



Salmones Camanchaca extends its ASC certification to more than 70% of its production in Next 6 Months

Salmones Camanchaca earned Aquaculture Stewardship Council (ASC) certification for its Puelche, Bahía Edwards and Punta Islotes farming sites in the Los Lagos Region, which will represent about 70% of its production in the following six months.

ASC is the world's most demanding certification in aquaculture production, has a duration of 3 years, and certifies that Salmones Camanchaca processes have the highest sustainability standards. In 2017 the "Seafood Watch" program of the prestigious and demanding NGO Monterey Bay Aquarium, recommended ASC-certified farmed salmon, calling it a "good alternative" for consumers.

With these new certifications, Salmones Camanchaca adds four farming sites with ASC standards plus two processing plants with ASC Chain of Custody seals in Calbuco and Tomé.

The demanding path to achieve these accreditations included several stages that were successfully overcome: diagnosis, monitoring and assessment.

Salmones Camanchaca is a member of the Global Salmon Initiative (GSI), which brings together 15 salmon producers from around the world that have committed to greater cooperation and transparency in order to achieve continuous progress in the sustainable farming of salmon, choosing ASC as the most demanding certification to accredit progress.

Ricardo García, Vice Chairman of Salmones Camanchaca, commented, *"Through these new accreditations, we not only move towards our goal of sustainably producing salmon, but we do it certified by this demanding standard, also complying with the commitments made at the GSI in terms of sustainability"*