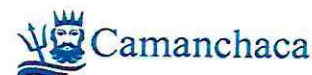


WASTE COMMITMENT



Salmones Camanchaca is committed to reduce the generation of waste, focusing on the development of a value chain that allows strengthening the care of the environment and the relationship with the communities.

For this reason, the Company is committed through its waste management plan, implemented for more than 8 years in all its facilities, to produce responsibly and to carry out adequate management of the waste it generates.

In recent years, more efficient production systems have appeared which are changing the current economic model to a circular economy model, which aims to promote sustainable economic growth. One of the pillars of this model is the reuse of materials that until now were discarded, introducing them back into the production system as raw materials or valuable resources.

Salmon production is very efficient compared to other sources of protein production, which is measurable through various indices such as carbon footprint, protein retention, and edible portion, among others. The edible portion is the amount of product of a certain food after removing everything that cannot be eaten and is calculated by dividing the edible meat by the total body weight, reaching 68% in the case of salmon. The remaining 32% corresponds to viscera, skeletons, and trimmings, which are managed in such a way as to avoid their final disposal and allocate them to other uses, therefore they are used as raw materials for other industries. The recovery of nutrients and organic matter in secondary raw materials with added value turns a waste management problem into an economic opportunity and reduces the vulnerability of the sector.

We are aware that proper management of this type of production waste is vital to minimize its impact on the environment. These organic residues, coming from our San José and Tomé processing plants, together with the mortalities from the salmon farms, are the most significant of the Salmones Camanchaca operation. These are recovered and sent to reducing plants that transform them into other products such as fish meal and fish oil. In this way, they are reintroduced to the system contributing to a more circular business model.

In order to monitor the amount of organic waste generated in the company, and its differentiation, we have a nutrient recovery indicator, which indicates the tons generated annually, by type of organic waste.

WASTE COMMITMENT



Of the nutrients recovered in our operations, we can consider some that are more significant from the point of view of their importance for human consumption, such as protein and omega 3 fatty acids. Therefore, we calculate their volumes based on total organic waste recovered from our operation, to be considered as an indicator of our activity.

A handwritten signature in blue ink, appearing to read "Alfredo", written over a horizontal line.

ALFREDO TELLO GILDEMEISTER
TECHNICAL & SUSTAINABILITY MANAGER
SALMONES CAMANCHACA S.A.