

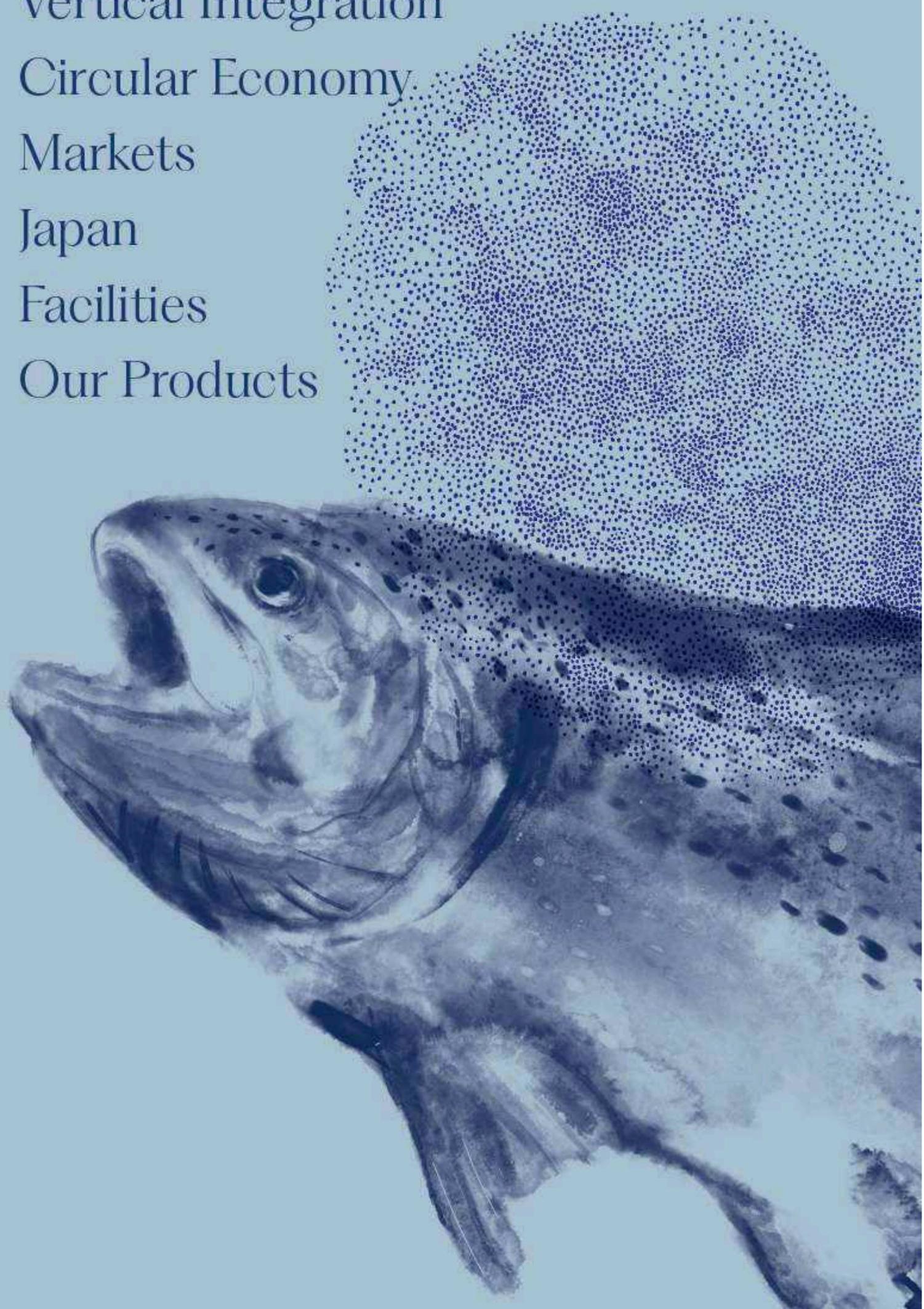


We are a salmon
farming family

WITH OUR FEET
FIRMLY ON THE
GROUND

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Cap. N°

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In Caleta Bay we work hard at every stage of our processes to create a delicious, nutritious, and healthy product that genuinely contributes to your health and wellness.

INTRODUCTION

THERE ARE
NO SECRETS;
EVERY DAY WE
STRIVE TO DO
THINGS RIGHT, SO
OUR PRODUCTS
ARE HEALTHY
FOR YOU.

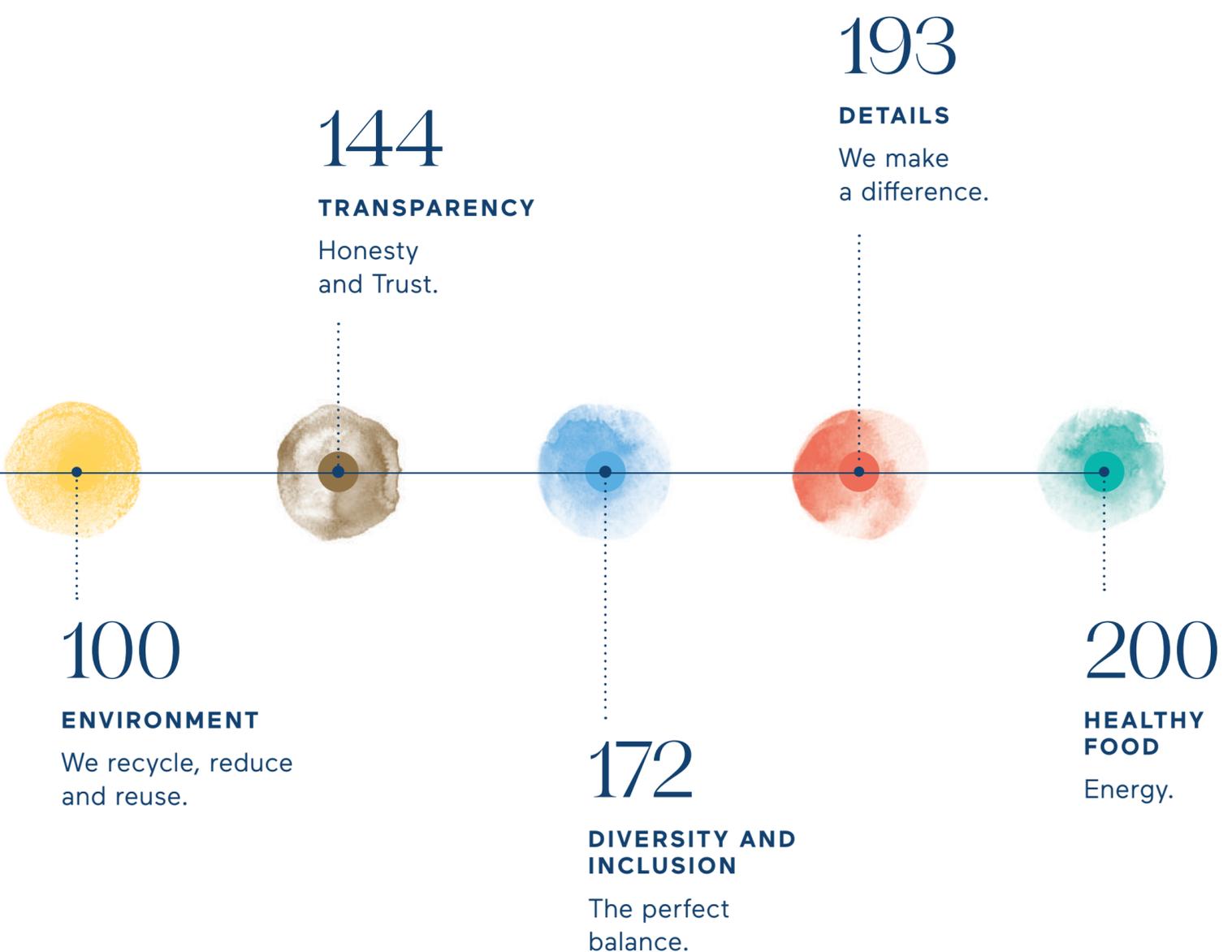


CHAIN OF GOOD

HOW DO WE COME TO DEVELOP PRODUCTS THAT ARE GOOD FOR US?:



Making good decisions based on sustainability as a strategic principle at every step of our productive process, in each stage of our business: fish feeding, community collaborative work, environmental care, and above all, our team closeness. We focus on details because we know they make a difference.



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SUSTAINABILITY + COMMUNITY + ENVIRONMENT

In CALETA BAY,
we believe that
sustainability must be
lived, landed, and turned
into concrete actions.





With this conviction, we decided it was essential to integrate it in our business strategy and, after a process of over three years, we have built a sustainability model that guides our decisions. We have different work groups where our employees develop initiatives in diverse areas, and we reflect our guidelines on a rudder, formed by our value chain, our stakeholders and our values.

SOME INITIATIVES

01

B impact measurements in 2020 and 2022.

02

First sustainability report under GRI standards.

03

Non-Conventional Renewable Energy in our process plants.

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OUR HISTORY

CALETA BAY was born on the field. It was on the land that we learned to know and respect nature and to value the work done with effort and humility.

For over 33 years, we have been farming in the sea. We have professionalized our work; we have grown and built a company we are proud of because every person who is part of Caleta Bay maintains the dedication, commitment, and love for what we do.

We keep focused every day on doing things right, so our products are good for you.



Guided by Humility

No matter how much we may grow, we will always keep our feet on the ground, aware of our origins and our artisanal essence.

OUR VALUES

IN CALETA BAY,
WE KNOW
THAT THE
QUALITY OF
OUR PRODUCTS
DEPENDS ON
A TEAM:

Committed to Quality

It is a way of doing things based on the dedication put into daily actions that allow us to deliver a healthy, innocuous, and nutritious product.

Recognized by their Honesty

We believe in the importance of being always transparent in our productive process and in our relationships with our employees, communities, and customers.

Motivated by Effort

We know that giving the best of us means going one step beyond, and that a job well done requires this commitment: to make our best effort to achieve excellence.

Inspired by Closeness

In our company, the solution may arise from any team member, disregarding their position; this allows us to act quickly and without bureaucracy.

OUR VALUES



Steelhead Trout is good for you. Science and medicine know it, and we know it too. That is why we work every day for our products to arrive at your table and improve your life.

NUTRITION

OUR MOTIVATION IS YOUR WELLNESS

These are only some of the benefits they have for you:

Pregnancy

During pregnancy, having three trout portions a week reduces the risk of hypertension and gestational diabetes and the odds of a premature birth. It also improves cognitive and language development during childhood.

Regular Steelhead Trout consumption

2 to 3 portions a week also improve the frame of mind, reduce the risk of coronary accidents, keep the skin and hair healthy, increase sports performance, and improve brain function.

100 grams of Caleta Bay Steelhead Trout

Provide 100% of the daily dose of vitamin D recommended for an adult. This vitamin is essential for the bones' health and the absorption of calcium; it also has an important role in the muscles, immune, and nervous systems.

200 grams of Caleta Bay Steelhead Trout

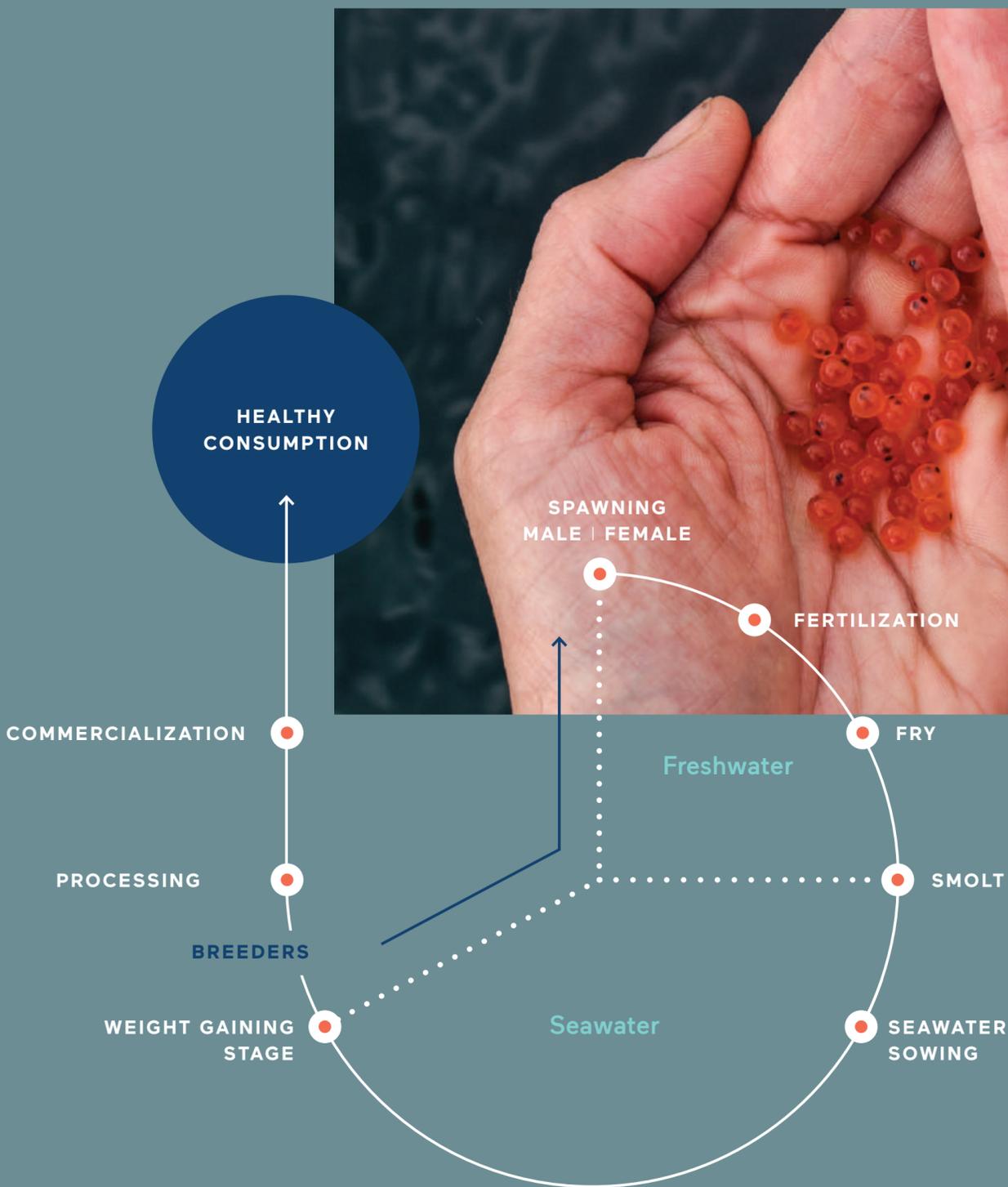
Contain 66% of the daily requirement of vitamin E for an adult. Vitamin E is an important nutrient for eyesight, blood reproduction and health, the brain, and skin. It also has antioxidant properties.

Did you know your body does not produce Omega 3 on its own?

With 200 grams of Caleta Bay Steelhead Trout, you obtain 50% of the recommended daily amount of Omega 3 for an adult and 100% for a kid. This healthy fatty acid has anti-inflammatory properties, protects the heart, and has antidepressant effects.

VERTICAL INTEGRATION

We are a vertically integrated company. This allows us to control and be responsible for all the productive processes, from the egg to the final product. But in Caleta Bay, we go one step further.



CIRCULAR ECONOMY

Starting from vertical integration, we build circular economy.



BAYTS

We transform fish surplus into pet feed.

INSECT FEEDING

With the organic waste from our cafeterias, we feed larvae that then become the protein of our fish feed.



GOOD WOOD

Our plastic waste is turned into a new material to build furniture that we then use in our facilities.

RENEWABLE ENERGY

Our Chinguío and El Teniente plants are fully powered by Non-Conventional Renewable Energy.



VERTICAL INTEGRATION



OUR MARKETS



From the south of Chile, we have developed the highest production standards, which allow us to be present today in the most demanding markets in the world.

CERTIFICATIONS



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OFFICE IN JAPAN

**WE LOVE TO
BE NEAR OUR
CONSUMERS.**

In 2017 we opened our office in Japan with the purpose of cultivating trusting relationships with this strategic market, where we dedicate an important share of our production. Besides knowing the culture and costumes of those who receive the final product of our work.

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OUR FACILITIES

WE LOVE TO
BE NEAR OUR
CONSUMERS.



Process Plants

SURFACE SIZE:

41.645 m²

ANNUAL PROCESSING CAPACITY:

46.800 tons

OUR FACILITIES

- Offices
- Process Plants
- Freshwater sites
- Seawater sites

3 freshwater sites
La Araucanía Region

Pitreño

Osorno

Rupanco

Hueyusca

Esperanza

Phillipi II

17 sea sites
Estuario de Reloncaví

El Teniente

Chiquío

Puerto Montt

Cululí

Caleta Bay Chile

San Antonio

7 sea sites
Hornopirén - Comau

Chinquihue



OUR PRODUCTS

COLD SMOKED ⁰¹

SLICED

Steelhead Trout



250 grs / 500 grs



5 kgs Box

CUT-OFF

Steelhead Trout



500 grs



5 kgs Box

FROZEN⁰²

HON HEAD ON GUTTED

Steelhead Trout



 2-3 kgs / 3-4 kgs
4-5 kgs

 25 kgs Box

HG HEAD OFF GUTTED

Steelhead Trout



 0-2 lbs / 2-4 lbs
4-6 lbs / 6-9 lbs
9 lbs up

 25 kgs Box

FILLETS TRIM D

Steelhead Trout



 1-2 lbs / 1-3 lbs
2-3 lbs

 10 kg Box

FILLETS TRIM C

Steelhead Trout



 200-400 grs
400-600 grs
600-800 grs
700-900 grs
900-1200 grs
1200 grs up

 10 kg Box

FILLETS TRIM E

Steelhead Trout



 200-400 grs / 400-600 grs
600-800 grs / 800 grs up

 10 kg Box

PORTIONS - SKIN OFF & ON

Steelhead Trout



 4 oz / 6 oz
8 oz

 10 kg Box

LOINS

Steelhead Trout



 200 - 300 grs
300 - 400 grs
400 grs up

 3 kg Box

SAUSAGES

Steelhead Trout



 250 grs

 2 kg Box

BURGERS

Steelhead Trout



 100-120 grs

 2 kg Box

FRESH ⁰³

HON HEAD ON GUTTED

Steelhead Trout



 4-6 lbs
6-9 lbs

 58 lbs Box

HG HEAD OFF GUTTED

Steelhead Trout



 4-6 lbs
6-9 lbs

 58 lbs Box

PORTIONS - SKIN OFF & ON

Steelhead Trout



 4 oz / 6 oz
8 oz

 10 lbs Box

FILLETS TRIM D

Steelhead Trout



 1-2 lbs / 1-3 lbs
2-3 lbs

 10 lbs / 35 lbs Box

CERTIFICATIONS







PREMIUM
PRODUCT

from Chile

WWW.CALETABAY.COM
SALES@CALETABAY.CL
IG @CALETABAY

CHILE

Avda. Juan Soler Manfredini N°11
Office 1801 — Puerto Montt
65 2 577 500

JAPAN

9F AURA Azabudai, 1-11-7
Azabudai, Minato-ku, Tokyo
T) +81-3-6434-5322
F) +81-3-6434-5342