



Kvarøy Arctic Hosts Thought Leader Dinner at SXSW with Chef Andrew Zimmern

(Indre Kvarøy, Norway; March 15, 2021)—On March 18, [Kvarøy Arctic](#) joins Chef Andrew Zimmern and 30 thought leaders for a private virtual aquaculture dinner as part of **SXSW Online**, the virtual version of Austin’s acclaimed in-person gathering of film, interactive media, music, climate activism, and more. Hosted on the heels of a lively and informative public panel discussion on March 16 entitled “[Aquaculture, Food Systems and Climate Change](#),” the March 18 dinner will offer a taste of Kvarøy Arctic salmon and Riverence trout as well as an opportunity for guests to connect and have impactful conversation about aquaculture’s role in combating climate change.

SXSW passholders are invited to reserve a spot for the panel discussion, which will include a live Q&A, hosted within the “Climate and Social Action” schedule of events with guest speakers:

- ✓ **Andrew Zimmern**, Chef and CEO of Food Works, Inc.
- ✓ **David E. Kelley**, Riverence Founder and TV Writer & Producer
- ✓ **Alexandra Cousteau**, Explorer, Ocean Advocate, and President & Co-Founder of Oceans 2050
- ✓ **Sarah Redmond**, Organic Seaweed Farmer from Springtide Seaweed

Speakers will discuss aquaculture as a powerful force for ecological and social good as the world’s fastest growing food production system. Topics explored will also center on aquaculture’s ability to combat the global climate crisis, the global health crisis, and the challenges humanity faces as the global food system is transformed.

Continuing the conversation in a more intimate and interactive setting, Kvarøy Arctic invited a list of 30 thought leaders to participate in a private virtual dinner on March 18 catered by *Bravo: Top Chef “Fan Favorite”* Chef and Restaurateur Fabio Viviani. The guest list includes aquaculture industry professionals from various sectors (feed, farming, distributors and technology partners), as well as journalists, ocean activists, restaurateurs, and entrepreneurs. The attendees are senior members of companies including: **Aquabyte, Aspen Institute, Bloomin’ Brands, CBS News, Compass Group, The Conservation Fund Freshwater Institute, Corbion, Eater.com, Euclid Fish, Global Aquaculture Alliance, The Hollywood Reporter, KeHe, Los Angeles Times, Seafood Source, Seattle Fish, San Francisco Chronicle, Santa Monica Seafood, Stavis Seafood, and others.**

The dinner will open with remarks from the panelists before guests are welcomed into more intimate discussion groups. All attendees will receive a meal kit and recipe cards prior to the

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event featuring sustainably raised fish paired with Cobb wines, which they can prepare to enjoy during the conversation:

Lightly Roasted Riverence Trout

with rosemary & olive oil focaccia bread and dill tzatziki
Paired with: 2018 H. Klopp Chardonnay, Sonoma Coast

Kvarøy Arctic Salmon Poké

with chilies, soy glaze, green onions, and whipped cauliflower purée
Paired with: 2016 Coastlands, Old Firs Block Pinot Noir, Sonoma Coast

Espresso and Caramel Tiramisu, White Chocolate Crunch

“SXSW has immense potential as a platform to educate and inform the opinions of the thought leaders, policymakers, and writers who wield the power to reshape public opinion on aquaculture and move the industry forward,” says Kvarøy Arctic Strategic Development Officer Jennifer Bushman. “This year, fish and seafood will be brought center stage with a featured panel of experts and dinner with the best minds in the industry, all focused on the future of aquaculture and the strength we have to make a positive impact on economies, the environment, and our global food system. We are grateful to have the support of all those participating in these events, and to Seapact for their support in getting this conversation to this important stage.”

To register for the SXSW panel, visit [SXSW Online](#).

About Kvarøy Arctic

[Kvarøy Arctic](#) is a third-generation Atlantic salmon farm on the Island of Kvarøy along Norway’s Arctic Circle. Led by CEO Alf-Gøran Knutsen, Production Manager Gjermund Olsen, and Operations Manager Håvard Olsen, the Kvarøy Arctic team is ushering in a new era of sustainability for salmon farming as a net producer of fish protein with a commitment to traceability and transparency through IBM blockchain technology.

Kvarøy Arctic is the first farmed finfish to carry the Fair Trade USA seal, and is BAP, ASC and Global G.A.P. certified. The salmon has the merroir of Norway’s cold, clear waters with delicate marine flavors and slight brininess. It is one of a small number of farm-raised fish certified by the American Heart Association’s® Heart-Check program. Kvarøy Arctic is actively expanding its U.S. retail presence. It is currently available through Pod Foods, at restaurants, for direct delivery on [FultonFishMarket.com](#), and at retail through select retailers like Cherry Hill Market, Cox Farms Market, Acorn Acres, and Whole Foods Market U.S. locations.

Learn about the heritage of Kvarøy Arctic by visiting www.KvaroyArctic.com, Instagram [@kvaroyarctic](#), Facebook [@KvaroyArctic](#), and Twitter [@KvaroyArctic](#), and use #TasteTheArctic.

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