

# PRESS RELEASE



## After a tragic landslide: the employees and fish of Swiss Lachs AG are doing well

**Lostallo, 24th June 2024 - Luck in misfortune - that's how the situation for Swiss Lachs AG can be summarised. The landslide in Lostallo caused enormous damage and much suffering in the valley, but our facilities remained unscathed. In these difficult times, we would like to express our deepest sympathy to the families and loved ones of the victims. Our thoughts are with them and we hope that they can find comfort and support at this time.**

Thanks to the effective support of the local authorities and our farm team's effective emergency plans, we were able to take all the necessary safety measures in good time. Despite massive amounts of water and several hours of power cuts, we managed to minimise the impact on our operations.

Our operations are continuing as normal and our production processes have not been affected. The Farm Shop in Lostallo is open and easily accessible from the south via the N13 motorway at the Lostallo exit. The Farm Shop can be reached from the north via the cantonal road.

And for all those customers who cannot reach us by car: You can also order our tried and tested Swiss salmon specialities online! All orders placed before 12.00 noon leave our premises on the same day and are delivered to you fresh and chilled the following day by overnight express.

### **ABOUT Swiss Lachs AG**

The company specialises in the production of high-quality fish and uses innovative farming methods to ensure both fish welfare and minimal impact on the environment. Atlantic salmon are bred in the indoor facility in Lostallo, Graubünden. The facility utilises the latest technology. This makes it one of the cleanest and most sustainable fish farms in the world. Swiss Lachs AG raises the salmon to the highest quality standards and consistently focusses on sustainability at all levels. The salmon are free from hormones, antibiotics and other harmful chemicals. The result is fresh, healthy salmon that does not harm the environment or ecosystems. The technology of the closed recirculation systems is particularly resource-efficient; it reduces the need for fresh water to 2-5%.

In 2023, a total of around 97,500 fish were harvested and processed into the finest salmon delicacies.

### **PRESS CONTACT**

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