd av stekt gurka och morötter



WWFs råd

ÄT GÄRNA

om den är odlad i slutna landbaserade recirkulerande system (RAS) i Tyskland, Holland och Sverige (exempelvis Gärdsfisk)



Fish for future!

Our vision is no longer to produce the world's most sustainable fish - because we already do.

Now we will instead play an important role in sustainability and sustainable food production, by taking market shares from less sustainable alternatives. We have a solution. It is scalable. It can be introduced into active agriculture. Lets go!





FISH
FOR
FUTURE

