## **Sunshine Bass**

## - perhaps the world's most sustainable fish

If you are aware of where the food originates and that it is produced under sustainable conditions, then the fish "Sunshine Bass" is worth sacrificing attention.

The fish can be reared in an indoor recirculatory system where the water is recycled and the excess nutrient are composed and recycled on nearby fields. In addition, the energy for the fish farm can be obtained from a wind turbine on the site.

This is exactly what we do at Biofarm ApS in Ejsing in northern Jutland next to Venø Bay.

Here we breed the fish in aquaculture from eggs to adult fish. The breeding takes place in an indoor facility, which can be exchanged between freshwater and saline, which is recycled. This and the fact that the feed is high-quality ensures that the fry is not infected with diseases or parasites and therefore, fish from Biofarm.dk ApS are exempt from the freezing requirement for raw fish.

## **Kosher and Halal**

At Biofarm ApS we have chosen to avoid feed containing residues of porcine blood. This means that the fish meets the demands made for both Kosher and Halal.

Feed is one of the most important factors for successful breeding and that the fish actually tastes good.

Therefore, the fish feed that is selected contains a high content of protein and without plant material such as

In general, Sunshine Bass has a mild and slightly sweet taste that appeals to many consumers. At Biofarm.dk ApS you can actually order your very own "designer fish" so that a selected portion of the production is fed as desired, so the fish will taste as you like best.

## The fish farm

The fish goes from fry to edible fish in recirculating pools, where there is always enough space and feed. The feed is granules with a carefully tuned composition of proteins, fats and minerals. An automatic system ensures that the fish get what they can eat, but without feed spillage.

The fish are hand fed daily so an employee can keep an eye on the appetite to make sure it is as it should be. All pools are cleaned every other day and water samples are being inspected to ensure high water quality. The water is purified by biological and mechanical processes and without any addition of chemicals. The purification process ends with a biocompost, which is used as fertilizer in the fields around the fish farm, where the high nutriet content contributes to creating good growth for the crops.



soybeans, as this may cause tasting in the fish.