

In 2014 the four brothers Borgund gathered in an Australian pub and drew up plans to raise the world's best cod in the most improbable environment in the Atlantic Ocean: Cape Statt. Its churning waters would provide the perfect environment for the fish, but with conditions preposterously lethal for humans. And so was born Statt Cod.



About your fish.

This pedigreed fish combines the best of the legendary Skrei cod and the coastal cod, both of which are native to Norway. This extraordinary product surpasses its wild cousins, with each serving packing 21 grams of high-quality protein to support essential metabolic processes and healthy immune systems.

The fish is delivered live to the nearby plants using low-impact RAS wellboats. Within 3 hours after harvest the fish are transported to distribution hubs, and we guarantee a 16 day shelf life on our product, when properly handled.

Statt Cod repeatedly wins over the world's most discriminating chefs and culinary critics. Its texture is slightly firmer than wild-caught, and its proprietary pasteurized feed allows this fish to be enjoyed as an exceptional addition to any sushi lineup.

About our farms.

The Borgund brothers farm their cod in the fjord of Vanylvsfjorden, notorious for its absolutely brutal conditions. The highest wind speeds in Norway are often recorded here – no small feat. However, this area offers the cleanest water with massive oxygen flush, all freely provided by nature. The farms are nestled in a small protected area sitting just off the main waterway..

Our hatcheries combine RAS and traditional pumped water technologies. Once in the ocean, we raise our cod using rugged, state-of-the-art ocean cages, with low densities averaging 15-16kg kg/m3. The fish welfare is exceptional, and the cod respond to the growing conditions with exceptional calm and a lack of stress. We use only single generation per pen methodology.

THE PRODUCTS

Fresh of Fresh Frozen
Whole • Fillets • Portions
Year-round availability

WHY WE LOVE THIS FISH

It's firmer and more consistently awesome than any other cod we have tried.

DID YOU KNOW?

Cape Statt has hurricane-force winds and waves up to 60 feet high. Even the Norwegian Navy avoids this area if possible.

Lerøy maintains the following certifications:



Defined by sustainability. Driven by innovation. Proudly transparent.

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