



Behind the Attractive Price,
Farmed Salmon
Have Some Embarrassing Costs

Tell your grocer:

*"I won't buy farmed salmon
until the industry
cleans up its act."*

www.FarmedAndDangerous.org



Behind the Attractive Price,
Farmed Salmon
Have Some Embarrassing Costs

Tell your grocer:

*"I won't buy farmed salmon
until the industry
cleans up its act."*

www.FarmedAndDangerous.org

Farmed salmon's hidden costs:

WASTE & CONTAMINANTS - The open net-cages used by salmon farms worldwide allow contaminated waste (feces, uneaten food, and chemicals) to fall untreated to the ocean floor.

DISEASE AND PARASITES—IMPACTS ON WILD

SALMON - Crammed salmon farms are a breeding ground for parasites like sea lice. These can be fatal for juvenile wild salmon migrating past the open net-cages.

HEALTH RISKS - Farmed salmon have higher levels of dioxins and PCBs than wild salmon do. These contaminants increase your risk of cancer and should be avoided by children and pregnant women.

CHEMICALS & COLOURANTS - Because they don't benefit from a natural diet, the flesh of farmed salmon is grey. Colourants are added to their feed to turn them a "salmon" pink.

UNSAFE LABOUR CONDITIONS - Since 2005, 18 Chilean workers have died on salmon farms or in farmed salmon processing plants.

FEWER FISH IN THE OCEAN - Farmed salmon does not help "feed the world". It takes two to eight kilograms of wild fish to raise one kilogram of farmed salmon.

There are **SOLUTIONS**. Salmon farming can be made safer for wild salmon, workers, marine ecosystems and human health. Help move the industry to address the impacts of open net-cage salmon farming. Tell your retailer you won't buy farmed salmon until the industry cleans up its act.

Take action and find out more.

Contact the Coastal Alliance
for Aquaculture Reform:



www.FarmedAndDangerous.org

Or contact our local partner:

Farmed salmon's hidden costs:

WASTE & CONTAMINANTS - The open net-cages used by salmon farms worldwide allow contaminated waste (feces, uneaten food, and chemicals) to fall untreated to the ocean floor.

DISEASE AND PARASITES—IMPACTS ON WILD

SALMON - Crammed salmon farms are a breeding ground for parasites like sea lice. These can be fatal for juvenile wild salmon migrating past the open net-cages.

HEALTH RISKS - Farmed salmon have higher levels of dioxins and PCBs than wild salmon do. These contaminants increase your risk of cancer and should be avoided by children and pregnant women.

CHEMICALS & COLOURANTS - Because they don't benefit from a natural diet, the flesh of farmed salmon is grey. Colourants are added to their feed to turn them a "salmon" pink.

UNSAFE LABOUR CONDITIONS - Since 2005, 18 Chilean workers have died on salmon farms or in farmed salmon processing plants.

FEWER FISH IN THE OCEAN - Farmed salmon does not help "feed the world". It takes two to eight kilograms of wild fish to raise one kilogram of farmed salmon.

There are **SOLUTIONS**. Salmon farming can be made safer for wild salmon, workers, marine ecosystems and human health. Help move the industry to address the impacts of open net-cage salmon farming. Tell your retailer you won't buy farmed salmon until the industry cleans up its act.

Take action and find out more.

Contact the Coastal Alliance
for Aquaculture Reform:



www.FarmedAndDangerous.org

Or contact our local partner: