

1. Background

In line with its purpose of feeding the future while caring for the world, the Company is committed to maximizing the use of the raw material produced, aiming to provide food products to tables around the world and avoid nutrient waste, thereby contributing to global food security.

This commitment includes actions that promote circular economy practices within the value chain, such as the valorization of all resulting by-products and the utilization of food losses that enable the development of third parties in other lines of business, promoting the efficient use of natural resources.

2. Our Approach

All the approaches mentioned below aim to reduce the volume of food loss and waste at Multi X, through four main action lines: Minimizing the Feed Conversion Ratio (FCR) in the salmon production cycle; Maximizing yield, i.e., the percentage of finished product in relation to the processed tons; Circular waste efforts, through the valorization of organic waste from the company's operations such as mortalities, trimmings, and others. To move forward in these areas, Multi X has established plans and targets throughout all relevant stages of the production process.

- a) **Efficiency and maximization within the Company:** Through innovation and continuous improvement in both processes and infrastructure, Multi X seeks to maximize salmon yield by optimizing raw material use, in both production and quality selection processes.
- b) **Innovation with sub-premium raw material:** The development of new products and the creation of commercial relationships and partnerships aim to valorize sub-premium raw material, contributing to the delivery of highly nutritious food.
- c) **Valorization of by-products not suitable for human consumption:** In farming, mortalities are valorized into animal feed inputs, fertilizers, and/or biogas. If by-products not suitable for human consumption are generated in processing plants, these are valorized by third parties as fishmeal or fish oil.
- d) **Zero waste to landfill:** The Company has achieved the Zero Waste to Landfill target in the Processing Division. Organic waste, including food loss, is destined for composting or other valorization processes, thereby eliminating landfill disposal.

3. Key Challenges

- a) **Constant evaluation and monitoring of our operational practices** and processes to identify where the most significant food loss occurs. We stay at the forefront of technological innovation to improve our food production practices.
- b) **Quantification of food loss** to identify areas for improvement and take corrective actions. Currently, flow estimation methodologies are used for salmon processing.
- c) **Raising awareness and training** our employees across all areas on the importance of reducing food loss, providing them with the tools to implement more efficient practices.
- d) **Collaboration with partners and stakeholders** to exchange knowledge, share experiences, and collaborate on initiatives to reduce food loss. We share best practices among employees, suppliers, and customers.
- e) **Transparent communication** of progress and results in reducing food loss, both internally and publicly.
- f) **Transparent communication** of progress and results in reducing food loss, both internally and publicly.

Document approved by:

Chief Operational Officer: Martín Hepp

Chief Corporate Officer: Francisco Lobos