



marineharvest
excellence in seafood

March 26, 2008

**MHC Release: Coordinated sea lice control measures at Broughton salmon farms.
For Immediate Release**

***Marine Harvest's sea lice control measures at
Broughton Archipelago farms completed ahead of schedule.***

Campbell River, BC. Marine Harvest Canada is pleased to announce that, with the final harvest of fish from its Wicklow Point farm on March 25th, the company's comprehensive 2008 sea lice control plan for its salmon farms in the Broughton Archipelago has been completed a week ahead of schedule.

"All of our Broughton area farms are now either empty of fish or have been managed to eliminate the possible contribution of sea lice to wild salmon." said Clare Backman, Director of Environmental Compliance and Community Relations. "Although we recognize that the state of scientific knowledge is inconclusive about the threat of sea lice to wild salmon, we maintain that conservation is the best policy. To publicly demonstrate this commitment we have, for the past several years, controlled sea lice through the application of Slice™ much earlier than required under the provincial guidelines, and by harvesting fish from our farms where this is possible - even though there is a financial cost to us when we could be harvesting larger fish from other farms."

The success of these actions in controlling the potential for contributing sea lice can be seen at Marine Harvest's website by choosing the home page 'news' link or http://www.marineharvestcanada.com/farming_fish_health_broughton.html.

Marine Harvest Canada employs about 500 people on Vancouver Island and the mid-coast of B.C. It produces 42,000 tonnes of fresh, high-quality salmon each year for export to the United States and Asia.

Contact: Clare Backman, 250-850-3276, extension 7258
