



ONLY HAPPY FISH

They are born and raised in traditional farms, in the ever-fresh and clean water of Trentino's glaciers, nourished with GMO-free feed, created in collaboration with the E. Mach Foundation in San Michele all'Adige.



FROM FRESH AND CLEAN WATER

The purity of the waters where they live is monitored with strict chemical and biological cross testing, which identifies even the smallest changes in the health of the river fauna.

ASTRO IS THE ONLY TROUT IN ITALY WITH PROTECTED GEOGRAPHICAL INDICATION (PGI). GOOD. HEALTHY. FROM TRENTINO.



ASTRO. A TRUE STORY.



PGI FROM TRENTINO

Astro trout are the only trout with PGI recognition in Italy. They have also obtained the Trentino Quality Mark because they are farmed and processed according to the highest quality standards, and they are 100% from Trentino.



AS NATURE WOULD HAVE IT

They grow slowly, like they would in nature, following the rhythm of the mountain climate, that is why they are healthy and their flesh is good, lean, tender and compact, rich in precious Omega 3.



FRIENDS OF THE ENVIRONMENT

Astro is a Friend of the Sea, because it protects animal well-being and does not affect the health of the waters and of the environment. All waste from production is retrieved and used.



ASTRO - TRENINO TROUT FARMERS ASSOCIATION
LAVIS (TN) - VIA G. GALILEI, 43 Z.I.
TEL. 0461 242525 - INFO@TROTEASTRO.IT
WWW.TROTEASTRO.IT



Stelle d'acqua dolce.





TROTE DEL TRENINO IGP



THE CONTROLLED PRODUCTION CHAIN

The entire production chain of Trentino PGI trout is controlled both by the inspectors of the CSQA control body through audits and by the Consortium of Protection. This ensures compliance with the qualitative parameters imposed by the Regulations.

QUALITY AND QUANTITY OF WATERS WHERE THEY ARE FARMED

The water courses that feed the systems are characterised by excellent biological quality. The trout farm waters are analysed periodically, at entry and outlet, to identify any pollution.

WATER TEMPERATURE

From November to March, the water temperature remains below 12 °C, often dropping below 4 °C. This leads to longer growth periods (18/24 months) for Trentino PGI Trout compared to those on the plains, which take 12/14 months to grow an adult trout.

LOW FAT CONTENT

Trentino PGI Trout are characterised by less than 6% fat content.

GUARANTEE OF MOUNTAIN ORIGIN

All Trentino Trout production phases, from hatching eggs to transforming the fish into a product suitable for retail, take place among the mountains of Trentino.

COMPACT FLESH AND ABSENCE OF AFTER-TASTE

Trentino PGI Trout are characterised by compact, firm, and tender flesh and by the absence of muddy after-taste. This, thanks to the climate conditions with low winter temperatures and abundant availability of water, favours slow growth of the trout.

ELONGATED SHAPE

The body index is a parameter that indicates how elongated or stubby the fish is, analysing its weight and length. The closer the index comes to 1, the closer we come to the appearance of trout in their natural environment. Trentino Trout have a maximum index of 1.25/1.35, depending on the size. This value is very low compared to what is usually found in farmed trout, where times and feed quantities are forced.

STOCKING DENSITY (ANIMAL WELL-BEING)

Stocking density is kept low and closely linked to the quantity of water available.

NUMBER OF DAILY WATER CHANGES	MAXIMUM STOCKING DENSITY (in Kg/m3)
From 2 to 6	25
From 6 to 8	30
From 8 to 10	35
More than 10	40

QUALITY AND COMPOSITION OF THE TROUT FEED

Trentino Trout are fed with feed designed and created to best satisfy their needs, according to specifications that describe not only the raw materials permitted - GMO free - but also strict limits in terms of unwanted substances like heavy metals, dioxin, etc. Strict controlling analyses and audits, with the additional technical support of the E. Mach Foundation in San Michele a/Adige, guarantee compliance with requisites in all phases.

RESPECT FOR THE ENVIRONMENT AND SUSTAINABLE AQUACULTURE

The impact of trout farming in Trentino is very low, both in terms of the territorial conditions, which favour oxygenation of the water, and of the farming methods applied. This assessment is constantly monitored by Friend of the Sea, which allows its mark to be applied only to products that prove they respect the environment by meeting strict criteria.

