



FROM PATAGONIA TO YOU

Pioneering new traditions Sustainability at scale Taste you can trust



Founded in 2010 through a partnership with industry leaders, Verlasso has implemented innovations in aquaculture farming to ensure the health of our salmon, the health of our oceans, and the long term availability of salmon for generations to come.



Our nets and enclosures contain no copper anti-foulants and we never use organophosphates on our farms, ensuring the least amount of disruption to the environment.

Not only do we take every measure to maintain a healthy ocean habitat, we take every measure to maintain the reciprocal relationship that we have with the Patagonia.

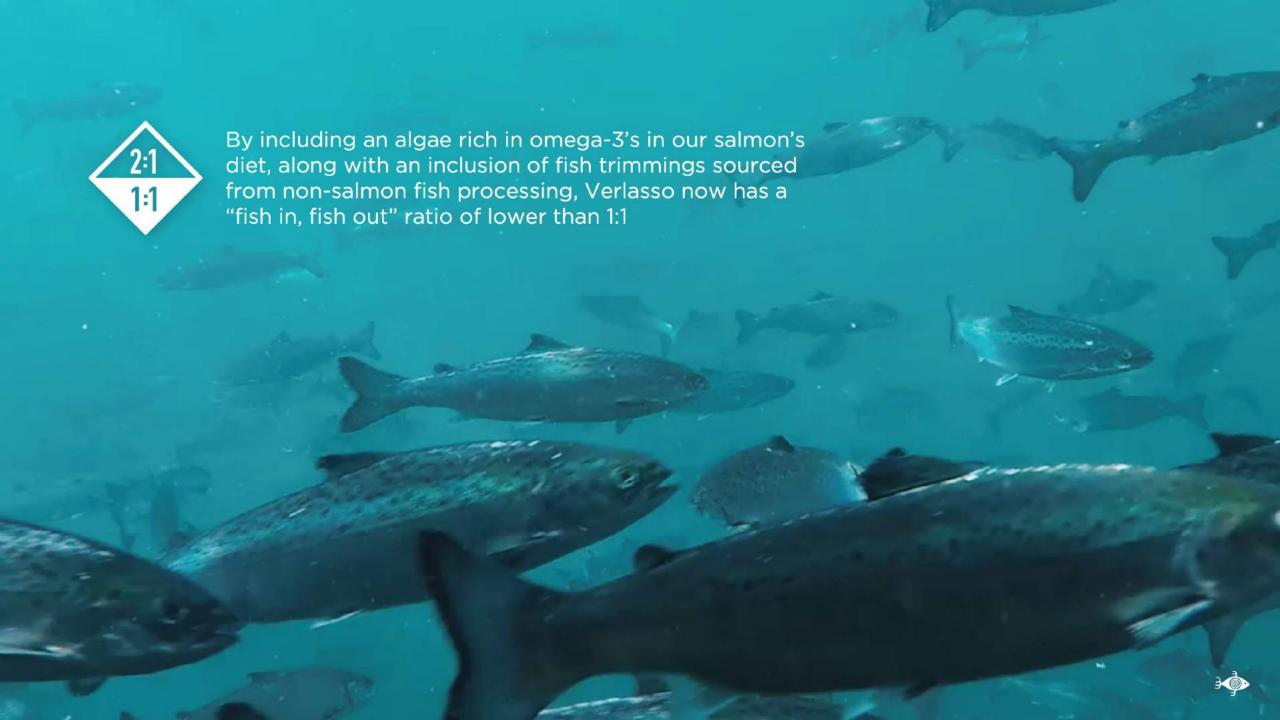


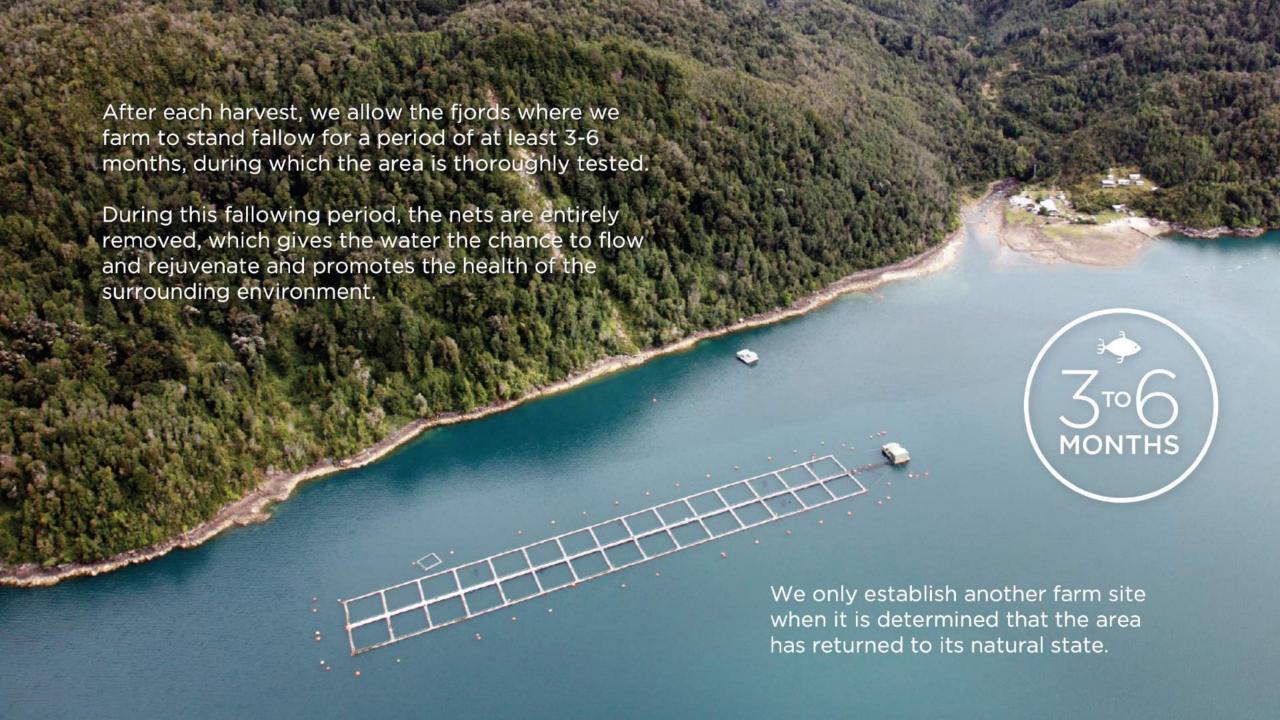
















A TRUSTED SUPPLY CHAIN

FAST



- Our salmon is handled minimally from harvest to delivery
- On average, other fish and seafood will change hands more than 9 times
- Our salmon is filleted & shipped within 24 hours

SECURE



- Processed in plants owned by our parent company AquaChile, packed in sealed Verlasso boxes that are only opened once delivered to you or your distributor
- Transport is protected by a traceability system

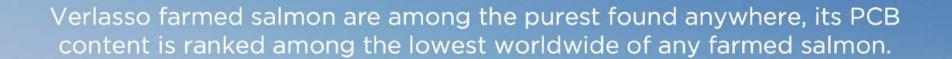
TRACKABLE



- Every fish we harvest have a gill tag with a QR code so it can be tracked back to the farm where it was raised
- Processed fillets and portions also get a gill tag in the bag







All of our salmon pens are located far from industrial and environmental pollutants Chilean Patagonia offers vast stretches of cold, crystal-clear ocean water

Strong currents provide continuous filtration and help recycle pen water





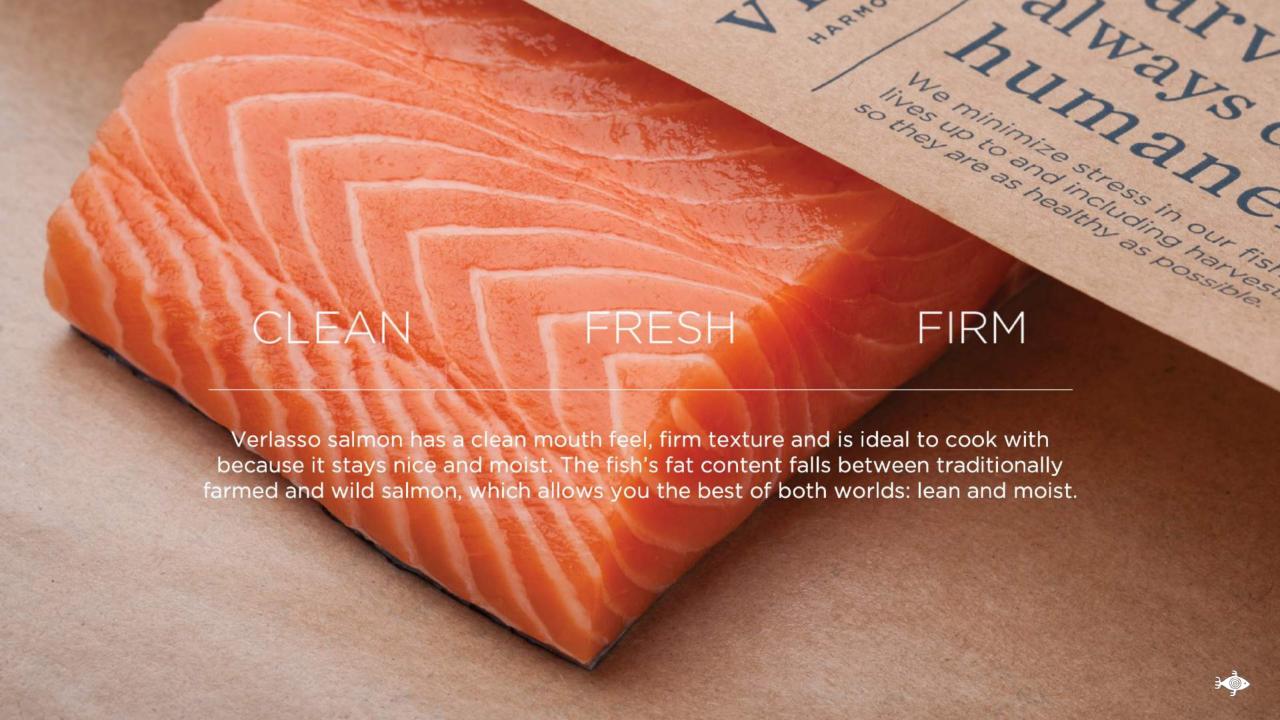
Nearly a decade ago we made a calculated decision to raise salmon in Chilean Patagonia. Understanding the complexity and challenges of operating aquaculture in this region, Verlasso focused on innovating the industry.

Our valued partnership with AquaChile evolved innovative solutions creating efficient transportation routes, and trusted supply chain solutions. Verlasso has delivered uninterrupted supply to the U.S. market since the beginning and we continue to develop forward thinking solutions to ensure consistency and continuity with our customers and partners

Today, Verlasso is one of the most successful brands of sustainably raised salmon available on the market.







FROZEN PORTIONS OR FILLETS

A GREAT ALTERNATIVE TO FRESH

Verlasso frozen fillets are ready to cook, anytime.
With no thawing required before cooking, Verlasso is
an ideal pantry staple for making your next masterpiece.



- Skin on or off, fillet and portions
- Processed and shipped within 24 hours of harvest
- 2 Year shelf life
- Lower carbon footprint than fresh
- Reduces food waste
- Perfect for sushi, sashimi and raw applications







Contact us about menu printing and co-branding programs.