



Scottish Farmed Salmon

苏格兰养殖三文鱼

The western coast of mainland Scotland, Western Isles, Orkney and Shetland Isles are the origins of Scottish Farmed Salmon. The Scottish farmed salmon features large size body, silvery shiny appearance, tight and smooth flesh, delicious taste and fibrous shape. The color saturation of the fish is at least 26 point of the Roche colorimetric fan. China has implemented the geographical indications products protection for Scottish Farmed Salmon since May 2011.

In the aquaculture area of Scottish Farmed Salmon, the lake water is pure, the bay water is turbulent, the oxygen supply is sufficient, and the water temperature fluctuation is very small. The unique and stable regional environment helps to speed up metabolism, increase the weight of Salmon and avoid excessive fat accumulation.

Scottish Farmed Salmon breeding variety is Atlantic salmon. It follows the professional and technical requirements to hatch eggs, raise fry, mark juveniles, transfer cages, catch, package and distribute, which ensures the unique quality of Scottish Farmed Salmon.

(Courtesy of the IP Protection Department of CNIPA)

苏格兰养殖三文鱼的产地是苏格兰本岛西海岸、西部群岛、奥克尼郡和设得兰群岛。苏格兰养殖三文鱼体型硕大，具有银色闪光的外表，肉质结实光滑，味道鲜美，呈纤维状，鱼肉颜色的饱和度至少达到罗氏比色扇的 26 号。2011 年 5 月起中国对苏格兰养殖三文鱼实施地理标志产品保护。

苏格兰养殖三文鱼养殖区域内湖水纯净，海湾水流湍急、氧气供应充足、水域温度波动很小，独特而稳定的区域环境有助于加快苏格兰养殖三文鱼的新陈代谢速度，增大鱼体重量，避免过多脂肪堆积。

苏格兰养殖三文鱼的品种是大西洋鲑。养殖场遵循专业技术要求进行鱼卵孵化、鱼苗饲养、幼鱼标记、网箱转移、捕捞、包装和配送，保证了苏格兰养殖三文鱼的独特品质。

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