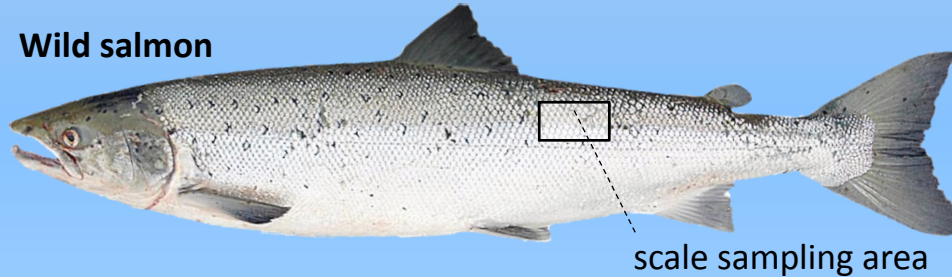


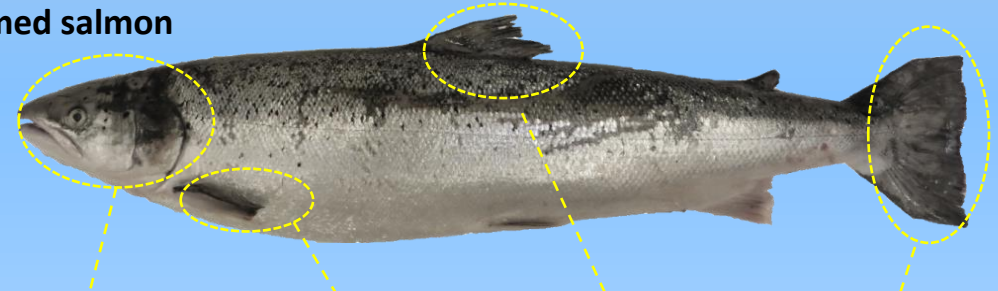
Have you caught a farmed salmon or rainbow trout?

How to identify farmed escapees. Farmed salmon escapees can be identified by one or more of the following external characteristics: damaged fins and tail, worn gill covers, shortened snout and is often less streamlined than wild salmon. Rainbow trout can display similar characteristics as farmed salmon but is in general less streamlined, has more black spots on the sides and tail as well as a broad reddish stripe over the length of the body. All rainbow trout in Iceland are of farmed origin.

Wild salmon



Farmed salmon




What to do

If you suspect that you may have caught a farmed salmon or rainbow trout, please inform the fishing wards/guides or the authorities directly, the Icelandic Directorate of Fisheries (Fiskistofa) or the Marine and Freshwater Research Institute.

Please give the following information: location and date of catch, species, length, weight and sex of fish.

If possible, please bring the whole fish, fresh or frozen, to either of the above mentioned authorities for inspection. The farmed origin will be assessed by visual examination, scale or genetic analysis. Although it's preferred to get the whole fish, you can also just bring few fish scales.

Sampling of the scales involves scraping off approximately 20 scales from the area shown the photograph above using a clean knife. The scales are placed in a fish scale envelope (or other paper envelopes). Please send a picture of the fish by email.

			
			
			
Snout shortened, deformed	Gill covers worn	Pectoral and dorsal fins torn, shortened, wavy and/or fused fin rays, fin missing	Tail torn, rounded



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