

Arka

TASTE THE DIFFERENCE



A close-up photograph of a chef's hands in a white uniform, carefully plating a dish. The chef is using a spoon to place a piece of vibrant orange salmon onto a bed of white sauce and other ingredients on a plate. The background is slightly blurred, showing a kitchen setting.

ARKA IS MULTI X'S ULTRA PREMIUM SALMON, A TRUE CULINARY INGREDIENT, RAISED IN ANTARCTIC WATERS FOR THE WORLD'S BEST CHEFS.

Arka salmon is not just a beautiful ingredient, but one that stays antibiotic-free through EVERY part of the journey from feed to table, challenging what is possible in sustainable salmon farming.

With our 35+ years of experience in raising the best of our breed in the coldest and purest Antarctic waters, we bring you Arka, an ultra premium Antarctic Salmon. With Arka, you will Taste the Difference.





WHAT MAKES ARKA UNIQUE



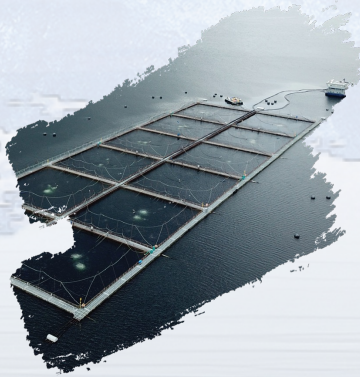
Certified Sustainable
(ASC & BAP 4)



Kosher Certified



No Antibiotics Never-Ever



Raised in the Purest
Antarctic Waters



Hand Selected,
Ultra Premium, Best of Multi X



Higher in
Omega-3s



ONE OF THE WORLD'S MOST SUSTAINABLE SALMON BRANDS



Recommended to "Buy" by
the Monterey Bay
Aquarium Seafood Watch



100% ASC certified



BAP 4-star certified
(Maximum possible rating)



Top 10 most sustainable
protein producer in the world,
rated by Coller FAIRR



Top 4% most sustainable food
producer rated by DJSI

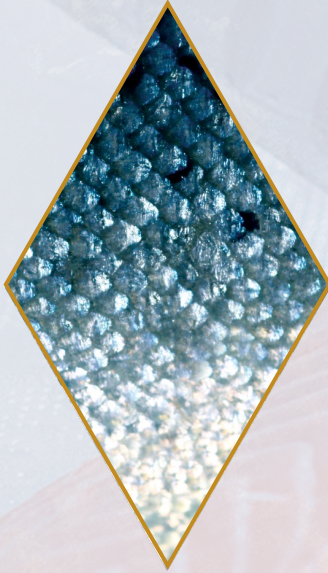
Arka
TASTE THE DIFFERENCE



HAND SELECTED



Best of Multi X
Production



Beautiful
Silver Skin



Firm Texture,
Beautiful Fat
Marbling



Intense Color,
Bright and
Smooth Flavor



Contains 2,470mg
Omega-3s per 3oz
Serving



Raised In the
Purest Antarctic
Waters

ULTRA PREMIUM ANTARCTIC SALMON



Whole Fish

10+ lb salmon / 55lb case



Fresh Fillet D+ & E+ Trim

2-5 lb fillet / 10lb / 35lb cases



Skin Off Portions

4-12oz / 10lb



Skin On Portions

4-12oz / 10lb



Arka Smoked Salmon

Cold Smoked Slices and
Premium Loin Cut



Arka Smoke Roasted Salmon

Hot Smoked Traditional, Pepper
and Cajun Portions





UNBOXING THE ARKA EXPERIENCE



OMEGA 3s BOOST HEALTH.



With 2,470mg of omega-3s per 3oz serving, ArkA has 3x times the amount of omega-3s than the American Heart Association Reference Amount Customarily Consumed (RACC).

Omega-3 fatty acids are the "good" types of fat. They may help lower the risk of heart disease, depression, dementia, and arthritis.*

Our body can't produce the amount of omega-3s we need to survive. So, they are considered essential nutrients, meaning you need to get them from the foods you eat.

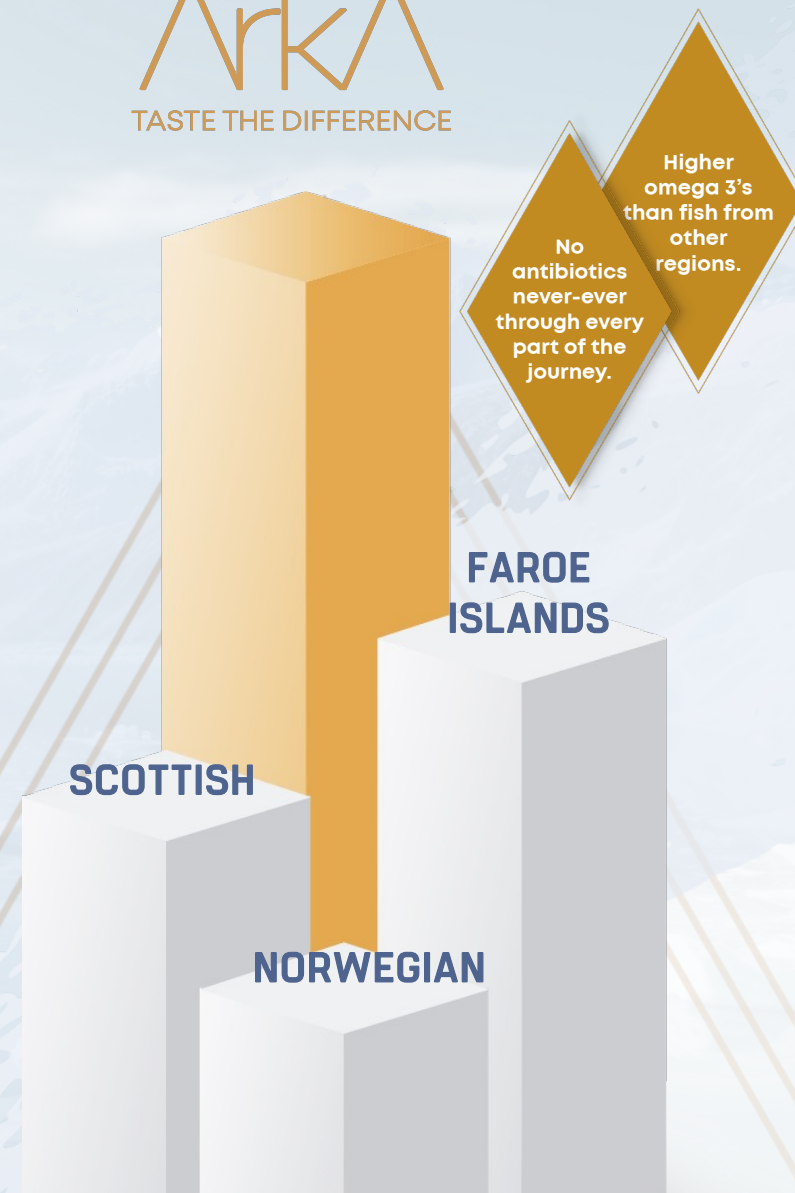
ARKA VS OTHERS

ARKA OUTPERFORMS



Arka consistently secured top rankings in a blind taste test conducted by Michelin chefs. When compared to the Faroe Islands, Scottish, and Norwegian, **Arka is top ranking with the best Taste, Best Flavor, Texture, and Marbling.**

Arka
TASTE THE DIFFERENCE



ARKA VS OTHERS

ARKA OUTPERFORMS

The tasting opened our eyes to misperceptions about country of origin. ArkA was consistently selected among the best for its flavor and overall quality.

ArkA
TASTE THE DIFFERENCE

No antibiotics
never-ever
through every
part of the
journey.

Higher
omega 3's
than fish from
other
regions.



Best Taste/Flavor	ArkA	FAROE ISLANDS	SCOTTISH	NORWEGIAN
Best Texture	ArkA	FAROE ISLANDS	SCOTTISH	NORWEGIAN
Best Marbling	ArkA	FAROE ISLANDS	SCOTTISH	NORWEGIAN
Best Overall Perception	ArkA & FAROE ISLANDS (TIE)		SCOTTISH	NORWEGIAN



SALES CONTACT:

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