


MAKE YOUR NEXT MASTERPIECE



VERLASSO™

BEAUTIFULLY RAISED



Three fully developed midline fins indicate strong currents, low pen density and high activity

Unblemished skin and uniform scales are a result of gentle handling, humane harvesting, efficient processing and transport

Denser and firmer in texture than any other Atlantic farmed salmon





FROM PATAGONIA TO YOU

Pioneering new traditions

Sustainability at scale

Taste you can trust

PIONEERING NEW TRADITIONS IN HARMONIOUS AQUACULTURE

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.



Verlasso supports continuous improvement in Chilean Patagonia to help preserve local economies, the well-being of the Chilean people and to ensure thoughtfully farm-raised salmon will be available for generations to come while meeting a growing demand for sustainable protein.



SUSTAINABILITY AT SCALE

Verlasso is one of the few sustainable aquaculture projects that can grow with your needs. With ten sites being farmed and the ability to on-board sites as demand warrants, Verlasso has the capacity to scale with you while providing consistent product.



OCEAN FRIENDLY DIET

Our Salmon's diet is a groundbreaking environmentally perfect proprietary blend containing no whole, wild-caught feeder fish.

The Verlasso diet consists of non-salmon fish trimmings, natural algae, vitamins, and oils rich in Omega-3 to ensure the consistent flavor and color which Verlasso is renowned for.





We never use hormones to grow our fish, instead we harvest them at a naturally smaller size to ensure the health of the population.



No preventative antibiotics are ever used and our salmon has no antibiotics at harvest.





By including an algae rich in omega-3's in our salmon's diet, along with an inclusion of fish trimmings sourced from non-salmon fish processing, Verlasso now has a "fish in, fish out" ratio of lower than 1:1



After each harvest, we allow the fjords where we farm to stand fallow for a period of at least 3-6 months, during which the area is thoroughly tested.

During this fallowing period, the nets are entirely removed, which gives the water the chance to flow and rejuvenate and promotes the health of the surrounding environment.



We only establish another farm site when it is determined that the area has returned to its natural state.

THE PERFECT PARTNERSHIP



VERLASSO™

AQUACHILE



In partnership with AquaChile, we are ensuring the preservation of ocean life and elevating aquaculture to a new level of consciousness. AquaChile's improvements in farming practices have yielded a unique strategy that allows Verlasso to raise salmon in harmony with the natural world.



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



WHY CHILEAN PATAGONIA?

REMOTE

CRYSTAL
CLEAR

BEAUTIFUL



Verlasso farmed salmon are among the purest found anywhere, its PCB content is ranked among the lowest worldwide of any farmed salmon.

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.





VERLASSO™

TASTE YOU CAN TRUST





CLEAN

FRESH

FIRM

Verlasso salmon has a clean mouth feel, firm texture and is ideal to cook with because it stays nice and moist. The fish's fat content falls between traditionally farmed and wild salmon, which allows you the best of both worlds: lean and moist.



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



Monterey Bay Aquarium Seafood Watch®

Verlasso was the first ocean-raised Atlantic salmon rated yellow **Good Alternative** by the Monterey Bay Aquarium Seafood Watch® program.





VERLASSO™

Contact us about menu printing
and co-branding programs.