1. Fertilized EGGS from strong, healthy adult fish (called broodstock) are incubated in hatcheries until they are born.

2. When they first hatch, the baby salmon feed from their yolk sac. At this stage they are called ALEVIN.

3. When the alevin have fully absorbed their yolk sac they are called FRY. The fry are transferred into tanks of fresh water and fed until they are grown enough to go into salt water.

4. By the time they’re ready for salt water, the fish are called SMOLTS. They are carefully transported by truck and boat to the farm’s ocean pens.

5. The smolts grow into ADULT FISH under the care of fish farmers until they are big enough (about 5-6 kg) to be harvested. Then they’re carried by boat to a processing plant and then shipped by truck to your local store.
About the Business

• The salmon farming industry generates up to $800 million per year to BC's economy.
• The salmon farming industry creates about 6,000 direct and indirect jobs, many in small rural communities.
• The industry also supports about 250 small businesses in BC.
• The BC Salmon Farmers Association is the voice of the province's farmed salmon industry.

For more information, visit us at www.salmonfarmers.org

About the farms

• Salmon farming is a form of AQUACULTURE, which means growing animals or plants in the water.
• Salmon farmers raise salmon from little eggs to fully grown fish.
• Not all salmon eggs are created equal: the eggs used in the hatchery come from specially selected adult fish.
• Farmed salmon live for one year in a hatchery on land and then are moved by boat to the farms in the ocean.
• The fish live on the farms for up to two years before being harvested.
• The farms are made up of net pens in the ocean. There the farmers take care of the fish the way other farmers do with animals on land.
• Farms are in remote areas out in the ocean – and often farmers live in floating houses at the farm to care for the fish all day and night.
• A lot of special equipment is needed to raise salmon: farms have to be anchored safely and underwater cameras allow farmers to watch the fish when they're eating.