

## VenOysters

We have chosen to market the oysters which we sell from Venø under the brand-name "VenOysters".

Our VenOysters are available via the wholesalers Hansholm Fisk og Skaldyr, who supply a wide range of seafood to leading restaurants in Denmark.



## Contact

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## Where can I learn more?

Our own website:

[www.fishfarm.dk](http://www.fishfarm.dk)

Venøs website:

[www.venoe.dk](http://www.venoe.dk)

Website for island specialties:

[www.oespecialiteter.dk](http://www.oespecialiteter.dk)

Hanstholm Fisk og Skaldyr website:

[www.hafiska.dk](http://www.hafiska.dk)



**Welcome to  
Venø Fish Farm A/S**

**Information and visitors center  
for oyster culture**

Sønderskovvej 20, Venø  
DK-7600 Struer  
Denmark

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Photos: Marianne Bjerre

## Who are we?

Venø Fish Farm A/S was established in 2005. The firm is located on Venø, a little island in the Limfjord, Denmark.

The site is ideal as this part of the fjord has a steady flow of rich seawater with the perfect salinity for the production of both oysters and marine fish.

At Venø Fish Farm A/S we focus our efforts exclusively on the production of high quality goods based upon environmentally friendly principles.



## Do you like oysters?

Oysters are a low-fat, exquisite delicacy. They can grow to a diameter of over 15 cm, depending on growth conditions. The best size for eating is about 7 cm (3") in diameter. They reach that size after 3 years. Oysters can live up to 20 years.

In Europe there are Rock oysters (Pacific) and the Native (flat) oysters which are the tastiest.



If you want to learn more about an oyster's journey from sea-bed to plate, you have the opportunity to come for a guided tour of the company Venø Fish Farm A/S.

## Guided tours

These consist of a visit to our outdoor pond system and indoor facilities as well as an audio-visual display in our lecture facilities. Dependent on the season, you may be able to see both oysters and turbot.

A guided tour lasts about 45 - 60 minutes and costs 25 Danish Kroner per participant. The minimum number of participants per tour is 15 people. All are welcome.

Guided tours take place only on pre-arrangement.

## How do I get to Venø?

The ferry to Venø sails 3 times per hour during the day. Venø Fish Farm A/S is about 2 km north of the ferry port.

## Oyster production and control

At Venø Fish Farm A/S we produce young oysters (called 'spat') which are then grown on to table-size.

We believe that, with our spat production, we can supplement the wild supplies of oysters in Europe through stock enhancement, on the principle that one should sow in order to harvest.

As well as farming oysters, we buy wild fished oysters. These are sold after the oysters have been through a strictly controlled cleaning process.

We have an ongoing system of own controls for water-quality, algal growth and bacteria levels, which are in full accordance with the EU's strict food safety regulations.

In this way we ensure that, at a minimum, we continually comply with Danish food legislation. On certain points our own quality criteria actually exceed these requirements.

We are of course regularly inspected by the Danish Veterinary and Food Administration.

