HIGHLAND FARMS

THE SALMON & SEAFOOD SPECIALISTS

Premium
Seafood Supplier

Product Catalog

SEAFOOD Excellence

Contents

About Us

With over 40 years of expertise, Highland Farms is a leading processor of farmed seafood, delivering premium, sustainably sourced Atlantic Salmon at scale. With access to over 60,000 tons annually, we are a powerhouse in high-volume production. Our strength lies in our vertically integrated supply chain, seamlessly managing everything from sourcing whole fish to crafting high quality seafood products. Committed to excellence, sustainability, and innovation, we take pride in providing superior seafood solutions for businesses and consumers alike.

Jonathan Brown CEO and Founder

Quality Assurance

Highland Farms emphasizes quality in production, product quality, chain traceability, food safety and confidence for our customers and their end user consumers.

With extensive experience and industry expertise, our core mission as a food processor is to deliver seafood products of uncompromising quality, supported by our 100% satisfaction guarantee. We work exclusively with farmers and partners who prioritise fish safety, environmental stewardship, and responsible farming practices, ensuring sustainable site management and optimal welfare through appropriate cage densities. Our commitment to quality is guided by customer specifications, national standards, company protocols, and all relevant food safety legislation. Risk management and food safety procedures are fully aligned with HACCP principles, with comprehensive Hazard Analysis and Critical Control Point systems implemented throughout our UK facility. To ensure complete transparency, every product can be supplied with a full traceability report detailing its origin, production process, and key welfare information, including feed history, vaccination records, and veterinary documentation.

Supply Chain

Our supply chain is truly unique and rooted in sustainability. We receive fresh, whole, and sustainable Atlantic Salmon, these premium fish are carefully trimmed into fillets, undergo a meticulous dry curing and smoking process, and are then distributed worldwide, ensuring top-notch quality for our customers. What sets us apart is our commitment to traceability; every salmon can be traced back to the specific net where it was reared, ensuring transparency and accountability throughout the production process.

Our Accreditations

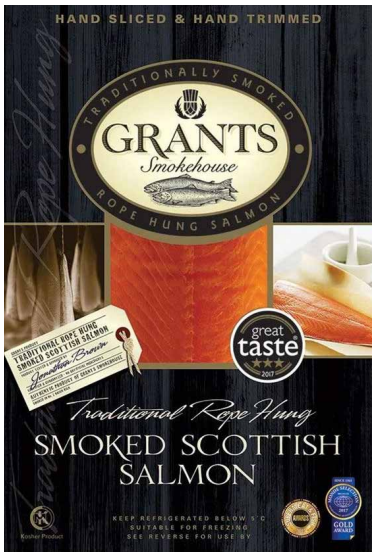
At Highland Farms, food safety and quality are our top priorities. We are proud to operate under the highest industry standards, ensuring every product meets rigorous safety and sustainability benchmarks.

Our commitment to excellence is backed by prestigious certifications, including BAP, ASC, and MSC for responsible aquaculture and sustainable seafood sourcing. We are FDA Registered, undergo USDC Inspections, and maintain a HACCP Program to ensure strict compliance with food safety regulations. Additionally, we are GFSI Accredited, EU Plant Registered, and FDACS Inspected, reinforcing our dedication to global food safety standards. With full traceability and meticulous quality control, we guarantee premium, safe, and responsibly sourced seafood for our customers worldwide.

Cold Smoked Atlantic Salmon

Our cold smoked salmon collection showcases the finest quality Atlantic salmon, expertly cured and slowly smoked to highlight its delicate texture and refined flavor. Crafted with precision and consistency, each product reflects our commitment to responsible farming, full traceability, and exceptional taste. Whether destined for premium retail, food service, or bespoke private label offerings, our cold smoked salmon delivers the elegance, reliability, and culinary versatility that customers expect from a truly premium seafood product.

MULTI AWARD WINNING

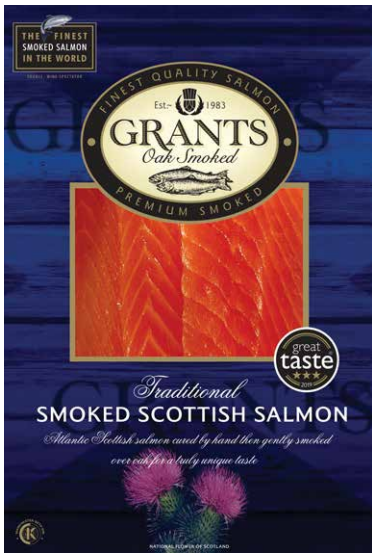


Grants Rope Hung Smoked Scottish Salmon

Our flagship, multi award winning smoked salmon and the pinnacle of traditional craft. Rope hung and matured before being slowly cold smoked over oak whisky barrels, this small batch speciality delivers deep complexity, layered smoke and an exceptionally buttery texture. Hand trimmed and hand sliced, it represents the ultimate expression of our smokehouse heritage.

Pack sizes:

4oz / 7oz

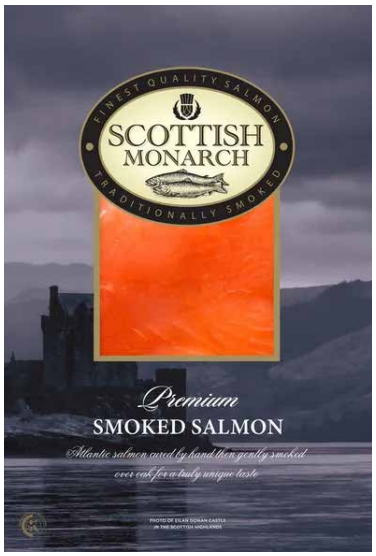


Grants Traditional Smoked Scottish Salmon

A classic expression of our smokehouse expertise. Carefully dry cured with sea salt and brown sugar, then gently smoked over oak wood chips, it offers a succulent texture and balanced oak character. Refined yet versatile, this is our signature traditional smoked salmon.

Pack sizes:

4oz / 7oz

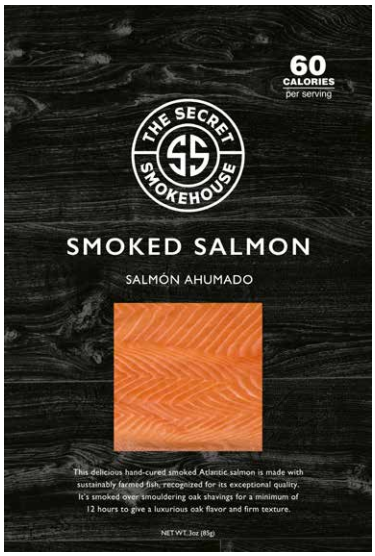


Scottish Monarch Smoked Atlantic Salmon

Produced from Atlantic salmon sourced to the highest aquaculture standards, Scottish Monarch focuses on purity and precision. Traditionally cured and smoked over real oak chips under the guidance of our master smoker, it delivers a clean, refined flavor profile and elegant texture.

Pack sizes:

4oz / 7oz

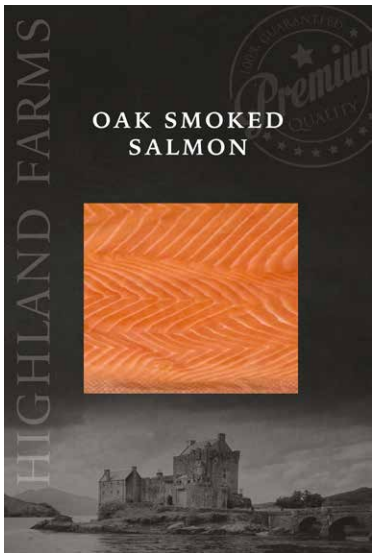


The Secret Smokehouse Smoked Atlantic Salmon

Hand cured using sustainably farmed Atlantic salmon, this range highlights responsible sourcing and robust oak character. Smoked over oak shavings for a minimum of 12 hours, it develops a firmer texture and more pronounced smokiness.

Pack sizes:

3oz / 4oz / 8oz



Highland Farms Oak Smoked Atlantic Salmon

Crafted to a traditional recipe, Highland Farms Oak Smoked Salmon is dry cured and gently cold smoked over oak wood chips to produce a smooth texture and delicately rounded smoke. A dependable, well balanced oak smoked salmon.

Pack sizes:

4oz / 7oz

The Organic Smokehouse Oak Smoked Organic Salmon

Crafted from certified organic Atlantic salmon, this range reflects purity, sustainability and minimal intervention. Traditionally dry cured and gently smoked over oak, it offers a clean, natural smoke profile with a smooth, well rounded texture. A premium choice for health conscious and ethically minded consumers.

Pack sizes:

4oz / 7oz

Hot Smoked
Atlantic Salmon

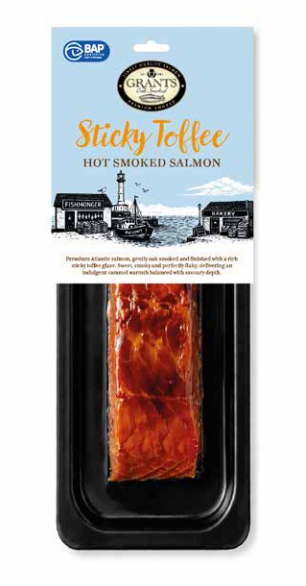
Our hot smoked salmon range offers a rich, succulent flavor profile created through traditional smoking techniques that gently cook the fish while infusing it with warm, aromatic notes. Made from responsibly farmed, fully traceable Atlantic salmon, each portion delivers exceptional quality, firm texture, and consistent performance across retail, food service, and value added applications. Versatile, flavorful, and crafted to the highest standards, our hot-smoked salmon provides a premium solution for customers seeking depth, character, and convenience in their seafood offering.

Highland Farms
Hot Smoked Atlantic Salmon

Highland Farms Hot Smoked Atlantic Salmon Portion is crafted from carefully selected premium Atlantic salmon. Expertly cured and gently hot smoked, it delivers a rich, flaky texture and balanced, savory smokiness. Moist, flavorful and ready to enjoy, it is ideal for salads, pasta dishes or light meals.

Pack sizes:

4oz



Grants Sticky Toffee
Hot Smoked Salmon

Grants Oak Smoked Sticky Toffee Hot Smoked Salmon combines premium Atlantic salmon with a rich, indulgent sticky toffee glaze. Expertly cured and gently hot smoked, it delivers a flaky texture balanced by subtle sweetness and savory depth. Moist, distinctive and ready to enjoy, it offers a bold twist on traditional hot smoked salmon.

Pack sizes:

5oz

Atlantic Salmon Portions

Our salmon portions range offers a versatile selection designed to meet the needs of both retail and food service. From natural, premium cut fillets to expertly flavored and ready to eat options. Crafted from responsibly farmed, fully traceable Atlantic salmon, each portion delivers consistent quality, rich flavor, and reliable performance. Whether you're looking for a clean-label natural cut, a chef inspired seasoned option, a convenient heat and serve product, or a flaked salmon perfect for value added dishes, our portfolio provides a high quality solution for every application.

Patagonian Atlantic Salmon Portions

Harvested in the remote southernmost waters of Chile, near the Antarctic in the pristine 'Ice End' region, these sustainably sourced, ocean raised salmon thrive in exceptionally pure conditions. Raised on an all natural diet and free from antibiotics or growth hormones, they offer a clean, naturally mild flavor. Each portion is individually frozen on harvest day to lock in freshness and quality. Four portions per pack.

Pack size:

16oz

Lemon Butter Atlantic Salmon Portion

Highland Farms Lemon Butter Atlantic Salmon Portion pairs premium Atlantic salmon with a perfectly formed lemon butter mignon, designed to melt luxuriously over the fish during cooking. As it melts, it bastes the salmon in bright citrus and rich, creamy butter, enhancing its natural succulence and delicate flavor.

Pack size:

7oz

Chilli Butter Atlantic Salmon Portion

Highland Farms Chilli Butter Atlantic Salmon Portion features premium Atlantic salmon topped with a carefully balanced chilli butter mignon, designed to melt and baste the fish as it cooks. The gentle heat of chilli combines with rich, creamy butter to enhance the salmon's natural succulence, delivering a warm, vibrant finish.

Pack size:

7oz

Italian Herb Butter Atlantic Salmon Portion

Highland Farms Italian Herb Butter Atlantic Salmon Portion pairs premium Atlantic salmon with a fragrant Italian herb butter mignon, crafted to melt delicately over the fish as it cooks. Aromatic herbs blend with rich, creamy butter to enhance the salmon's natural flavour, creating a tender, succulent portion with a savory Mediterranean finish.

Pack size:

7oz

Value Added
Products

Our value added salmon range showcases innovative, premium products that bring creativity and convenience to modern seafood offerings. From our rich, oak smoked salmon bacon to our award winning salmon salami and the latest addition protein packed salmon snack sticks, each item is crafted from responsibly farmed, fully traceable Atlantic salmon. Designed for both retail and food service, this collection delivers exceptional flavour, versatility, and stand out appeal, giving customers exciting new ways to enjoy high quality salmon in every format.

Grants English Oak Smoked Salmon Bacon

A bold reinvention of a classic favourite, our oak smoked Atlantic salmon slices deliver all the savoury satisfaction of traditional bacon with a refined, smoky depth and naturally succulent texture. Crafted from responsibly farmed salmon and smoked over oak for a rich, balanced finish, these versatile slices are perfect for elevating breakfasts, layering into sandwiches, or adding a gourmet touch to salads, pasta, and brunch dishes.

Pack size:

5oz


HP

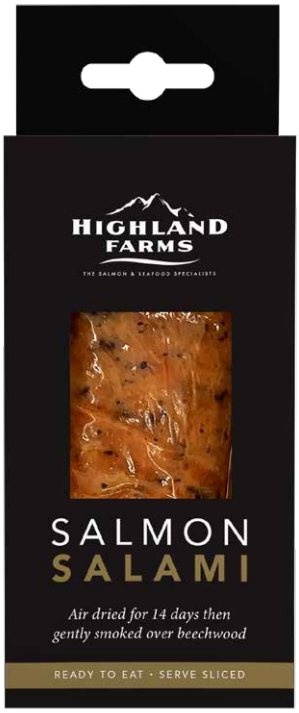
Surfsnax
Salmon Snack Stick

Packed with protein, expertly seasoned, and smoked to perfection! A healthier choice for snack lovers who are ready to ditch the beef.

- 9g of Protein
- 1000mg of Omega-3s
- Sustainably-farmed
- Less than 1g of Sugar
- Gluten Free

Pack size:

1oz



Highland Farms
Smoked Salmon Salami

SEAFOOD Excellence

Our award winning Atlantic Salmon Salami is air dried for 14 days and cured over fragrant beechwood. Sourced from the pure waters of the Atlantic, this premium delicacy embodies the perfect fusion of traditional craftsmanship and exceptional taste. Each slice unveils a delicate yet robust flavor profile, promising a unique and indulgent experience. Elevate your charcuterie board or savor it solo – our Atlantic Salmon Salami is a symphony of savory notes, crafted for those who relish the finer tastes in life.

Pack size:

5.3oz

Other Fish

Our expanded range of specialty seafood offers premium options beyond salmon, featuring bold smoked Ahi tuna, delicately oak smoked trout and elegantly smoked branzino fillets. Each product is responsibly sourced, crafted with care, and fully traceable to ensure exceptional quality and consistency. Perfect for retail, food service, and culinary innovation, this collection provides versatile, high flavor seafood solutions to elevate any menu or product line.

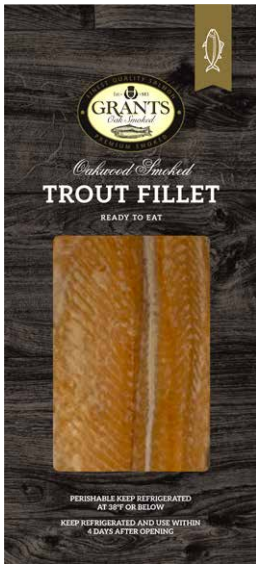
Secret Smokehouse Smoked Ahi Tuna

This delicious hand cured Hawaiian Ahi Tuna is wild-caught in the Pacific Ocean. It is hand cured in sea salt and sesame seeds, then lightly smoked over hickory wood shavings for a mild and delicate flavor, with a soft, buttery texture.

- Rich in Protein
- Low in Fat
- 70 Calories per Serving

Pack size:

3oz



Grants Oakwood Smoked Trout Fillet

Grant's Oakwood Smoked Trout Fillets are expertly prepared and traditionally oak smoked for a delicate, refined flavor with a beautifully moist texture. Ready to eat and rich in natural smokiness, they're perfect for salads, sandwiches, breakfast plates, or effortless entertaining — premium quality made simple.

Pack size:

5oz

Grants Oakwood Smoked Branzino Fillet

Grant's Oakwood Smoked Branzino Fillets are delicately oak smoked to enhance the naturally mild, slightly sweet flavor of this premium Mediterranean sea bass. With a tender, flaky texture and refined smoky finish, they're ready to enjoy straight from the pack — perfect for salads, antipasti platters, light lunches, or elegant entertaining.

Pack size:

5oz

Canned Seafood

Canned seafood packaging provides an environmentally responsible choice, combining long shelf life with highly recyclable materials that help minimise waste and reduce overall carbon impact. Canned seafood is incredibly versatile, making it easy to create a wide range of meals from quick lunches mixed with mayonnaise, to salmon patties, fresh green salads, sandwiches, pastas, and more. It's an ideal solution for preparing a fast, healthy dish or serving as a flavorful base ingredient for salads, appetisers, and pasta recipes.

Albacore Tuna in Avocado oil

3.9oz

Albacore Tuna in Olive Oil

3.9oz

Atlantic Salmon in Brine

3.9oz

Atlantic Salmon in Avocado oil

3.9oz

Calamarí Pieces in Olive Oil

3.9oz

Mussels in Pickled Sauce

3.9oz

Mussels in Smokey Sauce

3.9oz

Mussels in Scallop Sauce

3.9oz

Private Label

At Highland Farms, we understand that every business is unique. That's why we offer customizable solutions designed to help our partners deliver stand out seafood products that meet their specific needs, enhance their brand, and drive profitability.

The choice is yours...

- **Species:** salmon, shrimp, cod, halibut, mackerel etc;
- **Product:** fillets, portions, slices etc.;
- **Storage:** fresh, chilled, frozen, canned;
- **Packaging type:** cardboard box, sleeve, foil, bag, etc.;
- **Point your expected certilicates:** BAP, MSC, ASC etc.

We work on spot and long term contracts delivering goods adjusted to your needs, delivered to your warehouse anywhere in the world.

BAP CERTIFIED

Food Service

Depending on customer requirements, we offer products tailored in terms of weight, type of packaging or storage process - depending on the place of delivery, products can be refrigerated or frozen.

Our options include:

Vacuum Packaging
Designed to lock in freshness and maximize shelf life by removing air and preserving product quality.

Thermoforming Packaging
A strong, adaptable format ideal for customized portioning and robust product protection.

Skin Packing
Perfect for elevating visual appeal while maintaining the product's natural texture and freshness.

Modified Atmosphere Packaging (MAP)
Carefully controls oxygen levels to protect product integrity and extend shelf life.

Tray Packing
A convenient, retail-ready option that allows for easy handling, storage, and display.

Tubs
A practical, resealable solution ideal for bulk items or ready-to-eat seafood products.

In addition to packaging, we specialize in developing distinctive, high-quality flavor profiles that complement and enhance the natural taste of our premium seafood. Previous custom flavors include:

- **Italian Herb**
- **Barbecue Sauce**
- **Chilli**
- **Lemon & Garlic Butter**
- **Gravlax**

We also welcome collaboration on new smoking and flavoring concepts, helping our customers develop exclusive, market-ready products that stand out. Whether you're seeking a signature flavor or a unique twist on a classic, Highland Farms is ready to bring your ideas to life.

Atlantic Salmon

Atlantic salmon is among the world's most sought after seafood, prized for its rich flavor, delicate texture, and exceptional health benefits making salmon products a reliable favorite in any market. Our Atlantic salmon is responsibly farmed, completely hormone-free, and fully traceable from egg to plate, ensuring the highest standards of quality, sustainability, and food safety.

Natural
Fillet trim C/D/E IVP
1.5-2lbs / 2-3lbs / 3-4lbs / 4-5lbs

Natural
Portions skin on/skinless
3.5-5oz / 5oz -7oz

Smoked
Fillet trim C/D/E IVP
1.5-2lbs / 2-3lbs / 3-4lbs / 4-5lbs

Smoked
Portions skin on/skinless
3.5-5oz / 5oz -7oz

Cold Smoked
Slices VAC/SKIN PACK
3.5oz / 7oz / 1lbs / 2lbs

Marinated
Slices
3.5oz / 7oz / 1lbs / 2lbs

Hot Smoked
Skin on portion
4oz

Hot Smoked
Fillet trim C/D/E IVP
1.5-2lbs / 2-3lbs / 3-4lbs / 4-5lbs

Flavoured
Portions skin on/skinless
3.5-5oz / 5oz -7oz

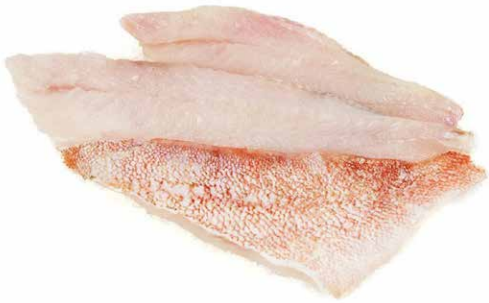
Other Fish

We offer a premium range of responsibly sourced, hormone-free seafood, fully traceable from origin to plate, including bold smoked Ahi tuna, delicately oak-smoked trout, subtly smoked branzino, and mild, tender fresh ocean perch. All products can be customized in portion size and packaging, and delivered chilled or frozen to suit your operation.

Smoked Ahi Tuna
Slices
3.5oz / 7oz

Oakwood Smoked Trout
Fillets
5oz

Oakwood Smoked Branzino
Fillets
5oz



Ocean Perch
Fillets
5oz

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