

Since 2001, the men and women of Sterling have been perfecting their craft using sustainable growing methods and conservationist values. You can find their farms tucked away in the deep, clear waters of the Ryfylke fjords in southwestern Norway, where whales and skates share our waterways with cod and sardines.



About your fish.

The farmers at Sterling dream big. Of all species to farm, they chose the majestic yet challenging Atlantic halibut “kveite”, which literally translated from Norse means “Fish of the Gods.” A wild specimen can live up to fifty years and weigh several hundred pounds. And females aren’t even able to reproduce before ten years, so unfortunately many wild halibut fisheries are endangered or overfished.

Thanks to the farmers at Sterling, this halibut now flourishes in Norway to take some pressure off the halibut’s wild brethren. Today we deliver a sushi-grade halibut that yields large white flakes, a mild taste, and a firm but tender texture. The feed is from 100% certified sustainable sources and is fully traceable.

As an official ingredient for several years in the global chef Olympics, the Bocuse d’Or, we think it’s the best Fish of the Gods you’ll find anywhere.

About our farms.

The Ryfylke region is made up of magnificent steep fjords and tall mountains, with several islands and beautiful beaches nearby. Development is limited in this region, and farm license requirements are extremely rigorous in these designated areas.

Sterling halibut is a combination of both land-based and deep water open fjord farming. A market-ready fish can take five years to grow to maturity. Our farmers take extreme steps to conserve the abundant environment we touch. Today all our halibut farms are certified GlobalGAP, which sets the highest standards for environmental sustainability, animal welfare, food safety, and worker treatment. It covers the entire holistic farming operation from broodstock, seedlings and feed suppliers to farming, harvesting, and processing.

THE PRODUCTS

Fresh of Fresh Frozen
Whole • Fillets • Portions
Smoked and Value-added
Year-round availability

WHY WE LOVE THIS FISH

Equally perfect for grilled
or raw applications.

DID YOU KNOW?

Stone Age rock carvings more than
10,000 years old depict halibut as a holy
personification of the Norse god Balder.

Lerøy maintains the following certifications:



Defined by sustainability. Driven by innovation. Proudly transparent.

Contact us at 1.919.967.1895 | leroyseafood.no | leroyusales@leroy.no