The Taste of Shetland **Local Seafood Provenance** Scheme was originally set up with support from Shetland Fishermen, Seafood Shetland, the Shetland Shellfish **Management Organisation and Salmon** Scotland. The aim of the scheme is to celebrate Shetland's world-class seafood, help people learn more about the fish in our waters and encourage everyone to eat a wider variety of the astounding cornucopia of seafood we have right here on our doorsteps.

If you're a visitor, we want you to be able to source and savour Shetland seafood, whether you want to sample traditional fish and chips, find fine dining options, buy fresh seafood yourself and prepare it at home or find out how to get the freshest Shetland seafood delivered to your door when you return home.

Through the scheme local producers, processors, fishmongers, shops, restaurants and eateries proudly promote their use of local seafood. Use the map inside this leaflet to find businesses celebrating local seafood or look out for the Taste of Shetland Seafood logo when you're out and about.

For more information on A Taste of Shetland, news and information about Shetland Seafood and the wider food and drink scene in Shetland, visit

www.tasteofshetland.com



For recipe ideas visit www.somuchtosea.co.uk/recipes

The Local Seafood Provenance Scheme was made possible thanks to















For more information visit www.tasteofshetland.com









Shetland lies at the heart of some of the richest and most pristine fishing grounds in Europe. The waters around Shetland provide a bountiful harvest of seafood. This includes sustainably farmed salmon and mussels, and wild caught fish and shellfish.

The pure, clean waters around Shetland are home to an unusually wide range of fish species. Over the past decade the whitefish fleet has landed at least 55 different species, including cod, haddock, whiting, monkfish and flatfish.

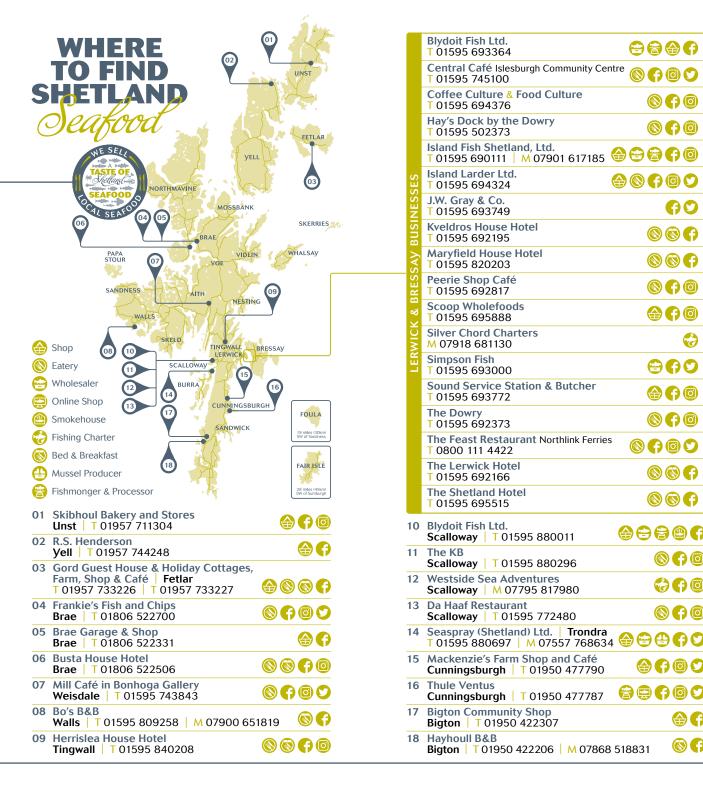
Shetland also has an impressive pelagic fleet with some of Scotland's largest and most modern vessels. Pelagic fish are shoaling, migratory species, such as mackerel and herring, that live near the surface of the sea or in mid-water.

The inshore fleet, composed largely of small, single-handed craft, focus on outstanding shellfish such as lobsters, velvet crabs and scallops.

Remarkably, almost half the fish landed in the UK is caught within 100 nautical miles of Shetland.

Our naturally pristine environment and sparkling pure waters are what make Shetland seafood stand out. For top chefs and discerning customers the world over, Shetland is synonymous with the very best premium seafood available.





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