

Trading Update Q4 2021

Consolidated harvest volumes in Q4 2021 for Salmones Camanchaca were 16,844 MT:

- Atlantic 15,002 MT with average weights of 4.5 kg.
- Coho 1,842 MT with average weights of 4.4 kg.

The total harvest for 2021 were 41,937 MT:

- 40,095 MT of Atlantic with an average weight of 4.4 kg.
- 1,842 MT of Coho with an average weight of 4.4 kg.

Atlantic harvest estimate for 2022 is maintained at 46,000 - 48,000 MT and 6,000 -7,000 MT of Coho, including around 650 MT of Coho from 2021 season to be harvested in January 2022.

All harvest volumes are provided in whole fish equivalent (WFE)

The full Q4 2021 report will be released on 24 February 2022.

For more information, please contact:

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About Salmones Camanchaca

Salmones Camanchaca S.A. is a vertically integrated salmon producer engaged in breeding, egg production, recirculating hatcheries for Atlantic salmon and pass-through or lake hatcheries for Coho salmon and trout, fish farming sites in estuary, fjord and oceanic waters used mainly for Atlantic salmon, primary and secondary processing, and marketing and sales of Atlantic and Coho salmon through five sales offices in its main markets.

The Company harvested 53,000 MT WFE of Atlantic salmon in 2020 and 3,700 MT WFE of Coho, totaling 56,700 MT WFE. Production target for 2022 and 2023 is in the range of 50-55,000 MT WFE. Overall Atlantic and Coho production capacity is 65-70,000 MT WFE. The Company also participates in Trout farming through a one third share of a joint venture, which uses Salmones Camanchaca farming sites in coastal-estuarine waters, and currently plans to harvest an average of 9,000 MT WFE per year until 2028.

Salmones Camanchaca has 1,900 employees on average, 60% of whom work in its secondary processing and value added plant. Markets for Atlantic salmon are led by the USA, Mexico and Japan, with approximately 20% of sales going to emerging markets in a variety of fresh and frozen formats.