



Nourishing the future

PRODUCT
CATALOGUE

ON THE PLATE

MARKETS | SALMON NUTRITION FACTS AND HEALTH BENEFITS

PRODUCTS

VALUE CHAIN

WHAT MAKES US UNIQUE

PURPOSE



PURPOSE

Nourishing the future, caring for the world. We have a vocation to feed with a healthy, nutritious, sustainable and versatile product that represents a solution to the future demand for protein worldwide.

Salmon is a sustainable animal protein, a product of the future that will allow feeding humanity while taking care of our planet.



WHAT MAKES US UNIQUE?

The supply chain is structured on the efficiency of each of the stages, from reproduction in fresh water to harvesting in sea water. We have technology that enables advanced traceability throughout the entire process.



Dow Jones Sustainability Indices

In collaboration with  **SAM**

© RobecoSAM brand

VALUE CHAIN



GENETICS & REPRODUCTION

Egg production represents the first stage of the production cycle, through reproduction. Our company has a genetic selection program for its breeders, which are individually checked so that they comply with all the sanitary and cultivation conditions. The production of eggs comes mainly from their own breeders, which are maintained throughout their life and production cycle in freshwater facilities on land.



SEA WATER

It is the division in charge of the cultivation of fish in sea water, from an approximate weight of 150 grams until its harvest at commercial size, which will depend on the species that is cultivated (3.0 kg for Coho Salmon or 5.0 kg for Atlantic Salmon). To date, Multi X has 106 seawater concessions, located in 25 different neighborhoods or ACS, which allows us to guarantee and optimize the continuity and efficiency of our production operations.



VALUE ADDED

VAP Division is responsible for continuing to expand the development and marketing of smoked products in an integral way, a business in which Multi X s is the undisputed leader, with more than 15 years of successful history supplying the main retail chains in the United States and Japan. Likewise, it concentrates more than 70% of Chile's smoked salmon exports.



FRESH WATER

Aging in fresh water includes the incubation, fry and smoltification phases. Multi X has state-of-the-art technologies in its fish farms, which allow, among others, the reuse and recirculation of the water used in fish farming (70 to 97%). This generates a better control of the productive variables and a more sustainable environmental management.



PROCESS

The Processes Division is in charge of adding value to the raw material in all its forms, including the company's smoked products, both its own and those of third parties. The objective of the Processes Division is to guarantee the timely execution of production plans, complying with all the requirements and standards of environmental care, safety, quality, hygiene and minimum cost of transportation. In relation to sustainability certifications, our plants were pioneers worldwide in obtaining the BAP (Best Aquaculture Practice) sustainability certification from the Global Aquaculture Alliance, an issue that fills us with pride and reinforces our commitment to responsibility in all stages of the value chain.



SALES & DISTRIBUTION

Multi X has an experienced staff, which has managed to establish solid relationships with the most important clients in each market. Our main export markets are the United States, Japan, China and Russia, where value-added products represent 43% of total sales. We are proud to dispatch more than 900 thousand servings of salmon daily from Patagonia to the world.



PRODUCTS

For protein worldwide.
Salmon is a sustainable animal
protein, a product of the future
that will allow feeding humanity
and taking care of our planet.

WHOLE
GUTTED

HON gutted Atlantic Salmon
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Whole fish with head, gills,
eviscerated and clean.
Chilled and frozen.



Premium,
Industrial



1-2 | 2-3 | 3-4 |
4-5 | 5-6 | 6-7 |
7-8 | 8-9 kg

HEAD OFF
GUTTED

HG Atlantic Salmon
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Head off, eviscerated
and clean.
Chilled and frozen.



Premium



3-4 | 4-5 | 5-6 kg

TRIM A
FILLET

Trim A fillet
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Atlantic Salmon fillet, skin on, with ventral and dorsal fat, with pelvic fin, with or without collar bone. Chilled and frozen.



Premium



2-3 | 3-4 | 4-5 lb

TRIM C
FILLET

Trim C fillet
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Atlantic Salmon fillet, skin on, with or without scales, with ventral, dorsal and belly fat and without fins. Fresh and chilled.



Premium,
Industrial



1-2 | 2-3 | 3-4 |
4-5 lb

TRIM D
FILLET

Trim D fillet
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Atlantic Salmon fillet, skin on, with or without scales, with dorsal and ventral fat, without belly fat. Chilled and frozen.



Premium,
Industrial



1-2 | 2-3 | 3-4 |
4-5 lb

TRIM D
FILLET

Trim D fillet
Carbon Neutral Atlantic Salmon (*Salmo salar*)



PRESENTATION

Carbon Neutral Atlantic Salmon Fillet, Skin On, without ventral, belly or dorsal fat. With or without scales. Fresh, cooled and frozen.



Premium,
Industrial



1-2 | 2-3 | 3-4 |
4-5 lb



DEEP
SKINNED
TRIM E

Deep skinned Trim E fillet
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Backbone, bellybone,
back fins an tail are
removed. Includes 1 in
brown fat line.
Chilled and frozen.



Premium,
Industrial



1-2 | 2-3 | 3-4 |
4-5 lb

SHALLOW
SKINNED
TRIM E

Shallow skinned Trim E fillet
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Atlantic Salmon fillet, skin
off, without dorsal, ventral,
or belly fat, with full brown
fat line.
Chilled and frozen.



Premium



1-2 | 2-3 | 3-4 |
4-5 lb

TRIM F
FILLET

Trim F fillet
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Atlantic Salmon fillet, skin off, without dorsal, ventral or belly fat. Without brown fat line.
Chilled and frozen.



Premium



1-2 | 2-3 | 3-4 |
4-5 lb

PORTION

Portion
Atlantic Salmon (*Salmo salar*)



PACKAGING

PACKAGING BACKGROUND

Chilled and frozen

PRIMARY PACKAGE

Vacuum sealed

SECONDARY PACKAGE

Cardboard box

PRESENTATION

Atlantic Salmon portion, with or without skin.
Chilled and frozen.



Premium



4, 6, 8, 10 oz

SMOKED SLICE

Cold Smoked Minced
Atlantic Salmon (*Salmo salar*)



PACKAGING

PACKAGING BACKGROUND

Frozen

PRIMARY PACKAGE

Vacuum sealed

SECONDARY PACKAGE

Cardboard box

PRESENTATION

Smoked slices, skinless, with
and without brown fat line,
2.5 to 3.0 mm thick.
Vacuum sealed, frozen.
Salting Process: Dry Curing.
Salmofan Color: 22+



Premium



500 g | 1000 |
2000 g

SMOKED SLICE

Cold Smoked Slice
Atlantic Salmon (*Salmo salar*)



PACKAGING

PACKAGING BACKGROUND

Frozen

PRIMARY PACKAGE

Vacuum sealed

SECONDARY PACKAGE

Cardboard box

PRESENTATION

Smoked slices, skinless, with
brown fat line, 2.5 to 3.0 mm
thick. Silk cut.
Vacuum sealed, frozen.
Salting Process: Dry Curing.
Salmofan Color: 22+



Premium



2 - 3 lb

TRADITIONAL
SMOKED PORTIONS

Traditional Smoke Roasted Portions
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Skin on hot smoked portion,
traditional flavor without
spices.
Frozen - vacuum sealed.
Salmofan Color: 22+
Salting Process: Brine
Injection and Dry Curing.



PACKAGING

PACKAGING BACKGROUND	PRIMARY PACKAGE	SECONDARY PACKAGE
Frozen	Vacuum sealed	Cardboard box



Premium



100 g x 2 |
113 g. x 2

HOT SMOKED PULP

Hot Smoked Minced
Atlantic Salmon (*Salmo salar*)



PRESENTATION

Hot smoked minced without
skin, with fat, with traditional
flavor without spices.
Frozen - Vacuum sealed.
Salmofan Color: 22+
Salting Process: Brine
Injection and Dry Curing.



PACKAGING

PACKAGING BACKGROUND	PRIMARY PACKAGE	SECONDARY PACKAGE
Frozen	Vacuum sealed	Cardboard box



Premium



1 - 2 lbs.

FRESH PACKAGING

- Whole gutted
- Headless gutted
- Trim A fillet
- Trim C fillet
- Trim D fillet
- Carbon neutral Trim D fillet
- Deep skinned Trim E Fillet
- Shallowed skinned Trim E fillet
- Trim F fillet



1

FROZEN PACKAGING

- Whole gutted
- Headless gutted
- Trim A fillet
- Trim C fillet
- Trim D fillet
- Carbon neutral Trim D fillet
- Deep skinned Trim E Fillet
- Shallowed skinned Trim E fillet
- Trim F fillet



2



3



PACKAGING

PACKAGING BACKGROUND

1 Fresh-cooled

PRIMARY PACKAGE

Inner sheath, each fillet comes individually wrapped.

SECONDARY PACKAGE

Styrofoam box



PACKAGING

PACKAGING BACKGROUND

2 Frozen Carbon Neutral

PRIMARY PACKAGE

Inner sheath, each fillet comes individually wrapped.

SECONDARY PACKAGE

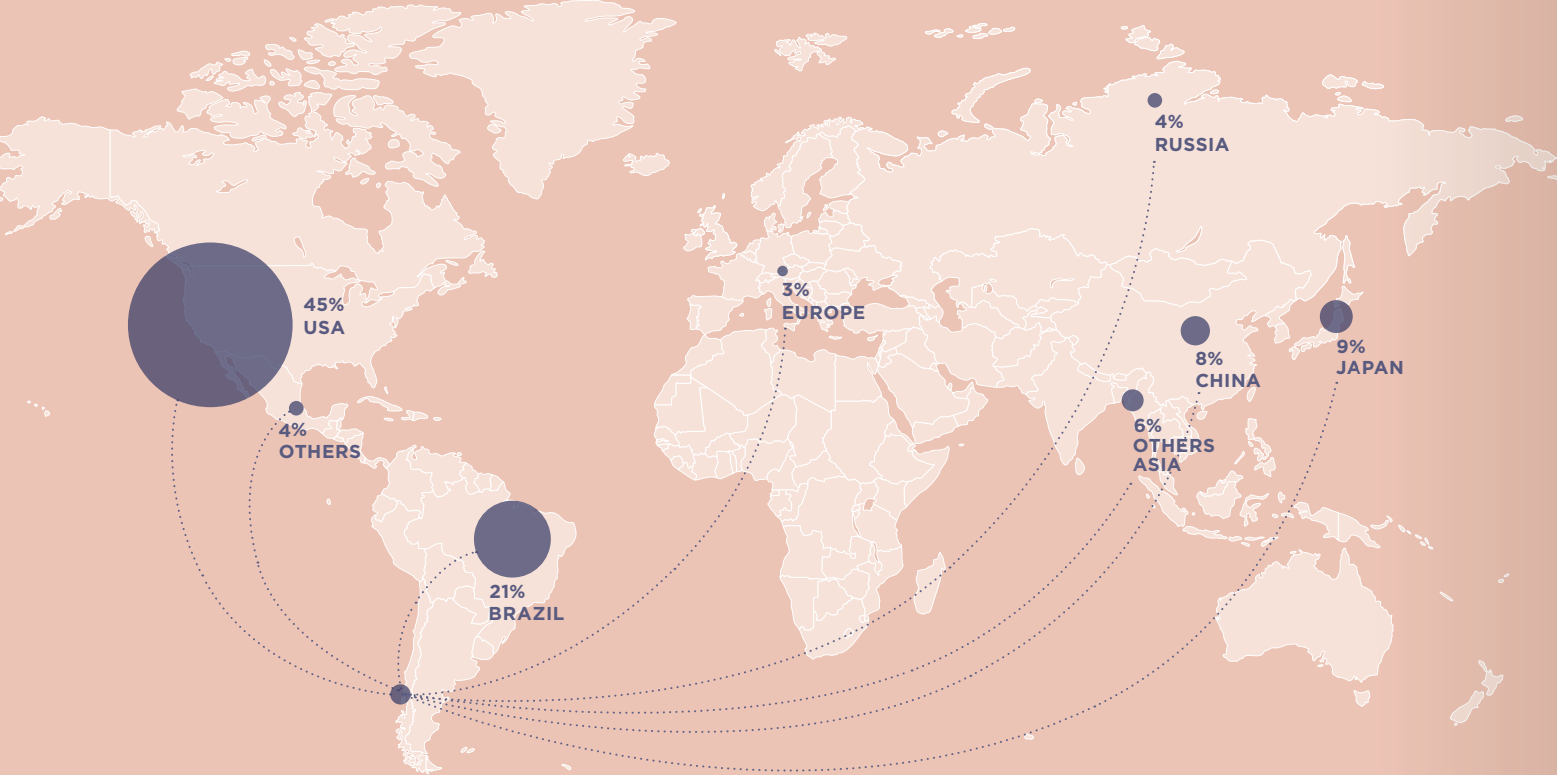
Carbon Neutral Special Cardboard Box

3 Frozen

Inner sheath, each fillet comes individually wrapped.

Cardboard Box

MARKETS



We deliver more than 900,000 servings of salmon daily through our commercial offices in Chile, the United States and China. We establish strong relationships with our clients, in more than 30 countries.

SALMON NUTRITION
FACTS AND HEALTH
BENEFITS



OMEGA 3

Rich in omega-3 fatty acids

Salmon is one of the best sources of the long-chain omega-3 fatty acids EPA and DHA.

A 3.5-ounce (100-gram) portion of farmed salmon has 2.3 grams of long-chain omega-3 fatty acids.

Unlike most other fats, omega-3 fats are considered “essential,” meaning you must get them from your diet since your body can’t create them.



VITAMIN D

Salmon is a popular fatty fish and great source of vitamin D.

According to the United States Department of Agriculture (USDA) Food Composition Database, one 3.5-ounce (100-gram) serving of farmed Atlantic salmon contains 526 IU of vitamin D, or 66% of the daily value.



HORMONE
FREE

All of our fish is hormone-free and grown under sustainable methods.



GLUTEN
FREE

Gluten is a protein found in wheat, rye, barley and triticale. Our salmon does not contain traces of gluten, so is safe to everyone to enjoy.



ANTIBIOTIC FREE
AT HARVEST

No preventative antibiotics are ever used and our salmon has no antibiotics at harvest.

ON THE
PLATE



With delicate flavor, brilliant color and superb texture, salmon has the ability to be consumed raw, it's easy to cook, incredibly versatile and totally delicious.



SALMON CEVICHE

SALMON POKE BOWL



SALMON TARTAR



SALMON BURGER

HONEY GLAZED SALMON



GLAZED SKINLESS SALMON



GRILLED SKINNED SALMON FILLET



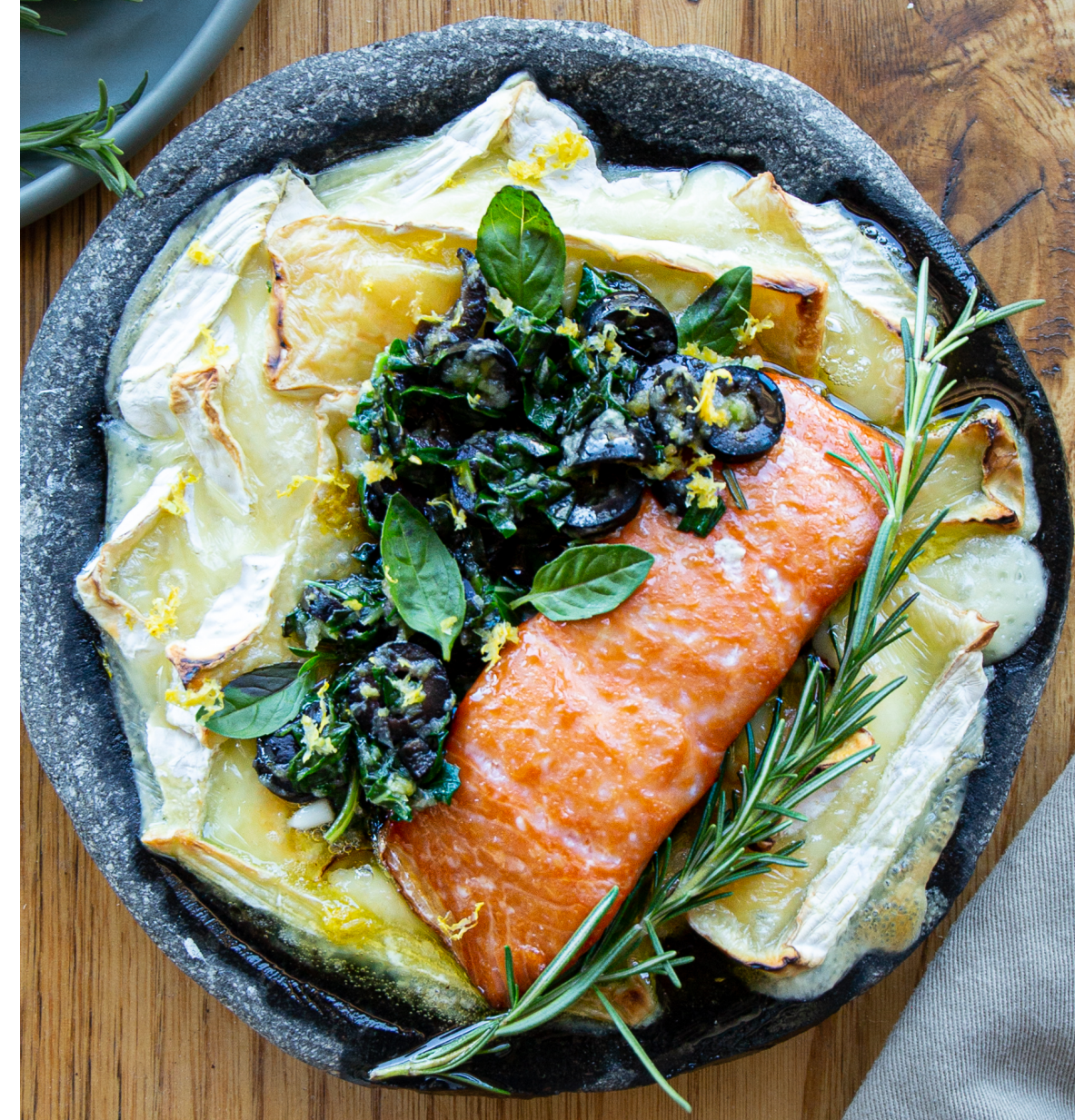
GRILLED SALMON WITH SKIN



SMOKED SALMON CROQUETTES ON
ROASTED CAULIFLOWER PUREE



SMOKED SALMON ON MELTED BRIE CHEESE



FRESH STARTER OF SMOKED SALMON WITH
CREAMY YOGURT DRESSING





Nourishing the future

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