

# Salmon recognition



NORSKE LAKSEELVER

Newly arrived salmon



Salmon that have just arrived from the sea have a silvery skin and are in good condition. Sea lice may still be present, but normally fall off within few days in fresh water. The scales are loose, and the fish can easily be injured. Males can have a kype, otherwise they look like the females.

Kelt



Salmon which have spawned and spent the winter in the river. The kelts are thin but can regain their silvery appearance and can sometimes be mistaken for freshly run springers. They are usually caught early in the season and must always be released unharmed so they can return to spawn again.

Male salmon after a few weeks in the river



The silvery appearance is gradually replaced by grey/brown/red spawning colours. The kype on their lower jaw develops/grows. Males have slightly larger heads compared to females of the same size.

Female salmon after a few weeks in the river



As with the males the silvery appearance gradually disappears. The spawning colours are less bright than the male's. The head is more blunt. A kype is never developed but the lower jaw may have a small knob.

## Male salmon ready to spawn



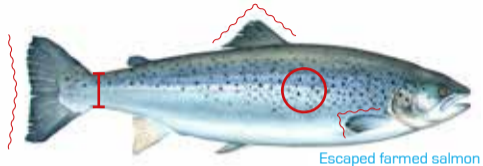
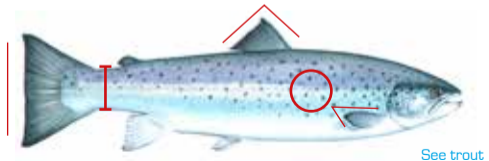
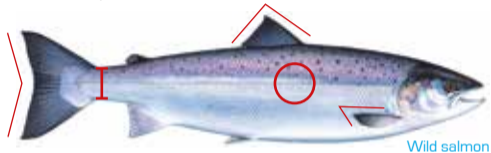
Bright skin colours in red, black, gold and bronze develop. Shades may vary. The kype, used for fighting, is fully developed. Energy stored in the musculature is now used for gonad development and spawners are not suited for eating. C&R is therefore mandatory or strongly recommended.

## Female salmon ready to spawn



Fully mature females have swollen bellies and dark grey/brown flanks. As with the males the stored energy is used for gonad development. Thus the fish is not suited for eating. Females are crucial for the population's recruitment and should be returned unharmed.

## Salmon, sea trout or farmed salmon?

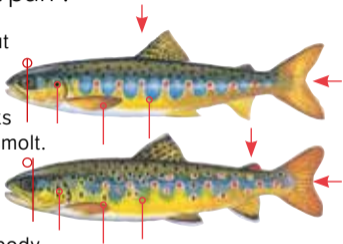


The caudal fin of wild salmon is concave. It has a slimmer tail wrist than sea trout and few (if any) black spots below the lateral line, as opposed to sea trout. Escaped farmed salmon often have pigmentation like a sea trout and a caudal fin with fringed and straight (not concave) edge. Escapees are best recognized by deformed fin rays in their pectoral fins, dorsal fin, and caudal fin.

## Salmon or sea trout parr?

Young salmon and sea trout staying in the river are called parr, before they develop bright silvery flanks and migrate to the sea as smolt.

The salmon parr can be distinguished from the sea trout parr by its shorter jaw, the more streamlined body, longer pectoral fins, deeply forked tail, lack of red spots on the adipose fin and fewer (often only one) spot on the gill covers.



Length	Type: stout	Type: middle	Type: slim
55 cm	1,7 kg	1,6 kg	1,5 kg
60 cm	2,2 kg	2,1 kg	1,9 kg
70 cm	3,5 kg	3,3 kg	3,0 kg
75 cm	4,3 kg	4,1 kg	3,7 kg
80 cm	5,3 kg	5,0 kg	4,5 kg
85 cm	6,3 kg	6,0 kg	5,4 kg
90 cm	7,5 kg	7,1 kg	6,5 kg
95 cm	8,8 kg	8,4 kg	7,6 kg
100 cm	10,3 kg	9,8 kg	8,9 kg
105 cm	12,0 kg	11,4 kg	10,3 kg
110 cm	13,8 kg	13,2 kg	11,8 kg
115 cm	15,7 kg	15,1 kg	13,5 kg
120 cm	17,9 kg	17,2 kg	15,3 kg
125 cm	20,2 kg	19,4 kg	17,3 kg
130 cm	22,8 kg	21,9 kg	19,5 kg



# Catch and release

## **DOES THE FISH SURVIVE?**

Yes! Field studies by from NINA (Norwegian Institute of Nature Research) comprising 650 released salmon from seven Norwegian rivers, showed an over all survival of 93 %.

## **HIGH TEMPERATURES?**

Take extra care and precautions if the water temperature is above 18° C. Keep the fish in water at all time.

# Catch and release

Always be prepared to release your catch whether it is mandatory or voluntary. Remember, the survival of the released fish is your goal. Preferably you should use **barbless hooks** and play the fish as short as possible. Use **large knot-less landing nets** and ask for assistance if available. Keep the fish in the net and **do not drag it ashore**.

Preferably use a **forceps** (peang) to remove the hook fast and easy. The weight of the fish is best estimated based on a length measurement and use of the converting table in this folder. Release the fish by **holding it gently**, head against current, with one hand around its tail wrist and one under its belly. **Do not push the salmon back and forth** and do not let it go until you feel it has recovered and is ready to swim away





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