

MULTI X

PRODUCT
CATALOGUE

ON THE PLATE

MARKETS | SALMON NUTRITION FACTS AND HEALTH BENEFITS

PRODUCTS

VALUE CHAIN

WHAT MAKES US UNIQUE

PURPOSE



PURPOSE MULTI X

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

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, MultiX 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 MultiX 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. MultiX 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.



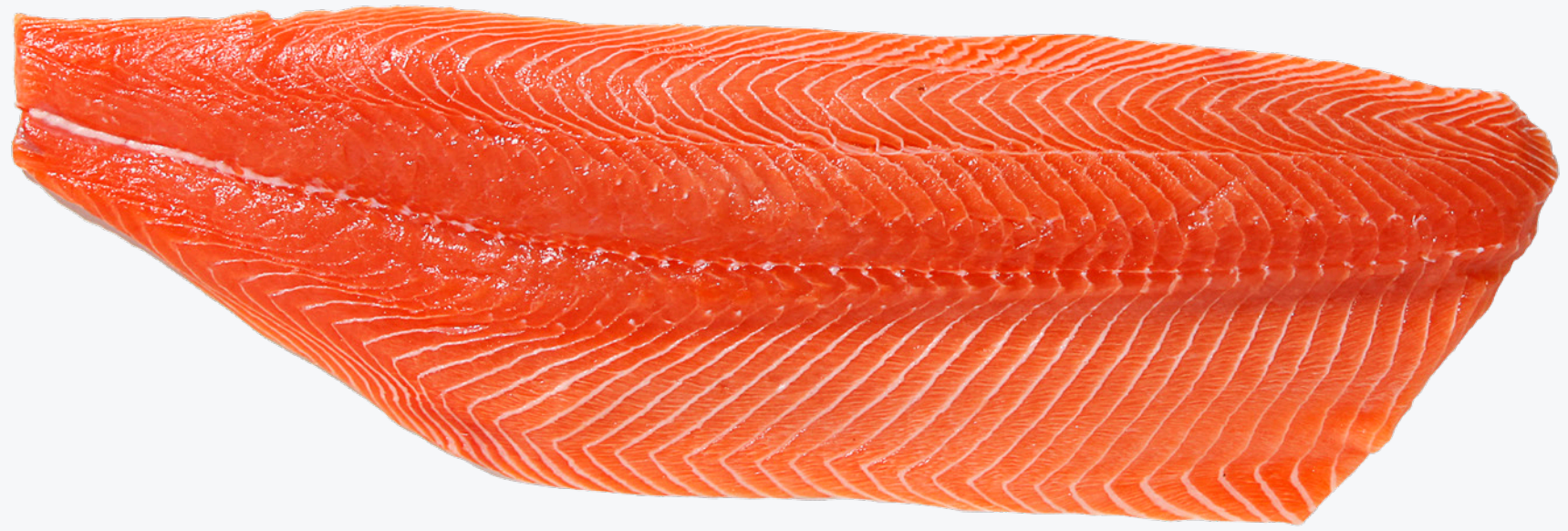
PROCESS

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

MultiX 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**

Fresh HON gutted Atlantic Salmon
Atlantic Salmon (Salmo Salar)



PRESENTATION

Whole fish with head, gills,
eviscerated and clean.
Fresh-cooled and frozen.



Premium,
Industrial



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

**HEADLESS
GUTTED**

HG Atlantic Salmon
Atlantic Salmon (Salmo Salar)



PRESENTATION

Headless, eviscerated
and clean.
Fresh-cooled and frozen.



Premium



3-4 | 4-5 | 5-6 kgs

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. Fresh and cooled.



Premium



2-3 lbs | 3-4 lbs | 4-5 lbs

TRIM C FILLET

Trim C fillet
Atlantic Salmon (*Salmo Salar*)



PRESENTATION

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



Premium,
Industrial



1-2 lbs | 2-3 lbs | 3-4 lbs | 4-5 lbs

**TRIM D
FILLET**

Trim D fillet
Atlantic Salmon (*Salmo Salar*)



PRESENTATION

Atlantic Salmon fillet, skin on, without ventral, belly or dorsal fat.
With or without scales
Fresh-cooled and frozen.



Premium,
Industrial



1-2 lbs | 2-3 lbs |
3-4 lbs | 4-5 lbs

**DEEP
SKINNED
TRIM E**

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



PRESENTATION

Backbone, bellybone, back fins and tail are removed. Includes 1 inch of fat.
Fresh-cooled and frozen.



Premium,
Industrial



1-2 lbs | 2-3 lbs |
3-4 lbs | 4-5 lbs

**SHALLOWED
SKINNED
TRIM E**

Shallowed skinned Trim E fillet
Atlantic Salmon (Salmo Salar)



PRESENTATION

Atlantic Salmon fillet, skin off, without dorsal, ventral, or belly fat. Fresh-cooled and frozen.



Premium



1-2 lbs | 2-3 lbs |
3-4 lbs | 4-5 lbs

**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. Fresh and cooled.



Premium



1-2 lbs | 2-3 lbs |
3-4 lbs | 4-5 lbs

PORTION

Portion
Atlantic Salmon (Salmo Salar)



PACKAGING

PACKAGING BACKGROUND

Frozen

PRIMARY PACKAGE

Vacuum sealed

SECONDARY PACKAGE

Cardboard box

PRESENTATION

Atlantic Salmon portion,
with or without skin.
Fresh-cooled and frozen.



Premium



4, 6, 8, 10 oz

PACKAGING

- Whole gutted
- Headless gutted Atlantic Salmon
- Trim A fillet
- Trim C fillet
- Trim D fillet
- Deep skinned trim E fillet
- Shallowed skinned trim E fillet
- Trim F fillet



1



2



PACKAGING BACKGROUND

1 Fresh-cooled

2 Frozen

PRIMARY PACKAGE

Inner sheath, each fillet
comes individually wrapped

Inner sheath, each fillet
comes individually wrapped

Ice flakes placed outside the
inner sheath.

SECONDARY PACKAGE

Styrofoam box

Cardboard box

SMOKED SLICE

Smoked Minced
Atlantic Salmon (Salmo Salar)



PACKAGING

PACKAGING BACKGROUND	PRIMARY PACKAGE	SECONDARY PACKAGE
Frozen	Vacuum sealed	Cardboard box

PRESENTATION

Smoked slices, skinless, with and without brown muscle, 2.5 to 3.0 cm thick.
Frozen - vacuum sealed.
Salted: Dry Salting Standing.
Salmofan Color: 22+

 Premium 
500 g. / 1000 g.
/ 2000 g.

SMOKED SLICE

Smoked Slice Economic Pack
Atlantic Salmon (Salmo Salar)



PACKAGING

PACKAGING BACKGROUND	PRIMARY PACKAGE	SECONDARY PACKAGE
Frozen	Vacuum sealed	Cardboard box

PRESENTATION

Smoked salmon slice, skinless, full fat, 2.5 - 3.0 cm thick, silk cut.
Frozen - vacuum sealed.
Salted: Dry Salting Standing.
Salmofan Color: 13+

 Premium 
2 - 3 Lb

TRADITIONAL VACUUM SEALED SMOKED PORTIONS

Traditional Hot Smoked Portions
Atlantic Salmon (Salmo Salar)



PACKAGING

PACKAGING BACKGROUND

Frozen

PRIMARY PACKAGE

Vacuum sealed

SECONDARY PACKAGE

Cardboard box

PRESENTATION

Portion with hot smoked skin, traditional: without any ingredients.

Frozen - vacuum sealed

Salted: Injection

Roche Color: 14

Dry Salting Standing: In a fomaco machine with a 10% salt solution, double injected to obtain a percentage of 7%. 2 hours with a temperature of 5 to 8 ° C.



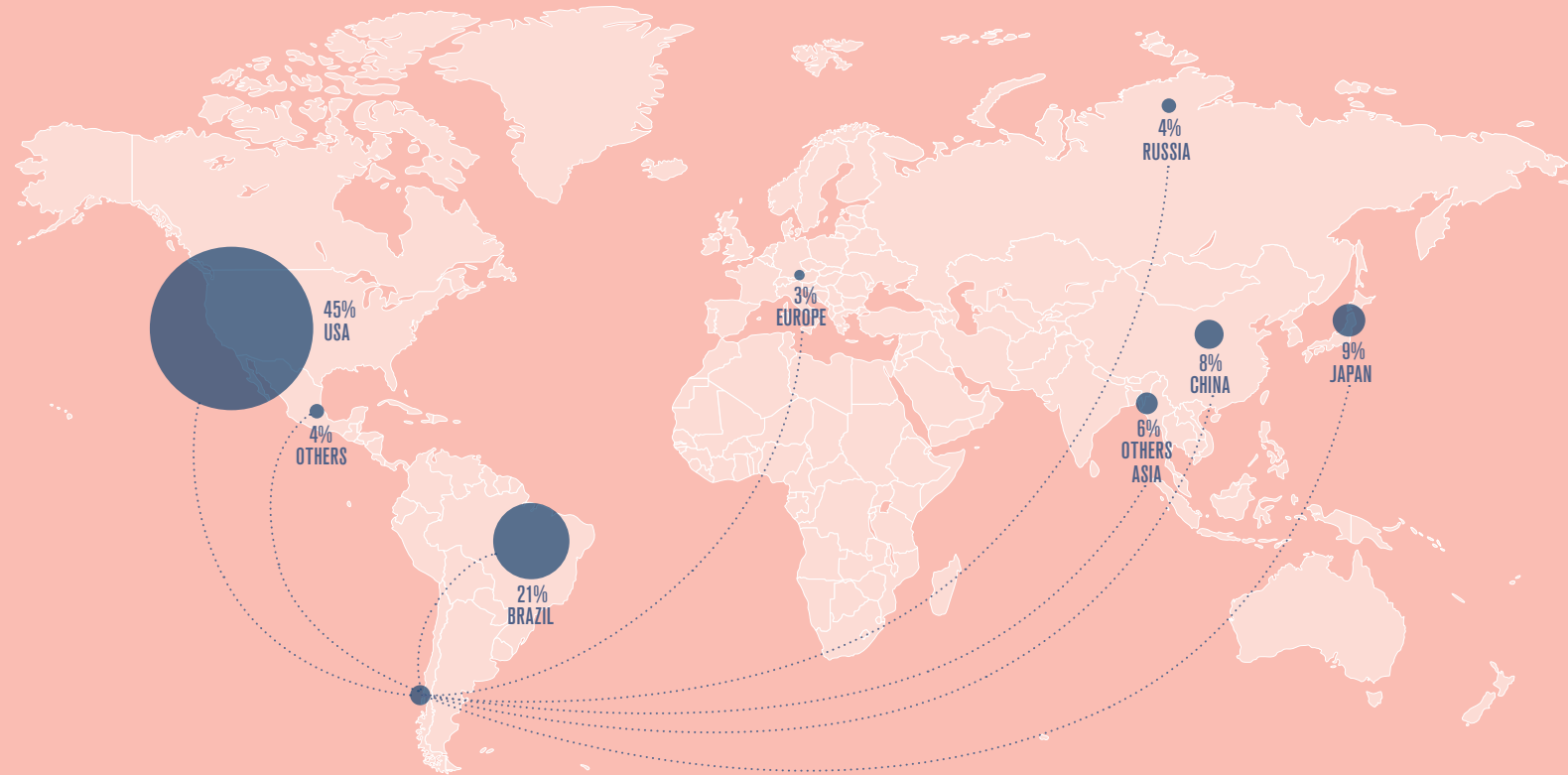
Premium



100 / 113 g.



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 SALMON WITH SKIN

GRILLED SKINNED SALMON FILLET



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CHILE

Cardonal 2501,
Puerto Montt,
Región de Los Lagos

+ 56 65 2483710

UNITED STATES

703 Waterford Way
Suite 510 Miami,
FL 33126

+1 305 364 0009
ext 220