

Denmark at the Forefront of Innovative Fish Production



With fish being in continuous growing demand around the world, Denmark is at the forefront of innovative production. The Danish company, Sashimi Royal, has come with an innovative and environmentally friendly production with an on-shore fish farm that makes it possible to control water temperature and salt concentration.

Around the world, fish is in high demand. It is tasty, healthy and a key ingredient in several cuisines. But with over-fishing being a growing concern, the global food industry is forced to find new, innovative ways to produce. With the on-shore production facilities at Sashimi Royal, Denmark is leading the way in an innovative and sustainable way.

Sustainable On-shore Fish Farms

The Danish solution is an on-shore fish farm that makes it possible to control water temperature and salinity – this means that fish with demands to particular water characteristics can now be produced in Denmark. In addition, the Danish production is among the greenest in the world as 95% of the water can be recirculated. Also, the production system makes it possible to buy a fish from Denmark that normally is only produced in specific seas far away and in that way causing a reduction of the climate-burdening transportation.

95% of the water can be recirculated in the Danish on-shore fish production

A Symbol of Innovative, Danish Production

Denmark is at the forefront of meeting rising global demand in an environmental friendly way. The facilities of Sashimi Royal are the latest addition to an already impressive, innovative production and the new unique way of producing fish will most certainly be a game changer in on-shore fish farming. When Sashimi Royal's on-shore farm is fully enlarged, 4,000-5,000 tonnage of fish will be produced annually. By then, it will be the largest on-shore fish farm in Europe.