



Norwegian Farm Raised
PERFEKT
Salmon®



**The highest quality
farm-raised salmon in the world.**

exclusively distributed by Boston Sword & Tuna



Fillets | Whole | Steaks | Portions | Frozen

Perfekt Salmon is raised at the foot of the Atlantic Ocean, in Northern Norway, by a select group of trained farmers. Since 1973, these farmers have been perfecting the practices and skills necessary for cultivating the highest quality farm-raised salmon in the world. This, combined with Norway's cool climate, and cold, clean waters and deep fjords, provide the ideal conditions for salmon to thrive. And it's why this salmon bears the name, **Perfekt Salmon**—all natural, an excellent source of omega-3s, and always GMO- and antibiotic-free.

What Sets Our Salmon Apart

Our fillets are cut pre-rigor in Aukra, Norway and flown to our facility the very same day, where we remove the pin bones in-house, custom trim each fillet, grade, and pack our fresh product. Our Perfekt Trim is 100% usable, with zero waste. We hand select each fillet, opposed to merely swapping boxes. Additionally, we guarantee our customers the most consistent product on the market because we maintain steady supply seven days a week, three hundred and sixty-five days a year.

Our Super Green cooling method allows us to safely and accurately control the temperatures of our fish. This environmentally friendly method not only extends the shelf life of our product by as much as five to six days, but also guarantees a fresh, cool, and dry packed salmon all year around.