



Sustainability Report 2020

Fishing Division



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Summary chart of GRI indicators

Cover photo: Demersal crustacean fishing nets repair process. Author: Juan González

Vision of the CEO



"The joint work and rigorous that characterizes our Company we allowed to continue operating, what was ratified in the various organisms external, who could verify the favorable conditions of Employment"

2020 was a year of challenges. Pandemia took over the world agenda, where all sectors focused their efforts on minimizing infections.

In the case of Camanchaca Pesca, we were aware of our collaborators, and due to constant work there were no outbreaks in plants, nor contagions in the fleet.

The joint and rigorous work that characterizes our Company allowed us to continue operating, which was ratified by the various external organizations, who were able to verify the favorable working conditions.

In this sense, it is important to emphasize the work carried out by the different areas, because the challenge was not only in producing, but also in safeguarding the health of each of the Company's collaborators. On the other hand, the quality control department was aware to analyze products; and in human resources, the tools were delivered so people could carry out their functions safely. We value these efforts; otherwise we would not have succeeded.

Another measures we took was the creation of a Covid Committee, which allowed us to take decisions together with all the areas of Camanchaca Pesca, following a single line of work and joining efforts in

collaborators benefit. In this way, we elaborate strategies providing relief to workers at times when at a government level there were no clear guidelines on how to handle the pandemic.

MEETING CHALLENGES

One of the first challenges was to finish the season meeting the budget, which was achieved with discipline and self-care.

Our results in 2020 for Pesca Norte, was the production of more than 8,400 tons of fishmeal and 370 tons of fish oil, low figures compared to previous years and is the result of a natural condition of availability of raw material.

Meanwhile, Pesca Sur produced more than 1,000,000 boxes of canned horse mackerel, 29,400 tons of frozen horse mackerel and almost 660 tons of frozen crustaceans. These products are not only distributed in Chile, but also allow us to feed different parts of the world, such as North America, Asia, Europe and Africa. Meanwhile, the production of fishmeal and fish oil reached 27,400 and 9,000 tons respectively.

On the other hand, the fire at the Talcahuano plant also generated some delays for us, showing a complex scenario in terms of human capital, but our outlook is always positive: there was no injured people,

In 2020, the “Manual of Good Practices for the Industrial Seine Mackerel Fishery” was also fully implemented, which was a great success because it allowed us to show that our fishing practices are sustainable and seek to maintain respect for the environment.

only material damage. We managed to relocate several of our collaborators, and we can see this as an opportunity that will allow us to have a high-tech plant in Coronel, with a production capacity of almost 650 tons per day of frozen fish of high quality and nutritional value.

We continue to aim at automation and eliminating redundancies in processes through the digital transformation that we experienced in 2019 and that took place in 2020, with the SAP system.

The implementation of Power BI should also be highlighted, where all the information gathered about unloading, production, cost, can be seen, today, from a Smartphone.

In addition, the implementation of the BUK human resources management application will allow us to generate transparent and expeditious processes, being able to digitize procedures that were previously carried out in person.

Despite not having invested in new technology and equipment, we were able to consolidate the work done in previous years, as established in the Master Plan.

Improving the fishing capture processes (catch) is a fundamental pillar to optimize the value chain of our products. Therefore, we have implemented statistical forms for the evaluation of fishing catches. A database with historical records of all the catches that the company has made, the boats and coordinates, where you can see the best fishing areas determined with dates, which is updated day by day.

Between 2020 and 2021, Camanchaca will consolidate the use of clean fuels in all steam generating units in the Biobío region. These guidelines, which go hand in hand with the Prevention and Decontamination Plan of the Metropolitan Concepcion of the Biobío Region, allowed us to obtain an important recognition from the Ministry of Environment,

becoming one of the 23 organizations that, at the national level, have this distinction for reducing greenhouse gas emissions, which are responsible for global warming and climate change.

Along with this, the environmental concern has made us carry out actions that go in accordance with these lines, such as masks and fishing nets recycling; cardboard, metal and plastic clean points open to the communities, which allows us to contribute to decontamination.

In 2020, the “Manual of Good Practices for the Industrial Seine Mackerel Fishery” was also fully implemented, which was a great success because it allowed us to show that our fishing practices are sustainable and seek to maintain respect for the environment.

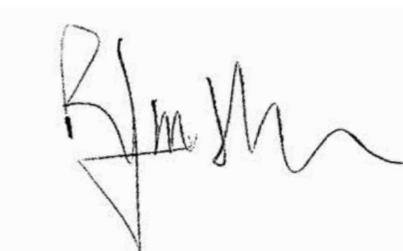
Since 2018, a recovery work of horse mackerel biomass has also been carried out. A scientific committee and meetings with the ORP have produced reports that show the good condition of the biomass that is fully exploited. For this reason, the allocation of quotas worldwide has been increased by 15 percent.

Finally, in 2020, Camanchaca did not stop participating in research projects that allow us to grow. One of these was the

"Egg and Larva Cruise", instances of extensive periods of scientific navigation together with the National Fisheries Institute (INPESCA in Spanish) and the Fisheries Development Institute (IFOP in Spanish) whose objective is to evaluate the future health of the fishing biomass.

Meanwhile, the agreement of the University of Concepción together with the crustacean fleet, carried out a follow-up to the landing and analyzed the species in order to have a projection in relation to the areas where the capture is made. In addition, in September, a cruise was made with the Catholic University of Valparaíso and the crustacean fishery Altair, where a research navigation was carried out for more than a month.

Without a doubt, this year had certain complexities, but was also marked by the teamwork that characterizes us, which allowed us to meet challenges and keep thinking in improving.



RICARDO GARCÍA HOLTZ
CEO

Camanchaca in a glance

This is the fifth version of the annual Sustainability Report, to which we have voluntarily adhered to open the doors of our Company to public opinion. As in the previous reports of 2016, 2017, 2018 and 2019, the content was developed under the guidelines of the Global Reporting Initiative (GRI Standards), in its essential format, considering the main environmental, social and economic milestones during the year 2020.

This report presents a variety of content based on the principles of inclusion of the stakeholders (community, customers and collaborators, among others), context of sustainability, materiality and comprehensiveness.

The preparation of the document was developed by the Company's Environment Department in coordination with

the Communications area of the Camanchaca Fishing Division, who collected data, wrote the information and generated a document according to the rules previously mentioned.

REPORT CONTEXTUALIZATION

The origin of this report was based on information surveys through the implementation of interviews with Company stakeholders, who agreed on several related points with the sustainability of the fishing resource and the industry in general. The highlighted topics this 2020 were the increase in the elaboration of products for direct human consumption, economic performance of the company and important advances in environmental matters, all of the above under the complex pandemic world scenario.



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Camanchaca Fishing Division



1 IQUIQUE



Fishmeal



Fish Oil

2 CORONEL



Fishmeal



Fish Oil



Canned Fish

3 TALCAHUANO



Frozen Jack Mackerel

4 TOMÉ



Frozen Langostino

Camanchaca SA is a Company with more than 50 years performing activities related to the elaboration of seafood products.

It is an open limited company, which has been on the Santiago Stock Exchange since 2010, and is dedicated to extractive fishing and the processing of seafood for direct human consumption, such as frozen and canned horse mackerel, and frozen langostino lobster; and, indirectly, Fishmeal and fish oil.

The Company is subdivided into two large operational areas. Camanchaca Pesca Norte is presented as a relevant entity in the north of the country, specifically in Iquique, Tarapacá Region, orienting its activity to seine fishing for anchovy, horse mackerel and sardines for the production of high quality fishmeal and fish oil.

In 2020, Pesca Norte, produced more than 8,400 tons of fishmeal and 370 tons of fish oil, considerably low figures compared to previous years, as a consequence of the availability of fishing.

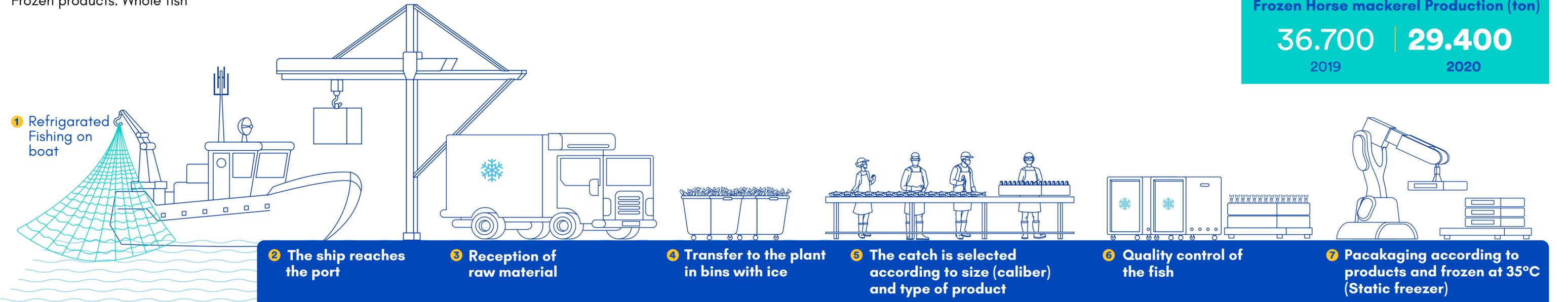
While in the south-central zone of Chile, Camanchaca Pesca Sur performs its operations in Coronel, Talcahuano and Tomé, in the Biobío Region. Here, the main focus is on the production of seafood with high nutritional value for direct consumption by the population. In 2020, Pesca Sur produced more than 1,000,000 boxes of canned horse mackerel, 29,400 tons of frozen horse mackerel and almost 660 tons of frozen crustaceans, products that are consumed daily by thousands of people around the world. On the other hand, fishmeal and fish oil production reached figures of 27,400 and 9,000 tons, respectively.

Good management of the fisheries in the central-south zone has allowed the recovery of the bio-mass of the resources on which Camanchaca operates, which are currently fully exploited: horse mackerel and sardines. As reported by the Scientific Committee of the South Pacific Regional Fisheries Management Organization (ORP-PS in Spanish), in October 2020, for the horse mackerel fishery, and by the Annual Status of Fisheries reported by the Undersecretariat of Fisheries for sardines. Thus, in this area of the country 480 thousand tons of horse mackerel were caught by fishing activity, 90% more compared to six years ago, as a result of the fisheries sustainability model. This figure considers international quota transactions, which reached 127 thousand tons, in 2020.

Camanchaca Processes

Frozen Horse Mackerel Production, Talcahuano

Frozen products: Whole fish



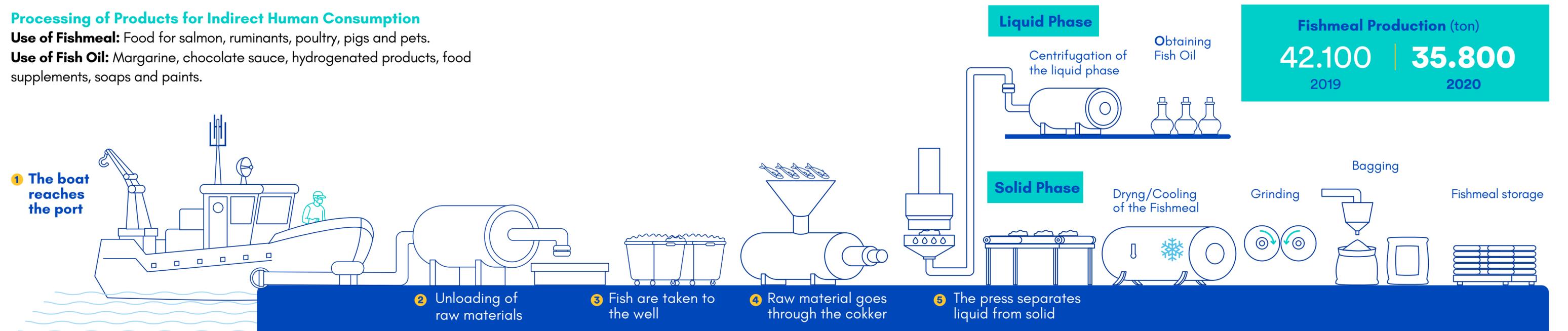
Frozen Horse mackerel Production (ton)

36.700		29.400
2019		2020

Processing of Products for Indirect Human Consumption

Use of Fishmeal: Food for salmon, ruminants, poultry, pigs and pets.

Use of Fish Oil: Margarine, chocolate sauce, hydrogenated products, food supplements, soaps and paints.



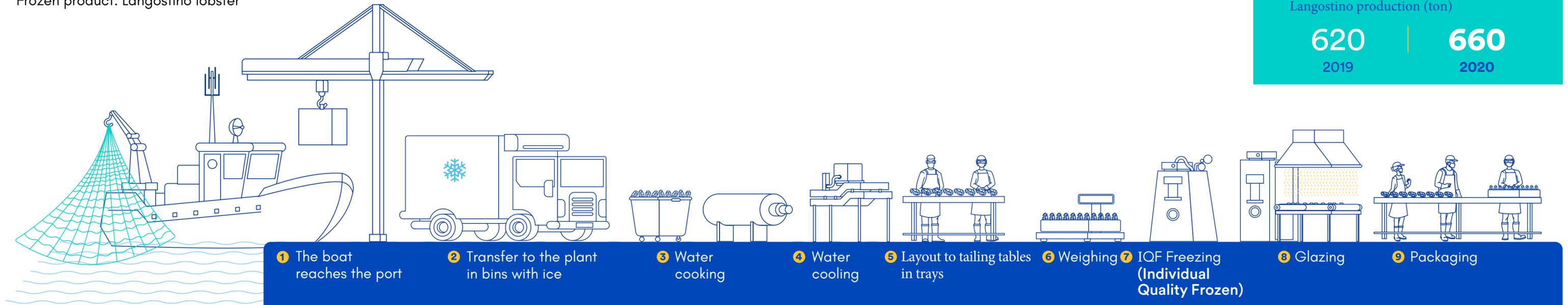
Fishmeal Production (ton)

42.100		35.800
2019		2020

Camanchaca Processes

Processing of Frozen Langostino lobster, Tomé

Frozen product: Langostino lobster



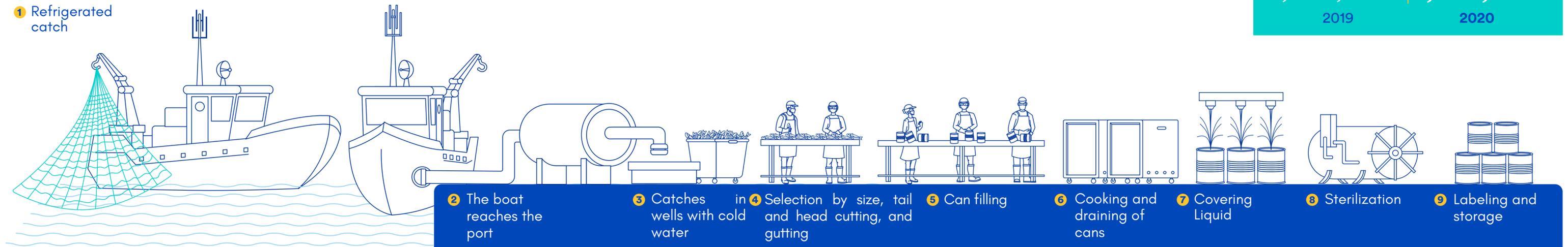
Langostino production (ton)

620
2019

660
2020

Elaboration of Canned fish, Coronel

Frozen products: pieces in tomato sause and natural pieces



Canned Production (boxes)

1,220,000 | 1,020,000
2019 | 2020



Material topics

The material topics represent the matters of the Company that will be exposed in this report, which are categorized in three axes: Environment, Society and Economic Performance. The material topics are presented based on the requirements of the GRI (Global Reporting Initiative) and the selection of these will be exposed in the report that is carried out through surveys of the different stakeholders. In this case, emphasizing each of Camanchaca's collaborators.

Considering the limitations of direct interaction with each of the stakeholders, and unlike in previous years, surveys were sent through digital platforms for each target audience. The surveys were subdivided using the three aforementioned axes. The list and relevance of each of these material topics is presented in the following list:

Economy

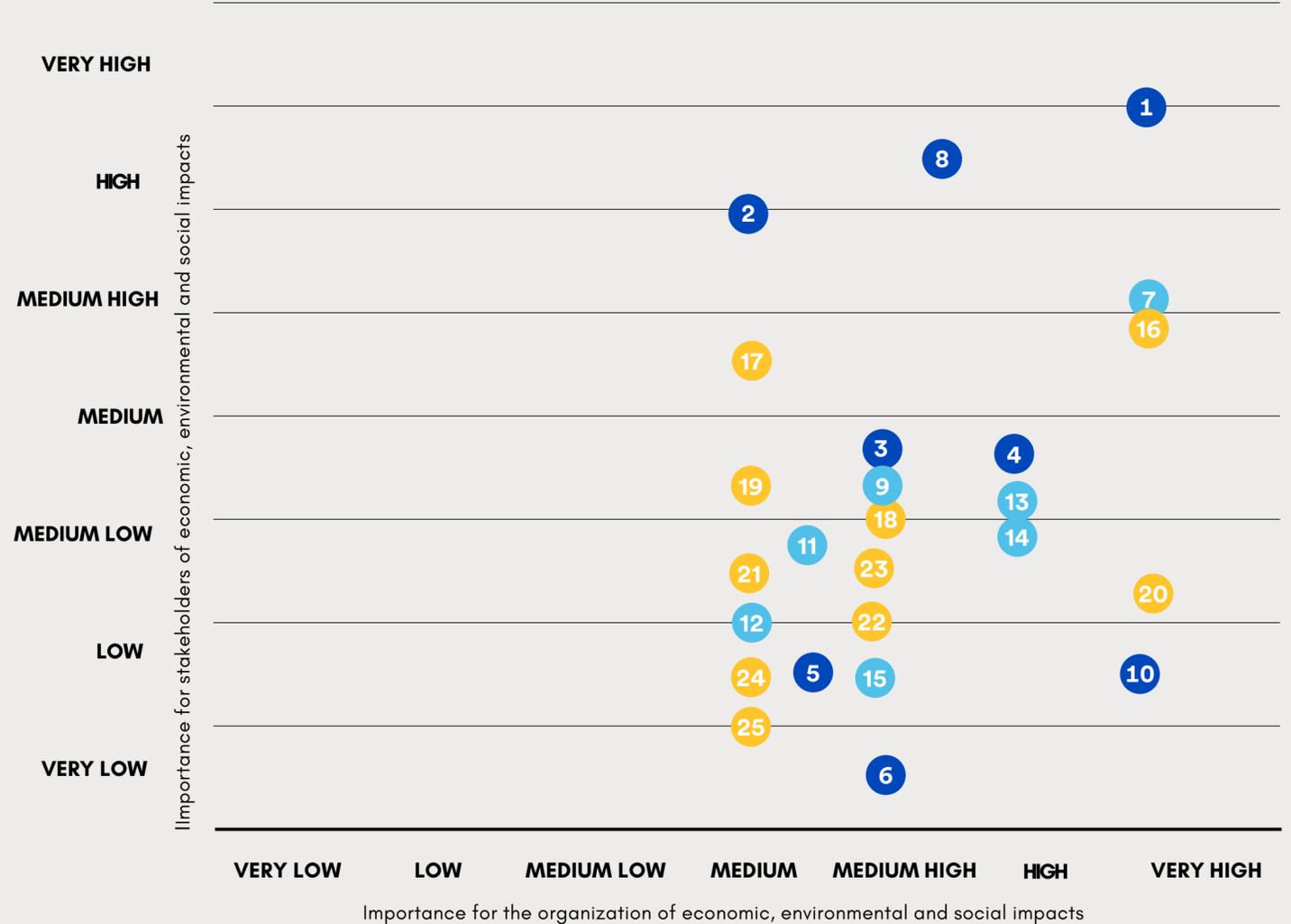
- 1 Production and exports
- 2 Economic impacts on the community
- 3 Types of production processes
- 4 Income and investments of the company
- 5 Number and type of suppliers
- 6 Relationship with suppliers

ENVIRONMENTAL

- 7 Impacts on marine biodiversity
- 8 Compliance with environmental regulations
- 9 Odor management
- 10 Carbon footprint
- 11 Type and amount of generated waste
- 12 Water consumption
- 13 Electricity and fuel consumption
- 14 Raw materials and inputs used
- 15 Type and amount of air pollutants

SOCIAL

- 16 Continuous training of workers
- 17 Relationship between company and workers
- 18 Compliance with labor regulations
- 19 Work environment and good treatment
- 20 Products quality standards
- 21 Covid 19 Plan
- 22 Unionization
- 23 Age, gender and nationality diversity
- 24 Community Relationship
- 25 Occupational accident





Camanchaca in numbers



Corporate governance

The Camanchaca Fishing division has two zonal organizations; in the extreme north of the country, based in the city of Iquique, where Pesca Norte operates. On the other hand, in the south central zone of the country, Pesca Sur has its central base in the city of Coronel. Both subsidiaries are managed by zone managers and directors with a staff of more than 1,300 employees. These organizations are led by a division manager who reports to the general manager.

CAMANCHACA FISHING DIVISION 2020

The organization is subdivided into four major activities. In the production value chain each of the products made by Camanchaca, starting with the fishing extraction tasks and ending in the processing and distribution stages of the final product. Each one of these activities is supported by maintenance and quality control areas. In order to successfully and efficiently execute all lines of operation, the Company implements different work areas, as the administration and finance, the wellbeing of its employees and the environment area.

MANAGERS OF THE CAMANCHACA FISHING DIVISION



Ricardo García
CEO



Gonzalo Fernández
Fishing Division
CEO



Adolfo Carvajal
Pesca Norte
Regional Manager



Alejandro Florás
Pesca Sur
Regional Manager



Sustainable Development Goals

The Sustainable Development Goals (SDGs) are 17 goals which purpose is to end the lack of resources, protect the planet and guarantee peace and prosperity among communities. These objectives constitute an initiative of the United Nations Organization (UN), which is channeled through the United Nations Development Program (UNDP) and was signed in January 2016, establishing the policies and financing needed to achieve these objectives over the next 15 years and acting in more than 170 countries and territories.

The care of aquatic species, the elaboration of foods with high nutritional value, the generation of quality jobs, the care of our work team and the incorporation of more sustainable operational practices are the main development axes of Camanchaca SA. These guidelines agree with 5 of the 17 of the UN Sustainable Development Goals.





Health and Wellbeing

Camanchaca developed a series of actions that allowed establishing protocols to keep endowments in spaces free of contagions. Likewise, the Company cared about the nearby communities, giving them a direct and constant support.



Safer Collaborators

The actions that the Company developed in pursuit of the health and well-being of its workers were varied. These allowed the different tasks to be carried out in a safer environment. On the other hand, working with the community made possible to contribute to the environment through different means.

2020 was as a challenging year for all the areas of the Company. Like the rest of the world, ignorance about Covid 19 forced to modify some of the actions that the Company had to carry out, for which initial protocols were established that were supplemented as we were getting more knowledge of this disease with measures that established a security framework.

TAKING ACTION

One of the central actions in the Fisheries division was the Covid committee. This was put into effect by the key headquarters, both in the north and in the south, to articulate actions and maintain information. These meetings promoted structured work, with daily sessions, which made possible to reinforce the protocol and combine criteria regarding preventive measures.

The main successes of this Committee work included that no contagions were registered on board in the Fleet Cerco, since an asynchronous schedule protocol was established applied for boarding, disembarkation, guards, set sail and landfall.

In other areas of the process, endowments were isolated so that they had no contacts

with others, thus preventing contagions and close contacts

The Company had means of transportation for workers to avoid the use of public transport, each with a limit of capacity, with a boarding and distancing protocol.

The common areas infrastructure was modified. Flow signs, acrylic barriers, disinfection areas, sanitation tunnels at the entrance were implemented, among other facilities for prevention.

The commitment of our workers was a key factor, and to strengthen it, continuous communication campaigns were deployed with instructions and shared awareness material through various information channels, such as corporate screens, official mail and the internal Whatsapp allowed us to reach each of the workers through their cell phones.

Mental health was also addressed. For a month, an external company, through webinar sessions, provided topics such as managing anxiety in the face of uncertainty, how to maintain a sport routine

at home and strategies in how to deal with children during confinement.

These actions made possible to have a continuous operation without interruptions.

COMMUNITY ACTIVITIES

Before the quarantines began, Camanchaca Pesca Norte carried out healthy life activities, actively participating in the community agenda, including the inauguration of an inclusive beach in Cavanca, where children were encouraged to consume fish. In addition, runs and beach cleaning were carried out both, in the north and in the south. To this was added some actions with the Teletón Foundation.

In Coronel, two massive events were held in Playa Blanca by Pesca Sur. One of them was, the now traditional, Cocina en Vivo, led by the renowned national chef Rodrigo Barañao, who showed recipes based on horse mackerel. A Beach Cleaning day was made followed by an afternoon of sports and contests.

A tasting day is added in the context of the first version of the Industrial Fishing Fair held in the Plaza de Coronel, where a cookbook based on seafood was introduced, highlighting the properties of horse mackerel and also were outstanding workers in the productive area and fleet.

All this activities were made during January and February. However, from the first week of March, the rest of the planning for the year had to be adapted due to the pandemic, and the Company focused on efforts to prevent Covid 19.

COVID DONATIONS

A strategic alliance was created with the municipalities of Iquique, Tomé, Talcahuano and Coronel to provide direct support for prevention and containment

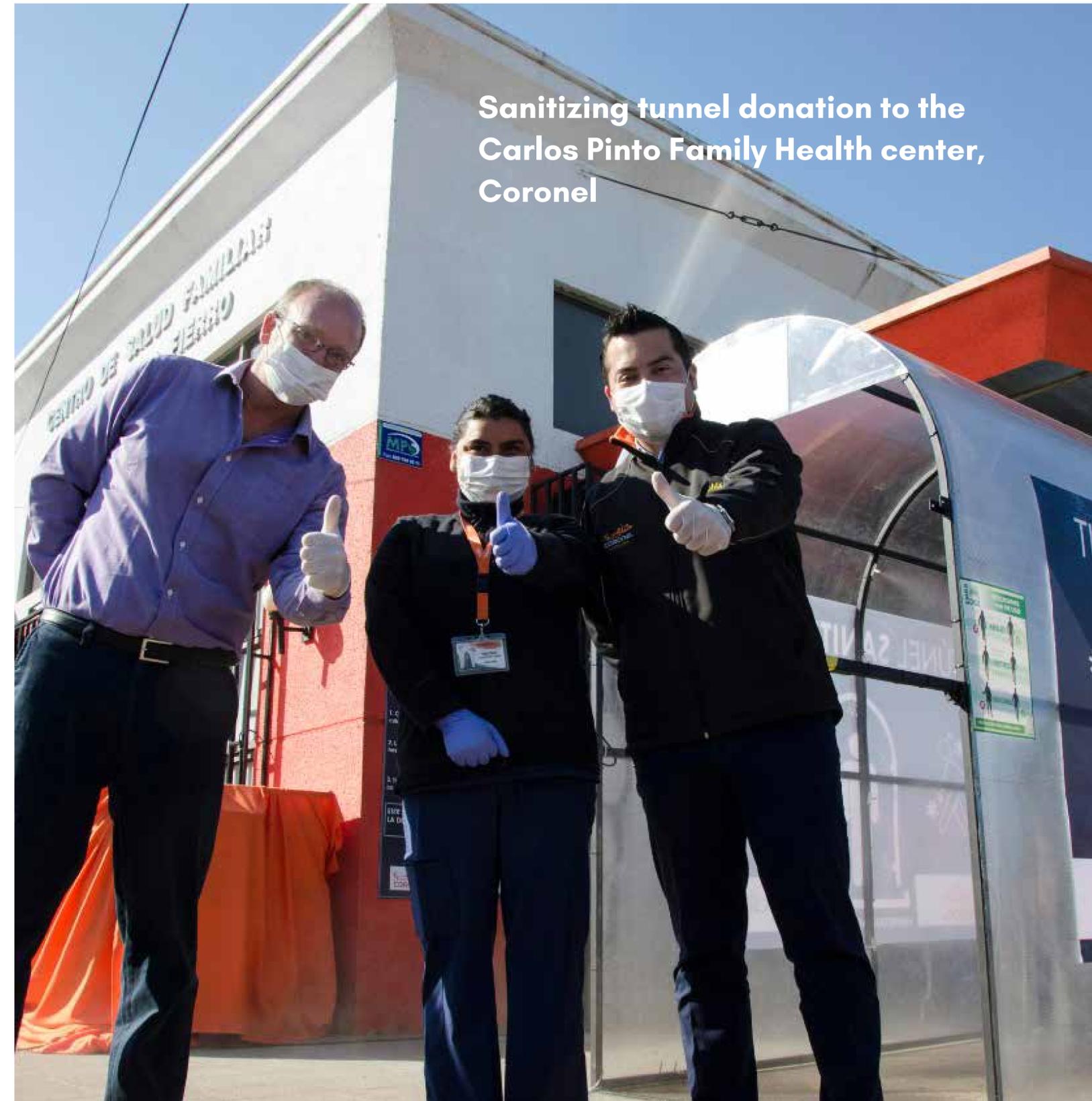
Among them, sanitizing tunnels identical to those installed in the plants, were donated to be used in key spaces such as Family Health Centers and public service spaces. In Pesca Norte, sanitization and temperature control totems were also delivered, in addition to the sanitizers. In Pesca Sur, more than 9 tons of canned food were contributed to the community through the Community Development Department from Tomé and Coronel.

Another activity was the delivery of healthy life products to health workers, who have been on the front line during this pandemic. Meanwhile, collaboration with educational establishments was also among the activities.

Camanchaca stood out for its continuous donations of safety and sanitation implements to school communities, firefighters, neighborhood associations, among other entities.

In Coronel, as a way to support the work of the Fire Department volunteers, it was agreed to donate canned food for consumption by guards and a massive vaccination against influenza.

In the context of the activities carried out with ASIPES (Asociación de Industriales Pesqueros), Pesca Sur participated in the formation of a Seafood Bank, to support the Eleam (Long-stay Establishments for elders) dependent SENAMA from the Biobío Region, delivering seafood to improve their daily menus. This initiative grew until it spread to four regions of the country, between Maule and Araucanía since the beginning of 2021.



Sanitizing tunnel donation to the Carlos Pinto Family Health center, Coronel



SAFETY, A PERMANENT WORK

Despite the Company made great efforts in the safety area, there was an increase in accident rates. If in 2019 there was a rate of 2.1; In 2020 it reached 3.2 and an accident rate of 1.2, 40% more due to Covid and days lost, mainly due to the category of close contacts due to cases of infections generated outside the plants.

Despite the Company made great efforts in the safety area, there was an increase in accident rates. If in 2019 there was a rate of 2.1; In 2020 it reached 3.2 and an accident rate of 1.2, 40% more due to Covid and days lost, mainly due to the category of close contacts due to cases of infections generated outside the plants.

Another safety complication was the fire that affected the Frozen plant in Talcahuano. The emergency plan was successfully implemented. The security measures allowed that no injuries or leaks were registered; therefore, there were no risks to people's health, since what was affected was mainly stored cardboard.

Once the emergency was declared there was support from all operations, especially the Rocuant Logistics Center. The

teams worked for about four days, and 15 fire companies participated.

There were total losses of inputs, machinery, investment, in addition to the ability to produce with people from the commune. This was one of the most complex aspects because the Company was inserted in Talcahuano, with collaborators who had to be relocated.

All the waste was disposed by companies that are dedicated to this type of accident. The material was transferred to places authorized by the authority, which was supervised by the Health Seremi from Talcahuano. The certificates were issued with their respective endorsements and were delivered to the Superintendency of the Environment. The actions were coordinated from the first moment through the Camanchaca Environmental Area.

COVID COMMITTEE

In the Fisheries Division, more than 90% of the protocols made in 2020 were about Covid 19. The Sanitary Authority delivered guidelines on safety, hygienic and sanitary standards on how workplaces should remain. All aimed at preventing this virus, which was implemented

successfully implemented by the Company.

The first actions were sanitary tunnels, workplace sanitization, social distancing, limited capacity in each place, mandatory use of mask, management protocol for people with Covid symptoms, generation of traceability of people with close contact, among others.

One of the important points was the creation of the Camanchaca Pesca Covid Committee, including the North and South divisions, which allowed the generation of transversal policies for the Company.

Its purpose was to unify all the criteria that were established within the Company for Covid and the way in which these new regulations coexisted with operations.

Every day, each department delivers a report about the behavior of its area (Administration, Maintenance, Quality, Fishmeal Plant, Fleet, Shrimp and Frozen), and they report on Covid cases and how they should be managed, with total transparency, being a key piece to manage the pandemic, because all the headquarters were aligned and the decisions were taken together.

From this committee was born the idea of adding a health professional who could contribute with traceability, interpret the protocols and transmit that knowledge to the same committee and, later, to the entire team. This professional also supported on-site inspections to enforce the standards; this is how the Covid Inspectors and the Internal Sanitation Protocols were born, among other various actions that arise from the requests of the headquarters and Area managers who contributed with concerns and solutions. Additionally, information campaigns of preventive actions against Covid 19 were made as a way of raising awareness. In addition, the first semester, people with underlying illnesses were asked to carry out their work through telework, in a preventive way, which was later extended to all administrative personnel.

These measures allowed the plants to continue operating, which was ratified by visits from external entities. The success of this implementation was due to the fact that the actions were carried out collectively, counting on ideas from all areas, which was essential to cope with the pandemic, to innovate, and implement actions and control through a cohesive team .

Among the activities related to evaluating the safety conditions of employees, the Caman-chaca administration, together with its employees, formed joint committees. As a result, the insecurities were determined by applying the Matrix of Hazard Identification and Evaluation of

Risks (MIPER in Spanish). Some of these actions have caused injuries due to accidents at work with consequences. The measures taken are the installation of hard barriers and protections, improvement of safe work procedures, analysis and implementation of administrative and engineering measures.

FIGURES ON SECURITY

Ítem	Pesca Sur	Pesca Norte
The number and death rate resulting from a work accident injury.	0	0
The number and rate of workplace accident injuries with great consequences (not including deaths).	0	1
The number and rate of injuries per recordable work accident.	35 / 3.2%	18 / 4.9%
The main types of injuries due to work accident.	Fishbone contacts, falls from unevenness and liquid projection	Attrition, fall at a same and different level, cuts, golpeador por
The number of deaths resulting from una illness or occupational disease.	0	0
The number of cases of ailments and recordable occupational diseases.	47*	49*
The main types of ailments and occupational diseases.	Covid-19	Covid-19

* Ailments and diseases correspond to contagions and close contacts by Covid-19





Zero Hunger

Generating food of high nutritional value and with high quality standards based on resources of the sea has been the main work of the Company throughout its history.

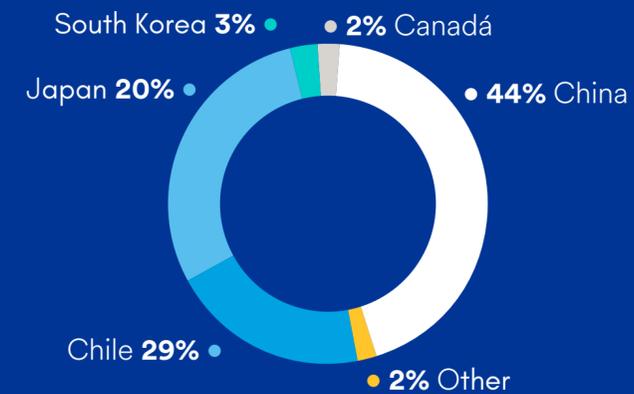


Exports to different parts of the world

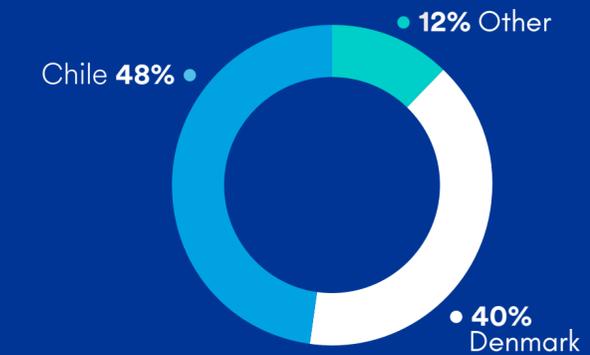
As a part of its commercial strategy, Camanchaca has structured a sales team that allows to differentiate itself by providing its customers a service and purchasing experience of excellence. The Company, through its offices and representations in different parts of the world, builds close and long-term commercial relationships with its customers, serving and developing the different markets directly, effectively and with a high capacity to adapt quickly to the changes or market requirements.

Feeding the world from the sea

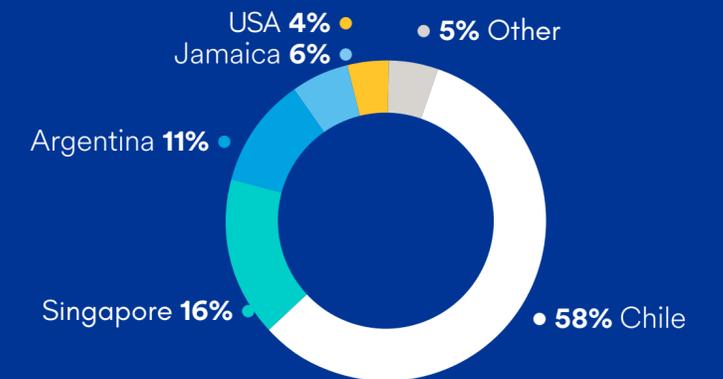
FISHMEAL



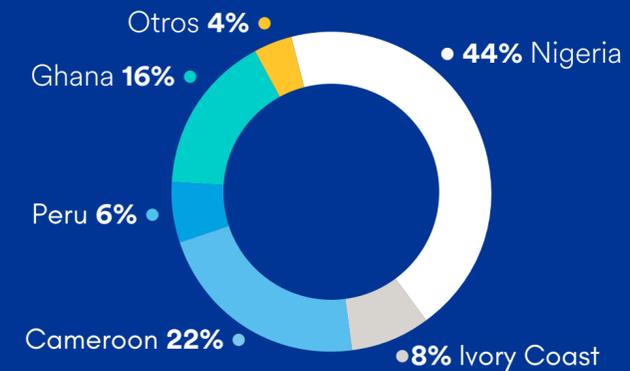
FISH OIL



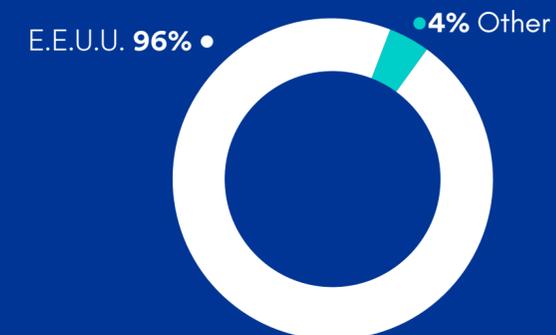
Canned Food



FROZEN GOODS



LANGOSTINO LOBSTER



PRODUCTS CERTIFICATIONS

The Company maintains the requirements demanded by the different customers and authorities to maintain and / or obtain current national and international certifications, which are periodically audited

Personnel training, commitments to quality, equipment in optimal operating conditions and acting promptly against any non-compliance to correct it immediately are some of the strict requirements that the company must control.

The following are the certifications that Camanchaca maintains:

Canned Food



Langostino Lobster



Frozen Jack Mackerel



Fishmeal



Fish Oil



HACCP: Quality Assurance Program granted by Sernapesca, whose main objective is to validate that the production processes comply with the highest food safety standards in a logical and objective way.

IFSFOODV6.1: Food safety standard, whose objective is to guarantee the safety and food quality of processed products.

ISO 9001: It is an international standard that focuses on all elements of management, quality that the company must acquire to have an effective system that allows managing and improving the quality of its products. Only the products made in Pesca Sur have this certification.

Marine Trust: Certification that shows that the products are made with responsible practices in the areas of food safety, obtaining and delivering raw materials and responsible production

HALAL: It is a technical procedure through which it is verified and accredited that the content and manufacturing process of the products are in accordance with the provisions of the Islamic regulations regarding what is legal and illegal

QUALITY CONTROL

Our organization is concerned to strictly complying with the goals and actions established by each of the quality assurance programs in the elaboration of all our products, thus providing the certainty of the high standard of quality and safety.

In Camanchaca there are various physical, chemical and biological analyzes that are carried out on each of our processes and products, such as:

- Histamine - Melamine
- Escherichia coli
- Salmonella
- Shigella
- Humidity Level
- Staphylococcus aureus
- Vibron parahemolyticus

CAMANCHACA AMIGA



CARE OF SURROUNDINGS



CLOSENESS



HEALTHY LIFE

The Camanchaca Amiga Program was created in 2013 to formalize and manage, jointly with the communities, a series of initiatives in order to sustain virtuous relationships over time with their neighbors and collaborators, who are often members of the community, customers and suppliers.

Today this initiative is a fundamental part of the Sustainability Model which the Company has operated since 2018.

The Camanchaca Amiga program includes three pillars that allow coordinating actions and generating real impacts in the community.



Within the Healthy Life pillar, Promotion of Healthy Eating with Seafood Products is included. During 2020, this actions had direct relationship with the Closeness pillar, through product donations that were channeled through public and private entities to reach the communities who needed it the most.

Camanchaca seeks that all the raw material obtained is directly or indirectly for human consumption and nothing is lost in the process. In this context, Pesca Sur maintained an active agreement with the Bio-bio Solidario Food Bank, which seeks to give a destination to products in good condition but that cannot be marketed.

In addition, the Fisheries Division made important efforts to increase the destination of products for direct human consumption through canned and frozen horse mackerel, as well as prawns.

CAMANCHACA AS A PART OF ORGANIZATIONS

Camanchaca, in his constant concern to be part of the society as an agent of change, seeks to belong to groups and organizations that are in favor of it

The Company seeks to encourage employees to get involved in different social instances and, above all, in volunteers who help the community. As a result, the Company actively participates in different regional and national organizations in order to contribute and collaborate on issues related to sustainability.

PESCA NORTE



National Society of Fisheries



Research Center Applied to the Sea



Association of Industrial Fisheries of the Great North



Iquique industrials Association



Chamber of Commerce, Industries, Services and Tourism of Iquique



Advisory Council of the SEREMI of the Environment, Tarapacá Region

PESCA SUR



National Society of Fisheries



Association of Industrial Fisheries AG



Environmental and Social Recovery Program of Coronel



Fishing Development Institute



Fishery Research Institute



Private Development Corporation of the Biobio Region



Association of Industrial Shipowners of Demersal Fishing

Marine diet: nutrition for human well-being

The importance of the marine diet has been demonstrated on several occasions. Although its consumption continues to be less than a meat diet, seafood products have increased in the diet of Chileans.

A study commissioned by the Undersecretariat of Fisheries and Aquaculture (SUBPESCA) estimated that the annual per capita consumption of seafood in Chile reached 14.9 kilos in 2019, as stated below: fish (12.25 kg), crustaceans (1.25 kg), mollusks (1.19 kg), algae (0.19 kg) and others (0.01 kg).

This study was carried out by the Fisheries Development Institute (IFOP in Spanish) and followed the research methodology used by the Food and Agriculture Organization of the United Nations (FAO) in 2013.

Likewise, this organization explains in its Sustainable Development Goals that “the oceans, seas and coastal areas offer humanity multiple environmental and cultural goods and services fundamental to human well-being, the food security and nutrition in the world. They form an integrated and essential component of the Earth’s ecosystem and are necessary to sustainable development”.

Within these objectives they also mentioned “the fishing and aquaculture sectors offer broad opportunities to reduce hunger and improve nutrition, reduce poverty, generate economic growth and ensure better use of natural resources”.

In this sense, “the importance of sustainable management and use of ocean resources and ecosystem approaches can promote economic growth, increase food security, improve nutrition and reduce poverty.”

On this premise, they add that fishing and aquaculture are a vital source of food and protein for the population, “around the world, almost 3,000 million people receive 20% of their animal protein intake from fish”.

BENEFITS

- Fish and some shellfish are rich in Omega 3 and 6 (recommended by WHO, PAHO FAO), which benefits cardiovascular health, one of the leading causes of death in Chile.

- Fish contains low levels of cholesterol, so it is a good alternative to replace meat as it has less saturated fat and is rich in polyunsaturated fat that benefits the health of the arteries.
- A lower amount of saturated fat and low cholesterol makes it a multi-nutrient food.
- Fish is easily digestible compared to meat.

Annual per capita consumption of seafood in Chile reached 14.9 kilos in 2019





Productivity

Despite the pandemic, Pesca Sur achieved its expectations by ending a season that was shorter, and capturing the quota established for 2020. 1,027,638 boxes were produced in Canned Plant, of which 29,166 were in medium tall format and 998,472 in tall format.

Although in relation to the previous year the number of boxes was lower (1,222,000 in 2019), a criterion was established for the pandemic; the main objective was to capture and produce in the shortest possible time.

For this, the staff of 210 people was divided into two productive shifts, with around 115 workers per cycle. This helped to generate more boxes per day, due to the fact that more people were working. In other words, it was projected to manufacture 8 thousand boxes per day and there was a production of 14 thousand boxes per day.

Meanwhile, for Frozen Plant, it was a complex year, since in 2019 there was a production of 36,700 tons; a record considering that in 2018 there was 30,000 tons. At the beginning of 2020, the goal was quite auspicious, since only 8 thousand tons had been achieved by February, and it was thought to reach close to 50,000 tons. However, only 30,000 tons were obtained, as a result of the effect of the Covid and the fire at the plant in October.

A plan had to be implemented and start producing with the “maquila” formula, which means externally, in a season where there was a lot of horse mackerel, so the new process requires meticulous planning and a good understanding with the other company.

In terms of innovations, considerable interest was generated in opening a new market, which is HG and HGT. By default, the company produces whole fish, which is classified according to size (200, 300 grams / 500, 900 grams). Those are the markets that Camanchaca has in Africa, Europe and parts of Peru. However, the market has also requested to manufacture HG or HGT (H: Headed, G: Gutted, T: Tailless). It is a more processed product, which means a significant development and demand for that product.

A small production of this new line was conceived, it was cut in the Canned Plant and packed in the Frozen Plant. It is expected that in the new plant this type of production will be seen as a more feasible possibility, because this product has a higher commercial value.



Work and Growth

Through the years, the Company has committed and has ensured the best working conditions for all its collaborators in order to achieve an economic growth that ensure job stability in the localities where Camanchaca is immersed.





At the service of its workers

Most of the actions were destined to the protection of Covid 19, however, other activities were also carried out that allowed the operation of the Company. Through the Risk Prevention area, several awareness talks were held, where preventive actions at work were explained.

The use of the free line Fono Salud Camanchaca was also implemented. Any worker could use it for guidance in any case regarding their own and their family health or to make inquiries and clarify doubts.

Another action was to maintain a strict guard. Each headquarters monitored areas of concentration of personnel, for example in lunch time. In addition, they checked the correct use of personal protection equipment and respect for the rules.

In the cafeterias, the tables were adapted and new rooms were available for the workers to use during lunch time.

At the entrance of the plants, everyone passes through a sanitizing tunnel and must show the Covid passport, which was initially on paper and later established digitally. Car sanitation points were also implemented.

Among the measures that were adopted to benefit employees, the Camanchaca Health Hotline stood out, available to attend medical consultations 24 hours a day, every day of the week.

Along with this, the temperature is measured manually with digital thermometers and through thermal cameras. Perseverance made staff understand that this implementation is for the workers and their families benefit.

On the other hand, holding workshops at the beginning of the year was crucial to obtaining good results in the communication strategy. Positive learning could be evidenced in leadership with critical people in the plant area.

Therefore, an external consultancy firm was in charge of recruitment,

with evaluations through videos and interviews via video call. A Covid protocol induction was added to the mandatory safety and quality training for admission.

Regarding the unions, there were four collective agreements during 2020. First one in January, before the pandemic began. Later in August / September; and finally in November and December. Finishing the year with positive results in negotiations between the company and the workers.

Another of the measurements carried out by the Company was the Climate Survey, which had positive results compared to previous years.

**FISHING BUSINESS**

The Fisheries Division maintained dissimilar performances in its activities in the North and South, with very good production and commercial results in the central-south zone, but with historically minimal catches in the North zone. The latter due to environmental factors and unprecedented judicial limitations on drilling (the possibility of which has been selectively authorized for decades in the north by the sectorial authority). In the south-central zone, the situation was very favorable for horse mackerel fishing, catching 27% more than the same period of the previous year. Similarly, artisanal sardine catches increased by 6%, and, together with horse mackerel and mackerel, 172,873 tons of pelagic fish, 13.3% higher than what was caught in 2019. Fishmeal and fish oil had a different behavior in the north and center-south. In the first case, there was a decreased from 24.7% in 2019 to 23.5% this year. In the second, there was a rise from 28.7% in 2019 to 29.9% in 2020. During the year, the analysis of the artisanal sector generated a provision for impairment of US \$ 2.5 million..

Sales**Fishmeal (ton)**

42,303	35,662
2019	2020

**Fish oil (ton)**

7,045	9,904
2019	2020

**Canned goods (boxes)**

1,096,471	1,236,603
2019	2020

**Frozen Jack Mackerel (ton)**

39.821	27.319
2019	2020

**Langostino Lobster (ton)**

691	521
2019	2020

MUS\$**Income from normal activities**

157,621	147,486
2019	2020

**Cost of sale**

-140,003	-129,647
2019	2020

**Other results**

-12,222	-4,431
2019	2020

**EBITDA**

12,370	17,140
2019	2020

**Expenses from administration and sales**

-19,733	-16,851
2019	2020

**Gross margin**

17.618	17.839
2019	2020

**Profit (loss) before taxes**

-14,337	-3,443
2019	2020

**Profit (loss) of the period**

-10,736	-3,323
2019	2020

Upgrades

The instances experienced in 2020 promote actions in pursuit of modernization, for example, all workers had mandatory email because it was a basic input to access the other digital tools. Although many did not have one, as a result of the pandemic, the conversion to digital was accelerated with direct support from the Human Capital teams for those who did not have the basic knowledge in this matter. In April 2020 the digital modality was implemented avoiding face-to-face consultations.

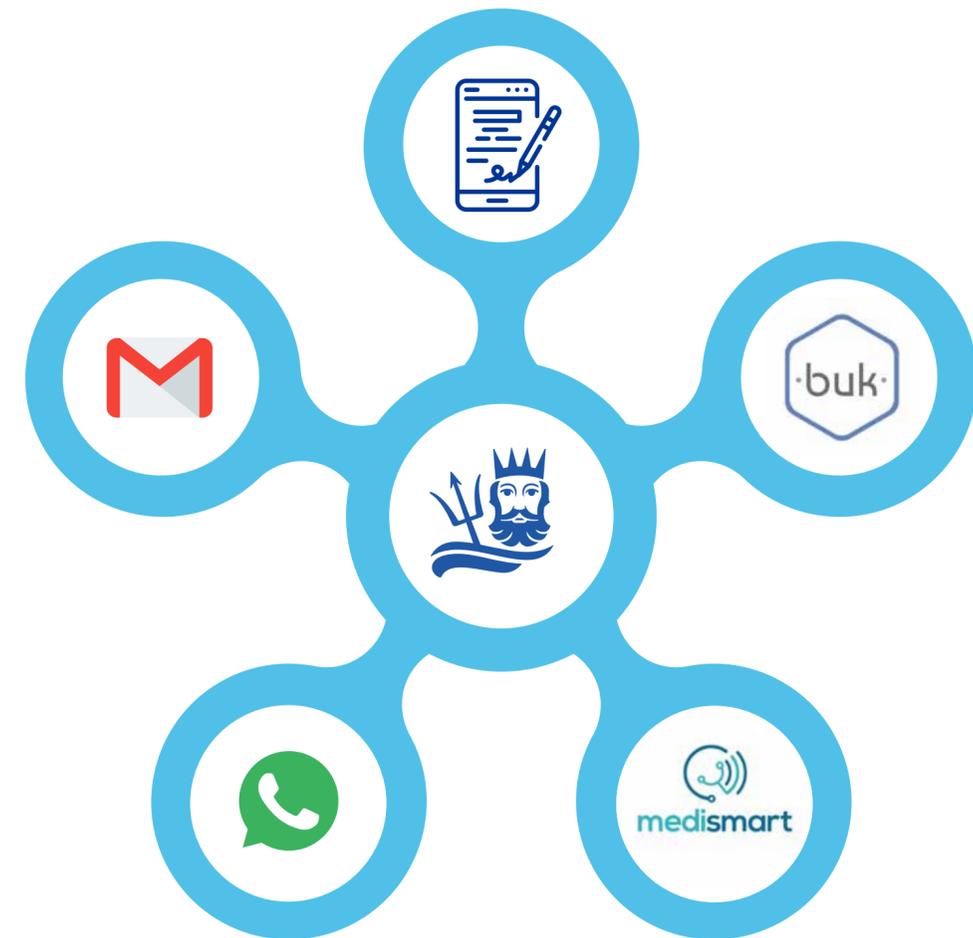
In addition, a WhatsApp broadcast group was created which was well received by all the workers, since in this way a channel of information, complaints, queries and suggestions was established for direct use by the collaborators.

On the other hand, the arrival of the BUK human resource management app has allowed the generation of a transparent and faster processes. Though the app it was possible to digitize what were previously face-to-face processes, such as the review of salary settlements, vacation requests and labor certifications.

Permanent staff internalized these actions in a good way. However, temporary staff has had some adaptation problems, because they are less familiar with technology, just like the elderly. This is a significant challenge for the 2021, so a strategy is projected to reduce digital literacy gaps among collaborators.

Regarding frozen jack mackerel, a gradual innovation process has been carried out. In 2013, the plant in Talcahuano was working manually, but in 2019 an automatic palletizer was implemented, which allowed them to go from 45 to 70 tons per hour. In 2020 these improvements allowed continuity in shifts, which means that all operations start at the same time every day.

This is part of the improvements that are projected for the new plant in Coronel. Assembling boxes, film laying, weighing, strapping and racking and depalletized. everything will be automatized with a worldwide high Norwegian technology, which allows the Company to acquire higher speed and a quality product.





TECHNOLOGY

The IT area's approach is to automate redundant processes to optimize them and give added value to each person work. For example, if a collaborator is an analyst, he must actually do that work and not spend part of the time gathering information that can be obtained automatically.

This can be reflected in the reporting that the Fishing Division implemented with Power BI, where all the unloading, production, and cost information is collected. Key positions have the facility to see on their phone where the company is, what is the amount of fishing that has been processed or the amount of product that has been generated. This program has been in full operation since 2020.

During this year, work was also carried out on automating the registration of productions in SAP by using the production register, a palletizing book that was kept in Canned plant and was in digital format, but at the same time the information was transcribed in the program, which meant duplication of work, occupying hours of a productive day in repeating the information. This has already been modified. The production registration is being carried out via the Production Registration System (SRP) in Canned and in Langostino lobster.

Today the entire Canned food chain is operational, and at the end of 2020 it began to operate in Langostino. Only Frozen is missing when the new plant comes into operation.

Another improvement has been the artisanal development, this process in SAP was practically a registry, but all the subcontract management, of debt, was a rather cumbersome process, due to the external collaborators. But during 2020 different improvements and a complete reformulation were made to this artisanal module.

Contracts were generated in SAP so that the contractual conditions that exist with a boat or with a specific shipowner, are in the system in an orderly and homogeneous way, since previously purchase orders were generated for each unloading.

Today, these contracts are weekly, maintaining a well-organized flow, with the price that was agreed by the owner. These unloadings are assigned to contracts (being able to have more than one at a time), either for their RAE quota, for a fishing transfer, among others, generating a complete process in SAP, considering settlements and re-settlement with their respective validations just one click away.

In general, there were two relevant changes in 2020: BUK and migrate all the information to Google. In relation to the last, all the migration comes together with an improvement in the performance. For example, in how the software, the system, will respond to the requirements of people, with a higher speed in connection, higher performance and a high level of availability. Meanwhile, with the change to Google, the Meets app is used for videoconference, which means a modification to the meeting rooms.

At the end of 2020, an improvement of the SAP maintenance module was made to have an order in the Fishing Division about the maintenance operations that are being developed, so these are not centralized in one area, but also can provide support from others, giving them the possibility to raise alerts, which are later corrected by the maintenance area.

Added to this is the enabling of SAP mobility modules, where they will also be able to work viewing their orders and all the information from the telephone and the device they preferred.

One of the important points that remained pending for 2021 is the Covid Automated Access Control project.

Today all ships have a tablet on board, so this format was made visible and the captain himself records the information in the report immediately.

Pesca Norte, bought a credential printer that will allow the Camanchaca employees to be recognized, since beforehand they used identifications that belonged to the port area, with only the port having the access registry. This will allow greater control over security, in addition to accessing certifications.

As a challenge, it was pending to carry out a registration system in the Fishmeal Plant, since its quality cannot be determined until approximately 15 days after its elaboration. This will allow agility to the process, automate the registration that is being done in production, and will prevent a person from spending more man-hours registering manually.

Added to the technological changes are the casting forms for Fleet, a development in

the one that has been working and that is a requirement from management. This starts as a report of the hauls made by the industrial fleet area who put together a database with historical records of all the hauls that the company has made, the ships and coordinates, a plan where it can be visualized whether these areas of Fishing are best at certain times of the year. a complete spectrum with the best fishing area, to keep this statistical information alive it is necessary to feed it day by day with the sets that are being made

Today all ships have a Tablet on board, so this format was made visible and the same captain records the information in the report that in the first instance was doubled with the data that SERNAPESCA needed. For this, a robot that works with the RPA concept was used, a program that is capable of recording all the information in the system and makes a copy just like a human, avoiding wear and tear and generating better quality jobs.



Human Capital

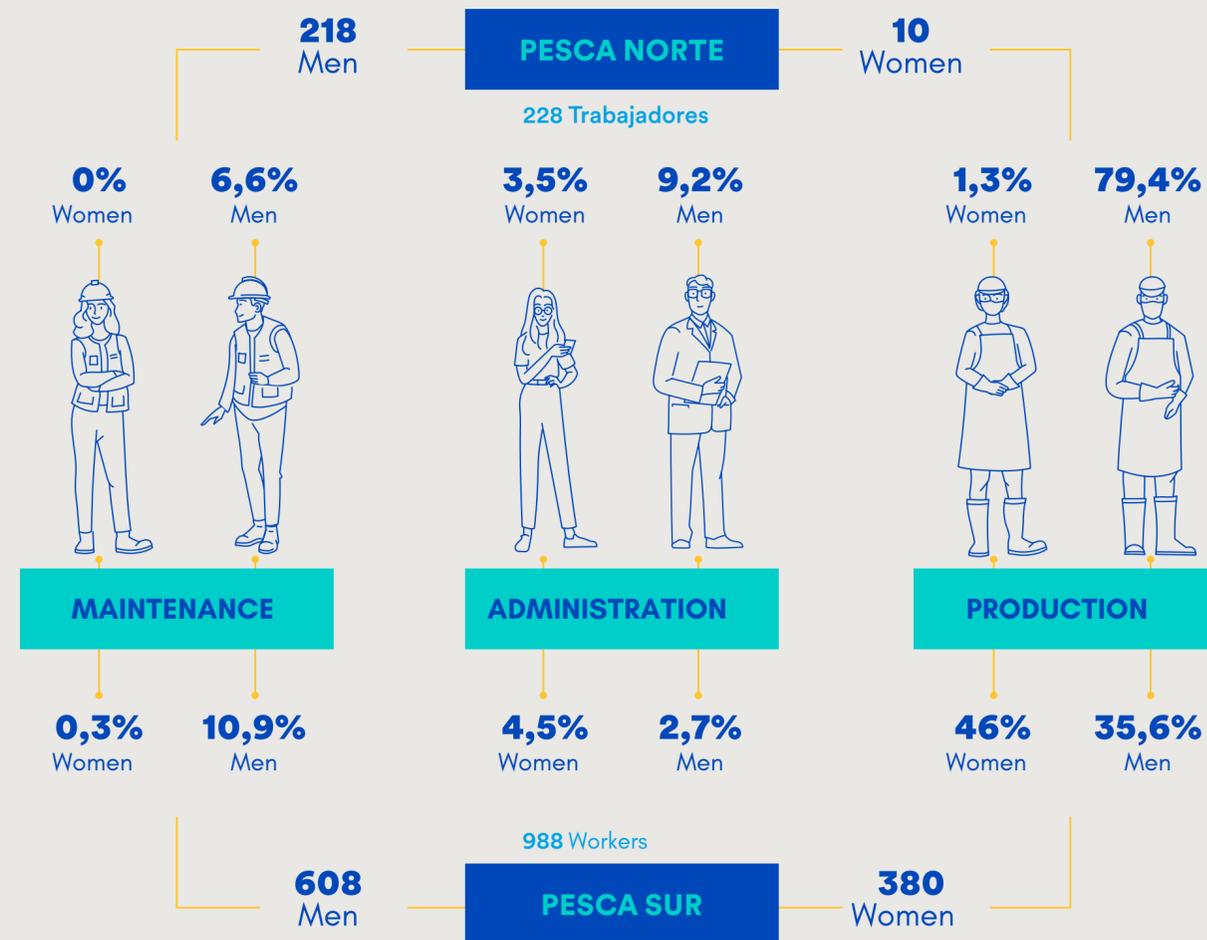
TRAINING / POST-SEASON WORK

Trainings play a relevant role within the company. However, they had to be less due to the pandemic. Those that were carried out in person, in an open area, with few personnel (maximum 10 people), and keeping the distance between each seat. In this way, the Cityzen Talk and all those activities that require the worker to be in person, could be carried out with all the protocols that are needed.

Training was also carried out in environmental matters, safety, leadership, quality assurance, among others. These are for both employees and those who do post-season work.

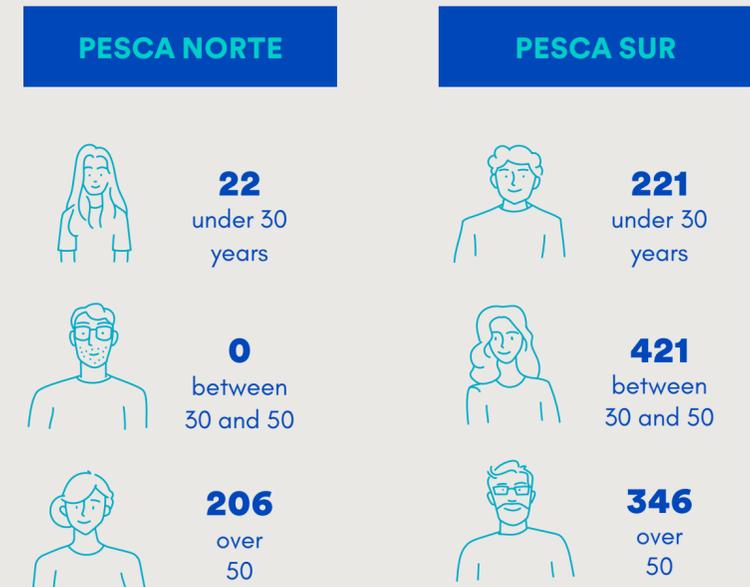
LABOR DIVERSITY

The operations carried out in each of the stages of the company's value chain are executed by a diverse human team, highly trained in the role of their functions and committed to their work.



TOTAL WORKERS FISHING DIVISION → 1.216

LABOR, AGE AND GENDER DIVERSITY



Work environment

Promoting a context of good treatment through respect and continuous training is one of the objectives of Human Capital. This is part of the work environment, where Camanchaca stands out for its good results.

ORGANISATIONAL ENVIRONMENT

It is important for Camanchaca to have motivated and committed collaborators. In consequence, for some years now, the Company has carried out an organizational environment evaluation applied with the support of an external and neutral service. This tool assesses dimensions such as a sense of belonging, recognition, health and safety, job challenges, leadership, communications, teamwork, creativity and innovation, and autonomy.

During 2020 there were various instances designed to determine the degree of satisfaction of employees with their work at the Company, among them the "Our Photo Today" program stands out.

The objective of the Company is to consolidate itself as a sustainable and efficient organization. The commitment is to generate a pleasant work environment, favoring a close, transparent and respectful relationship, where operations meet high standards and workers are motivated by their development and committed to their performance.

An important aspect in this area has been the development of programs that seek to promote leadership in people, through good practices that allow us to assess instances of collaboration and teamwork.

Work Environment



INTERNAL ORGANIZATION

According to its policy on trade union organizations, Camanchaca Pesca fosters constructive and respectful relationships with trade union organizations. The Company considers the formation of unions as a formal alliance and an opportunity to exchange ideas and improvements for all members of its teams. They must have the space for participation they require, within a framework of mutual respect and commitment to the regular activities and objectives of the Company.

Union interests represent the needs and concerns of employees and must be addressed to achieve growth and comprehensive development of people and the company, within the current legal framework.

In Camanchaca Fishing Division there are 12 unions in which permanent relations are maintained: 3 in Pesca Norte and 9 in Pesca Sur. In the Company there is respect for union activity and for the right to trade union membership. In fact, the history of relations with the unions is long-standing, since a large part of the operating personnel of plants and fleets is part of union groups in the country.

Unionized workers

422

Unions

12

12 PRODUCCIÓN Y CONSUMO RESPONSABLES



Responsible Production and Consumption

The use of 100% renewable and clean energy allows Camanchaca to significantly reduce the emissions of Greenhouse Gases to the environment in its production towards the year 2025, anticipating the state reduction goal.



Management of odors and Community

Addressing the concerns of the communities, work in the territories was one of the objectives in the search for joint solutions to environmental impact.

The generation of unpleasant odors is a type of pollution that is sometimes not considered within the atmospheric regulations. However, in recent years, at national level, there is a need for a legal instrument to mitigate the impacts of odors in the communities near the emission points.

In 2014, the Ministry of the Environment promulgated a Strategy for the Management of Odors in Chile for the period 2014-2017, in order to initiate actions in the matter of odors, focusing a large part of these efforts on regulation from different sectors. In 2020, it was the first preliminary plan of the norm of the piggery rearing sector, thus materializing the bases of the aspects to be regulated for the entire hydrobiological resources processing industry.

FISHING SECTOR

The unpleasant odors generated in the processing of hydrobiological resources, mainly in the extractive fishing sector,

come almost exclusively from the processes of fishmeal. The process of fishmeal begins with the cooking of all the raw material, and then extracting the highest percentage of moisture through pressing and drying processes. In this way it achieves physical characteristics similar to those of any other flour. In the cooking and drying stages, so-called whiff are generated, vapors with an odorant charge that cause unpleasant odors in the industry.

In Camanchaca there are various strategies aimed at controlling odors. One of them is the constant upgrade in the systems aimed at improving the tightness of the equipment where the different vapors are generated and channeled to the various emission control systems, reducing the probability of emanation into the environment. On the other hand, odor emissions systems basically consist of gas scrubbers whose purpose is to condense most of the substances contained in the whiff, while the non-condensable

fraction is sent to the combustion chambers of each boiler destined to generate steam in the different processes of the plants, thus achieving significant reductions in the emanations of unpleasant odors into the atmosphere.



Evaluating the environmental performance in odors is also one of the main axes, for this reason there are several studies that are constantly carried out in fishmeal processing plants, highlighting gas analysis, dynamic olfactometry and field-trained panelists. In addition, the Company has been a pioneer in permanently implementing since 2019 an odor recording and reporting system in the communities near the facilities, specifically in Coronel, an application called Nasapp.

NASAPP

Camanchaca has been carrying out different actions for several years to standardize processes in fishmeal and fish oil manufacturing plants. In this context, the Company in Pesca Sur developed Nassap, an application with a georeferencer of complaints for unpleasant odors that the population of Coronel receives, regardless of their source of origin, to transform those complaints into a collaboration and response system. This is a way to identify the perception of odors, which has one year of operation in mid-2020.

The App was installed on the mobile devices of residents and leaders of the commune and allows

registering the incidence of odors considering 4 parameters: type of emission, intensity, distance from the report to the plant, as well as the direction and speed of the wind.

The information is analyzed by an external company specialized in the matter, who developed a dynamic map to transform it into technical information aimed at determining air quality, validating dispersion models or early warning of an incident at an industrial level.

For their part, neighbors can have an instant feedback, detecting, for example, geographic location, wind direction and operating hours of the plant. And, with this information, know if this event could have originated or not in the production process. With these lines of action, the Company intends to be on the same wavelength to the expectations and concerns of Coronel's people, and to maintain leadership in environmental matters.

This must be improved with the odor regulations, in order to obtain information on, for example, how many odorant units can be perceived or tolerated by the community, and if this will be at the point of emission or immission, information that it has yet to be defined at government level.

NASAPP FIGURES



21

On-site Activities made with the community



560

People trained



411

Reports made



21

Report attributed to Camanchaca

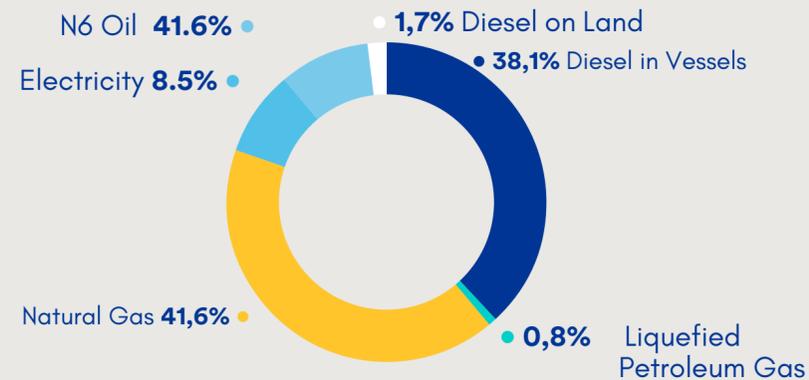


The energy that moves us

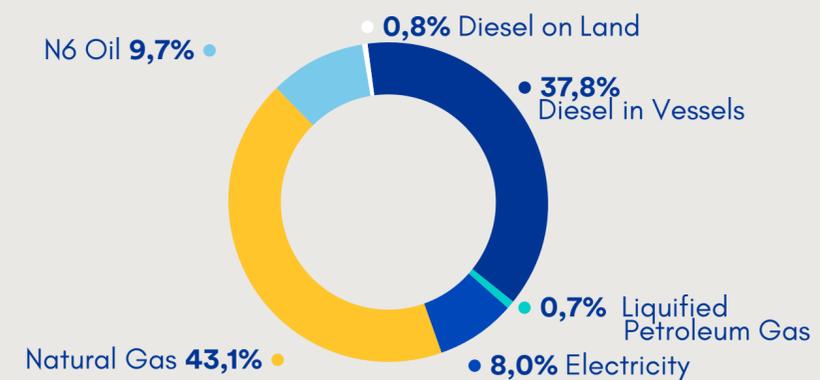
There are various processes that constantly consume energy in the company, whether in the form of electricity or fuels, demand, which is constantly quantified and valued to improve energy performance throughout the value chain. Operations with the highest energy demand is the steam generation in boilers, fishing extraction operations by boats, mechanical operation of equipment and transportation of raw materials and inputs.

The different energy sources used by the company in 2020 are detailed below, throughout its entire production chain, representing total consumption and activities associated with demersal and pelagic fishing.

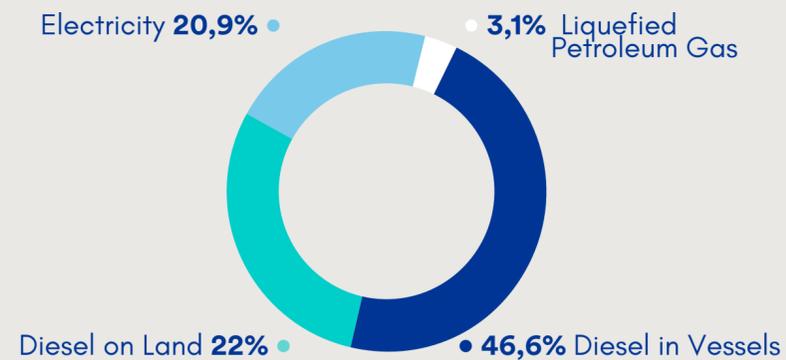
GJ BY ENERGY SOURCE FISHING DIVISION



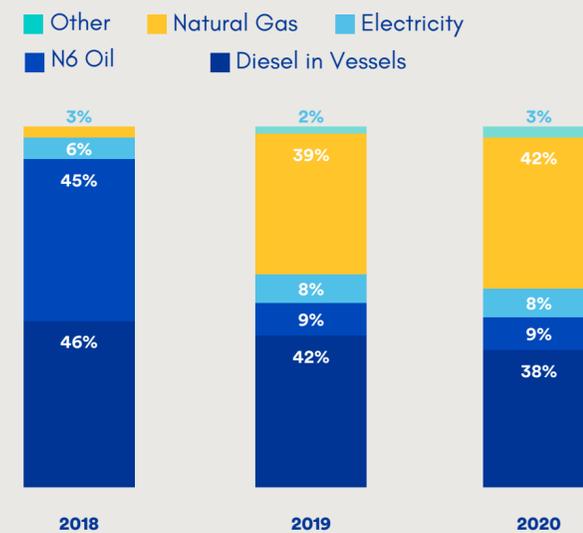
GJ BY ENERGY SOURCE PELAGIC FISHING



GJ BY ENERGY SOURCE DEMERSAL FISHING



EVOLUTION OF ENERGY SOURCES



Committed to Clean fuels

Since 2019, the use of natural gas as the main source of energy has been gradually implemented in the fishmeal and canned fish production in Coronel, replacing polluting fuels such as oil No. 6, and achieving a total replacement of this fuel by 2020.

On the other hand, in 2020 the operations related to the production of frozen crustaceans, located in Tomé, had an important announcement associated with the future transformation of their energy matrix. Steam is used in the cooking stage of crustaceans, which is generated by a boiler.

Until 2020 the fuel used was diesel oil and it is expected that, at the beginning of 2021, the fuel will be replaced 100% by liquid petroleum gas (LPG), cleaner fuel in terms of particulate matter and sulfur. This implementation is part of a 5-year contract

with a gas distribution company, ensuring a permanent and constant supply of this energy resource.

With these actions, Ca-manchaca consolidated the use of clean fuels in all steam generating units in the Biobio region. A development that goes hand in hand with the guidelines of the Prevention and Decontamination Plan of the Metropolitan Concepcion of the Biobio region.

On the other hand, Camanchaca and Colbún (electricity generator) signed a 7-year electrical contract for all the Camanchaca facilities, for 50 GW hour / year for all their operations, and that will allow the company to significantly reduce CO2 emissions in each of its operations. As a result, CO2 emissions into the atmosphere will be reduced by almost 15,000 tons per year, which is equivalent to taking 26,000 cars off the road or planting 200,000 trees during the contract.



Solids and liquids waste management

One of the most serious environmental problems generated by human activity is the generation and mismanagement of waste. This has a great impact on other natural resources, ecosystems, human health and landscape.

The alternatives and actions to eliminate or reduce waste are to promote and encourage environmental education generating knowledge about the current problem, the culture of recycling to reintegrate waste into the production cycle, respect and compliance with the legal framework. For the Company, it is important to reduce waste generation at source, followed by constant work to minimize surpluses that are sent to final disposal.

SOLID WASTE

Recycling is the key to waste management. In 2020, more than 5,530 tons of waste was generated; more than 86% are recycled or reused, and only 3% of the total corresponds to hazardous waste.

Waste Types.



Hazardous Waste: 228 Ton



Non-Hazardous Waste: 5,305 Ton



Non-Hazardous Recycling: 4,657 Ton



MASKS AND FISHING NETS RECYCLING

The Ministry of the Environment and the Ministry of Science, Technology, Knowledge and Innovation, the University of Concepción and the Industrial Fisheries of Biobío (of which Camanchaca is a member), developed a circular economy project. This consists of the recycling of disposable surgical masks (three-fold type and N95) to be used as the main material in the manufacture of cup holders, flower pots and pencil holders, among other elements.

In this way, the Company becomes the first Industrial sector in the country to recycle these personal protection elements.

Stages of the mask recycling process:



Almost 5,000 masks have been recycled during 2020.

FISHING NETS

Like a large part of the equipment and materials used in any industry, fishing nets have a defined time for their use in each of the vessels. The vast majority of these fishing nets are made of highly resistant plastic elements with a degradation time of more than 100 years; it is one of the main solid pollutants in the oceans, greatly affecting marine biodiversity.

Since 2015, Camanchaca together with the Bureo Company have worked to recycle surplus nets that year after year are no longer used in fishing operations. More than 83,500 kilos of nets have been recycled, which have been transformed into various elements such as sunglasses, skateboards, surfboard fins, and lately, cap peaks.

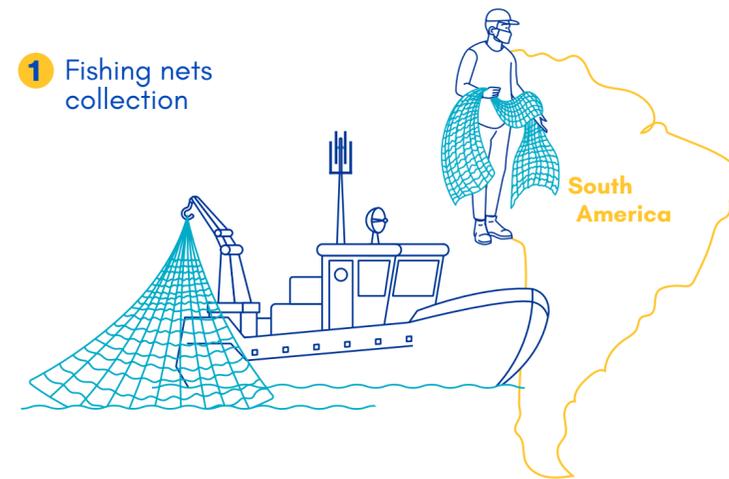
During 2020, Camanchaca and Bureo ratified an agreement that commits to supply more than 20,000 kilos per year of fishing nets for the production of these elements and to promote the circular economy in the fishing industry.



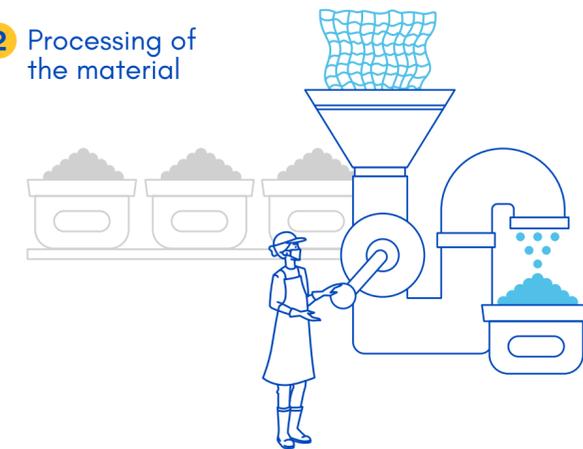
RECYCLING PROCESS

From plastic fishing nets to Caps

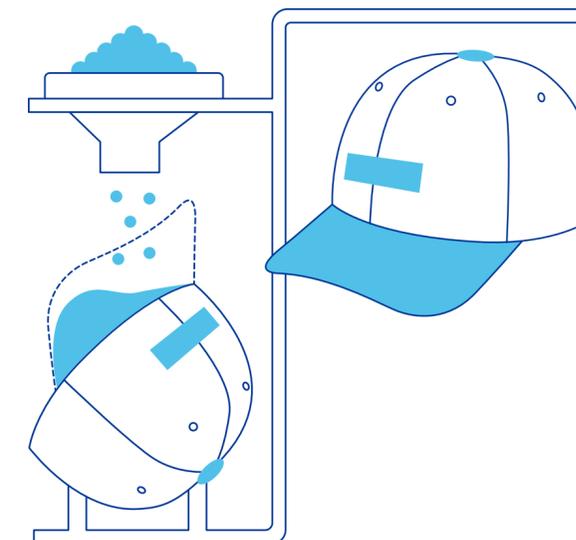
1 Fishing nets collection



2 Processing of the material



3 Production of the cap



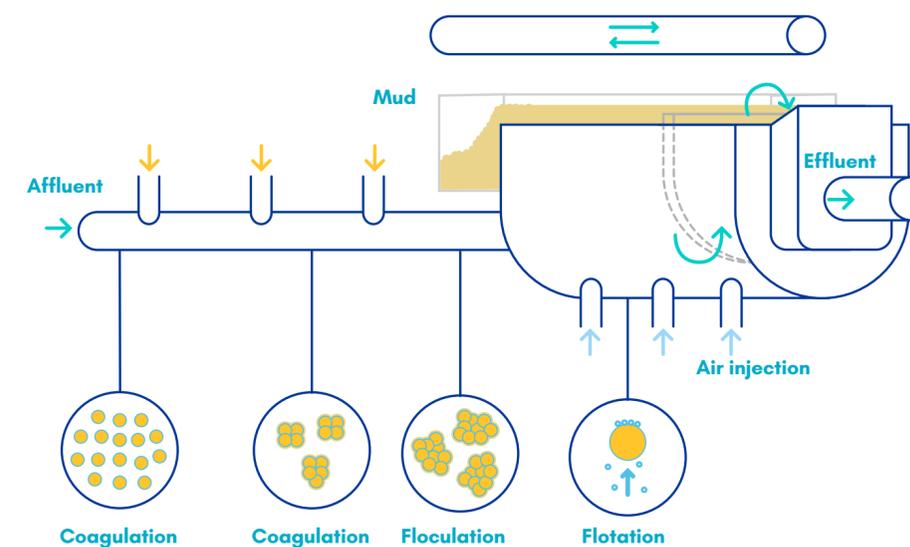


LIQUID INDUSTRIAL WASTE

There are different methods of treating the water generated in the production processes; one of them is the physical-chemical process by dissolved air (DAF). In Camanchaca, the DAF method is mainly used, which ensures efficient treatment, being able to comply with the applicable environmental regulations in this important aspect, such as Supreme Decree 90 of the Ministry Secretary General of the Presidency and Decree 609 of the Ministry of Public Works.

The dissolved air flotation system consists of the separation of suspended particles through air micro bubbles. These suspended solids adhere to the micro bubbles floating to the top, where they are "swept" and separated from the aqueous phase of the treated liquid waste.

DAF Plant operating diagram



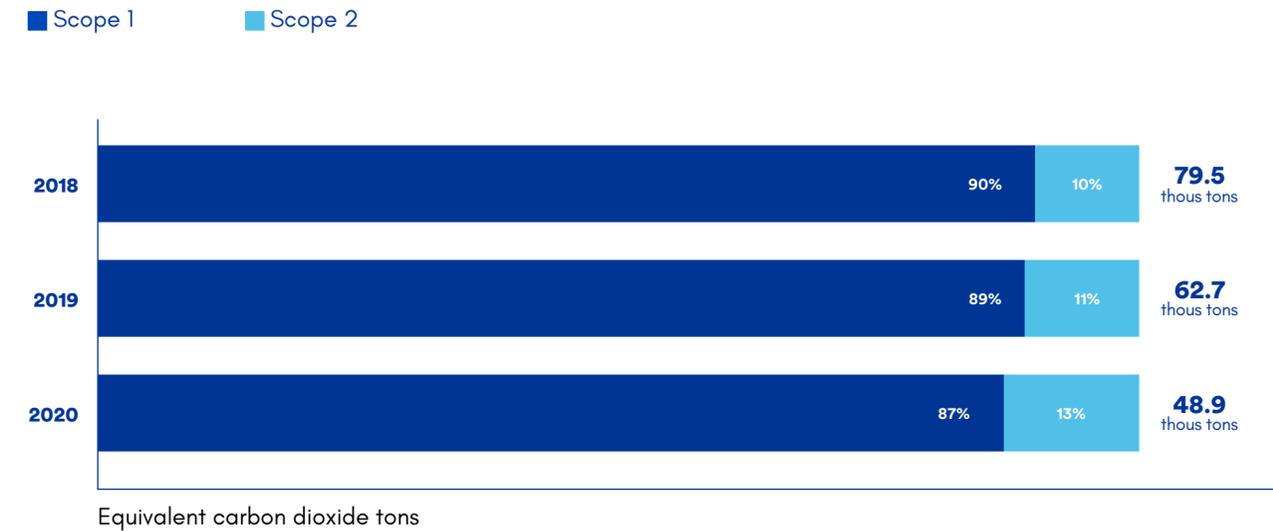
Our footprint

Greenhouse gases are responsible for global warming and that is why it is extremely important to quantify this environmental aspect within an organization.

Camanchaca, internally quantifies greenhouse gas emissions under the IPCC guidelines. Additionally, during 2019 and 2020, the challenge was assumed to voluntarily audit greenhouse gas emissions under the requirements of the Huella Chile program, of the Ministry of Environment. The quantification process and its respective results were audited by ABS Quality Evaluations, which determined that the estimated emissions were the product of the Camanchaca operations. It should be noted that these emissions correspond to the Camanchaca Fisheries Division operations, covering the emissions associated with the burning of fuels, electricity consumption, supplies of inputs and raw materials, refrigerant gases and transport of workers, among others.

Regarding the emissions for the periods 2018 - 2020, a notable decrease can be seen in the last two years. The main cause is determined by the proximity of the fishing areas with the port of the fishing fleet in the south of the country, which had an impact on a decrease in the demand for fuel from fishing vessels. On the other hand, a significant decrease in these greenhouse gas emissions is linked to the implementation of natural gas to replace oil in the steam generating boilers in Coronel.

Emissions Chart: (2018 to 2020)



Scope 1 (Direct emissions): Corresponds to GHGs released from sources that are owned or controlled by the Company, such as combustion in boilers, generators, machinery, vessels, etc.

Scope 2 (Indirect Emissions): Corresponds to GHG released in the generation of electricity acquired, that is, the electricity that is purchased by the Company. For 2019, the emissions from the total electricity acquired from the National Electric System (SEN in Spanish) were considered.

RECOGNITION FOR EMISSIONS REDUCTION

In 2020, and after one year of the implementation of natural gas as the main use fuel in the Coronel plant boilers, replacing oil No. 6. Therefore, through the Huella Chile program, recognition of greenhouse gas reduction was obtained by the Ministry of the Environment. This recognition is due to the reduction of almost 20% of the emissions produced at the operational level of the steam generating boilers at the Coronel plant, thus positioning Camanchaca North and South Fisheries Division as one of the 23 organizations that obtained this important recognition.



LOCAL EMISSIONS

Other externalities resulting from the use of fossil fuels, such as oil and gas, release a series of substances into the atmosphere that are not registered in the GHG category. Emissions from ground operations that were recorded during 2020 were the following:

2020 EMISSIONS (TONS)

Particulate matter

(tons)

4.5

2020

Carbon monoxide (CO)

(tons)

12.0

2020

Nitrogen oxides (NOx)

(tons)

26.2

2020

Sulphur dioxide (SO₂)

(tons)

47.9

2020

Persistent organic compounds (POCs)

(tons)

0

2020

Volatile organic compounds (VOCs)

(tons)

0.7

2020

Hazardous Air Pollutants (HAP)

(tons)

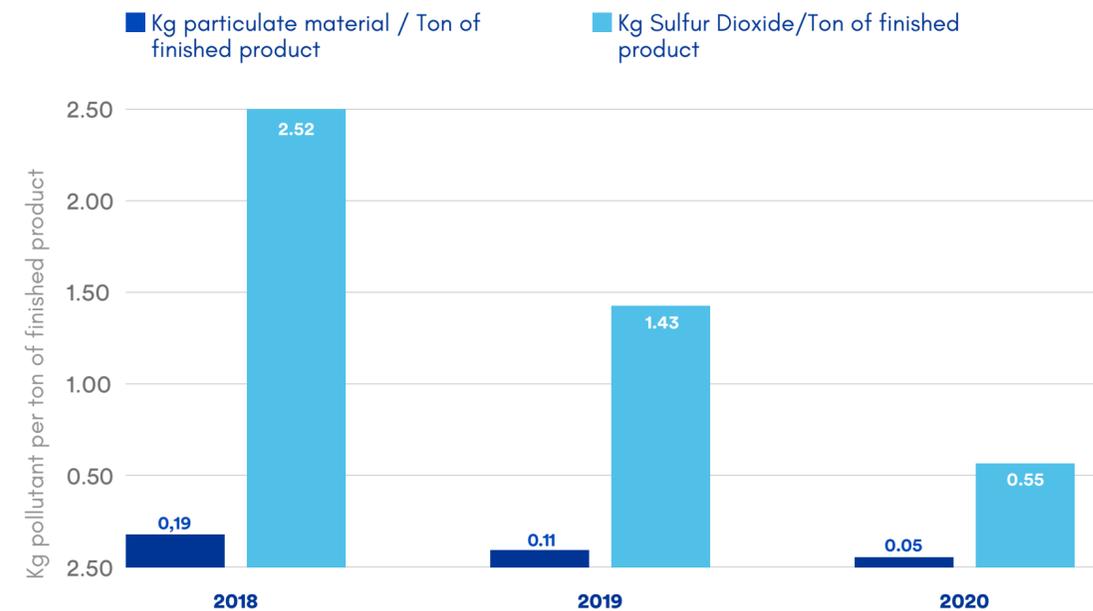
0.1

2020

PARTICULATE MATERIAL REDUCTION

As a result of the incorporation of new sources of cleaner energy, such as natural gas, the emissions of local pollutants, such as particulate matter, have shown a constant reduction in recent years, thus showing a decrease of almost 60% in 2020 compared to 2019.

KILOGRAMS OF CONTAMINANT PER TON OF FINISHED PRODUCT



New Frozen Plant Coronel

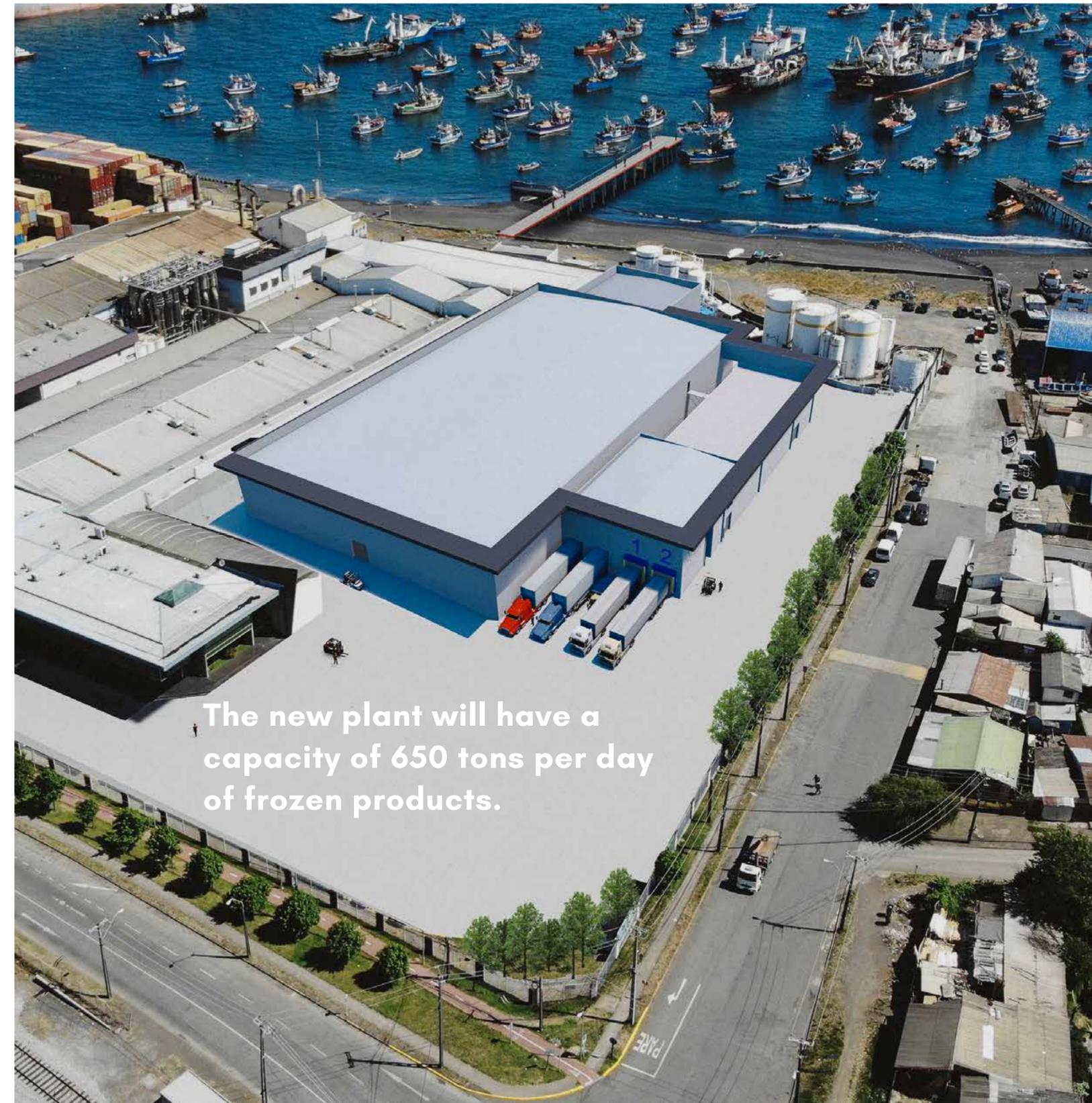
The new plant from an environmental point of view was processed in 2019. It is a continuation of the original project that was born in 2005 for Coronel, which was always made up of this third edge, which was Frozen Plant, and with this project this idea is brought to life.

15 years later, it is concretized by knowing the technologies that are on the market, improving the layout, the processes, comparing highly studied systems in terms of operations, and with a construction at another level, with materials against fire and a design more suitable with the times in terms of the proper use of natural resources, mainly free of water, incorporating more reliable systems with low energy consumption to be the most environmentally friendly.

The creation of this new Plant in Coronel will allow the optimization of raw material,

since there is a percentage that cannot be processed and goes to the fishmeal plant, which can be processed more quickly while being in the same place, avoiding the transfer of the fish 23 kilometers from the discharge, from a commune to another, which means less movement, congestion, theft and waste of the product quality.

This will generate that the level of capture activity is optimized according to what is in the Frozen Plant, which is about 400 or 500 tons, plus the 340 tons that can be processed per day and the capacity of a ship. The ships have a capacity of 1,200, 1,300 tons, but in order to bring raw material for human consumption it must be mixed with seawater, therefore, the capacity is about 800 tons. The caught fish is shared between the Frozen and Canned processes, and by being in the same space the resource is optimized.



The new plant will have a capacity of 650 tons per day of frozen products.

Master Plan Results

In 2020 it was possible to see the result of the investment that the Company made in recent years, in addition to the implementation of new technologies in Pesca Norte and Pesca Sur.

2020 was the result of actions made in previous years that were related to this Master Plan (comprehensive long-term work planning), so there were no large investments in technology or equipment on board. Furthermore, the health emergency did not allow for a large turnover of personnel on the ships, more than we already had. Investments in technology or more equipment for the fleet began to be reprogrammed, showing the results of past acquisitions

With regard to the fleet on the Master Plan, in 2020 the sale or dispense with those assets that were immobilized, including four boats and two of them were disposed of: Kingbay and the Yagan fishing boat, which are out of service in a shipyard in Puerto Montt, in Calbuco.

But in addition, maintenance costs had to be lowered, which is one of the goals that could be achieved in 2020.

Duqueco was a boat that had to be decommissioned; it was for sale, with a certificate of stoppage of operations. It was sent to a shipyard in the south, but for some technical reasons it failed to be beached and finally had its final destination in San Vicente. It remained there for about two years and in 2019, the Trident Project emerged in the second semester, which is made up of four salmon companies that had to have 3 or 4 ships that were in the south out of service to support the mortality of salmon in case of some event was presented

It was also an experience that provided learning, because the Company had not participated in this type of activity, and it was profitable in terms of costs.

The loss of the Frozen plant was pending in Fleet from the Master Plan. A significant frozen jack mackerel production was expected and this did not happen. Before the loss of the plant, there were already low productions, so today we try to capture what the plants demand. Since this Master Plan was activated, the objective of the fleet is to supply raw material to the processing plants for the different lines of business that Pesca Sur has, but not left and right, but to the optimum of the plants. Therefore, one of the remaining objectives was to improve the KPIs.



Regarding other points, the vessels could be equipped to have a standard in the extraction of raw material that allows having quality products regardless of which one carries out the catch.

Despite all the sanitary contingency and how difficult it was to operate, 100% of the assigned quota was captured. In addition, 30,800 tons that were purchased by ORP concept between the European Union, Russia and Peru, and the total capture was approximately 93 thousand tons of jack mackerel, much higher than the 73 thousand of 2019.

Another achievement of 2020 was to catch jack mackerel that matched the size of the can, since a product of a certain caliber is needed to fit inside of it, and in this way take advantage and optimize the quota.

From 2018 to date, the scientific committee and the meetings held with the ORP have produced reports that show the good status of the biomass of the jack mackerel fishery, which is fully exploited and therefore, the allocation of quotas worldwide has been increased by 15 percent. Added to this is the effort made by the commercial area, which was able to deal with the purchase of 30,800 tons.

In 2020, 30 thousand tons of frozen products were made, around 1,100,000 boxes could be produced in Talcahuano; about 3,600 tons, were made in December 2020 through a "maquila" process with Foodcorp Fishery, since on that date the fire at the plant had already occurred

Equipment

All those equipment that use sea water were improved in the Fishmeal Plant. In some of them, their ducts, collectors and diameters were redesigned in order to optimize the distribution of seawater, allowing the equipment to be more efficient.

Although during 2020 there were no incorporations in technology, this year the results of what was implemented in 2018 and 2019 were seen, which was mainly auto-pallet, dynamic scale and optical selector, so the start-up of these equipment in the Canning Plant is running at 100% capacity.

Likewise, all the fleets were implemented with satellite internet. With this, they have managed to have a fluid communication with the boats in the fishing zone, speeding up decision-making with the productive areas, with data that is now available online.

In addition, they managed to install apps on the tablets, which allows updating some

database on land. There are daily meetings with the regional manager and the head of the plants where they coordinate what to do with the raw material they have on board.

These actions allowed the recovery of biomass, where a virtuous circle has been generated, and it is shown in the positive numbers of KPIs in 2020. There was a saving compared to the fuel budget of 600 thousand liters, and the navigation hours were reduced almost to half of what had been estimated. This shows that everything that had been implemented previously helped and the technological improvements made in 2020 also contributed to this results.

The regional management had this projection and together with the team it gave shape to this idea, where part of the board of directors can see from their mobiles phone, daily, what the fleet is doing, with online indicators.





Underwater Life

A sustainable conservation and use of the oceans, the seas and the marine resources for sustainable development are a priority for Camanchaca.



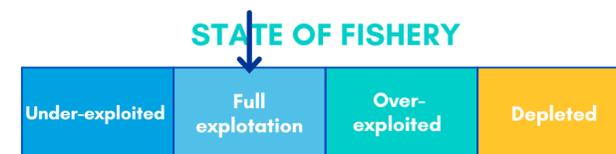
CARE OF THE SEA

The ocean is the main source of resources for the Company, and as such, the care of the ecosystems that exist there is of vital importance. Protecting the ocean must be one of the priorities. Marine biodiversity is vital for the health of people and the planet. Fishing biomass must be managed effectively, always respecting regulations that reduce overfishing, marine pollution and ocean acidification.

JACK MACKEREL AND LANGOSTINO LOBSTER FISHERY

Jack mackerel is a migratory species that inhabits the South Pacific, from the coast of Ecuador to Chile at end to end in oceanic waters along the subtropical convergence, to New Zealand. On the other hand, the red langostino is a decapod that inhabits the soft seabed, it is distributed from Peru to the large island of Chiloe, inhabiting depths between 50 and 400m. Furthermore, its distribution is determined by the dynamics of surface equatorial water, with high salinity and low content of dissolved oxygen.

Both, jack mackerel and langostino are fisheries that are currently in full exploitation, which shows that the management of the authorities and each of the industries dedicated to the extraction of these species have been operating sustainably.



MANUAL OF GOOD PRACTICES FOR HORSE MACKEREL AND LANGOSTINO FISHERIES

In 2020 and with the aim of mitigating the waste of the target fauna and the bycatch, in addition to incidental fishing in the industrial fishery of jack mackerel and langostino, the Institute for Fisheries Research (INPESCA in Spanish) and its partner companies, including Camanchaca, published the "Manual of Good Practices for the Industrial Fishery", the result of participatory work with personnel from each of the vessels.

This manual is a tool that contributes to the development of the sustainable and responsible management policy of these fisheries and where the fleet managers and captains of the companies involved, together with the technical support of INPESCA, worked for its preparation in a series of participatory workshops.

At the same time, the development of the Good Practices Manual is part of the improvement plan of the national effort that achieved the certification of jack mackerel under the standard of the Marine Stewardship Council (MSC), which establishes that it is a sustainable and responsible fishery with the environment, which allows the use of the blue fish label on industrial products for human consumption. This achievement

turns jack mackerel fishery in the largest certified industry in Latin America.

The implementation of the "Manual of Good Practices for the Industrial Seine Jack Mackerel Fishery" started with a trial phase in 2019. Comprehensive training was carried out for all crews so that through this document, the Law of Discard could be better complied with.

Its application in 2020 confirms that the Company is responsible for its work. Within the Law of Discard and its demands, it requests the incorporation of cameras on board, 3 in each one, which record the fishing operation 24/7 and these videos are reviewed in Valparaíso by SERNAPESCA, who provide feedback with information on operations.

Permanent meetings are held with the captains, where it has been possible to gather details for continuous improvement, and there have been no observations from the authority, which is a positive procedure for the Company, despite the first apprehensions. This provides an irrefutable proof that today Camanchaca is dedicated to fishing the target resource that is jack mackerel and not another. The bycatch has been minimal.



Today, the Company is dedicated to quality, not quantity, therefore, ships that have a capacity of 1500 or 1800 tons never arrive with more than 700 or 800, by virtue of being able to take advantage of and optimize the raw material for the different lines of business.

Therefore, when a boat has 600 tons and makes a set of 300, it can catch 200 and the other 100 surpluses are not thrown away as discard, they are transferred to another boat. Nowadays, that is a practice which is recorded and approved through a resolution of the Undersecretariat of Fisheries. The resource is used, it is not discarded and it is carried by the next ship.

In 2020, work with artisanal fishermen was positive, landings were large and it was possible to have a large part of these landings in the fishmeal plant.

The artisanal fishermen also have an assigned quota and Camanchaca makes the transfer

according to a business formula, of the quota of sardines and anchovies in order to have a strengthened bond with some ship-owners in order to guarantee that this landing will take place, with responsibility and under the regulations of the Subsecretariat of Fisheries.

Camanchaca has a strict policy with artisanal partners and when they exceed the delivery time raw material is not received, since the Company is inserted in a community must be responsible. It is an important job that will allow us to live together in the best possible way.

Proof of this is that no fishing is received on weekends and it has been restricted to the fact that artisanal fishermen could make more than one landfall in the day, because the focus is on doing it well, something to which the ship-owners are committed and added.

Discard and incidental fishing

In the last period, Chile has been at the forefront in terms of reducing fishing discards and incidental fishing. However, it is necessary to increasingly improve the practices and technologies that definitively determine these catches.

According to worldwide data from the Food and Agriculture Organization of the United Nations (FAO), discards prior to landing, reach up to 35% of total catches. In fact, it is believed that at least 8% of the fish taken is returned to the sea and is not used. This situation has become a matter of high importance for international organizations and for fishing countries that seek to operate in a sustainable way and recover life under the sea.

Since 2014, Chile has been working on the "Scientific Observers Program", which monitors discard actions in seine fisheries for anchovy and common sardine between the regions of Valparaíso and Los Lagos, both in the industrial fleet, as in artisanal fishing.

At present, our country has new provisions of the Hydro biological Species Discard Law, a regulation that requires the use of at least three cameras per fishing vessel -with a length equal to or greater than 18 meters- for the continuous inspection of the fishing tasks from departure to landfall. This seeks to reduce the discarding of target fishing, bycatch and incidental fishing, making fishing operations more sustainable and eco-friendly.

The Law defines discard as the action of returning captured hydrobiological species to the sea and incidental fishing as that made up of species that are not part of the bycatch.

Each installed camera has a different function. The first one has the objective of observing the activities that occur in the codend of the net and its surroundings; the second one is in charge of monitoring what happens in the deck, the sampling of the species proportion and the distribution of the fishing to the wells, while the third monitors the handling of bycatch and fish transfer.





Jack mackerel biomass

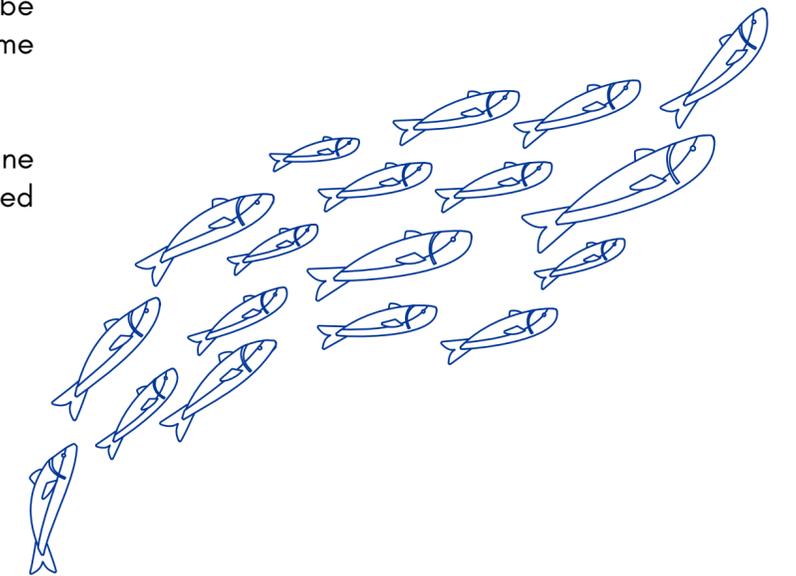
According to the results of the latest Scientific Committee of the South Pacific Fisheries Regional Organization (ORP-PS), in 2020 jack mackerel consolidated its "healthy" status.

After spending several years in a state of overexploitation, today, horse mackerel is fully exploited, reaching biomass levels that will guarantee its maximum sustainable output. This would allow the fishery to be maintained in a sustainable way over time and without affecting its conservation.

Considering these antecedents and in line with the Resource Recovery Plan established by the CCT of the ORP-PS, for the

year 2021, an increase of 15% in the global catch quota was recommended, which is equivalent to 782,000 tons.

It should be mention that Chile has an allocation of 64.6% of the total of this quota and it is administered internally.



Clean Production and Waste Management Agreement on Fishing Vessels

Camanchaca in the constant search of improving their processes, together with the National Fisheries Society a voluntary commitment was signed with the Agency for Sustainability and Climate Change, which will allow them to eliminate "zero waste" into the sea.

In 2018, in order to minimize solid waste generated by fishing vessels, the National Fisheries Society, of which Camanchaca is a part, signed a voluntary commitment with the Agency for Sustainability and Climate Change, which will allow the national fishing industry to advance towards the achievement of "zero waste" to disposal at sea. This Clean Production Agreement (APL in Spanish) promotes the reuse, recycling and valorization of household wastes, especially plastics, in order to reduce the amount and impact they cause on the marine environment and the human food chain.

Currently, the fleet composed of 15 fishing vessels from Camanchaca has rigorously implemented each of the goals and actions of this clean production agreement. Including the continuous environmental education received by each of the crew on board the vessels, on issues such as recycling household waste, optimizing the use of their food, healthy eating and the impact of waste on the marine ecosystem.

On the other hand, this APL is presented as a circumstantial improvement in the handling of waste on board; implementing in each vessel the recycling of waste, specifically cardboard and plastics and even with the reuse of the containers that daily transport inputs to crews.

The final goal of this agreement is to achieve a reduction of at least 10% in the generation of waste from each vessel, and to eliminate any practice of waste disposal in the oceans.

APL GUIDELINES:



Environment education



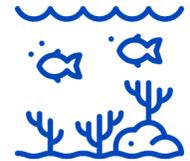
Recycling



Reuse



Healthy eating



Care of aquatic ecosystem

Environmental Surveillance

Through the Environmental Surveillance Program, Camanchaca can determine and evaluate the possible impacts of the evacuation of treated water to the sea.

Every six months, the operations in the south and north of the country, Camanchaca conducts research on water bodies that receive liquid industrial waste from treatment plants. These studies, called Environmental Surveillance Program, aim to determine and evaluate the possible impacts of the evacuation of treated water into the sea, exhaustively analyzing multiple physicochemical and biological parameters, including the following:

Hydrography <small>(temperature, salinity, density and dissolved oxygen)</small>	Subcoastal and littoral benthos	Toxicity	Sediments
Water transparency	PH	Fats and oils	Biochemical oxygen demand (BOD5)
Suspended Solids	Total nitrogen	Salinity	



Research

Initially, there was a reluctance of both the Company and entities to carry out research activities in order to not expose people. As the year went by and safety aspects were analyzed, an “Egg and Larvae Cruise” was made, at the end of November with INPESCA and Infop (Instituto de Fomento Pesquero).

The navigation lasted approximately 20 days with the Pehuenco fishing vessel. 6 ships participated, the other 5 are from other companies and there was a reservoir in the north with positive results.

The studies that are being carried out with this sample of eggs and larvae, which are also taken by the scientific committee, end up in the South Pacific Regional Fisheries Organization (ORP) to project how the biomass is behaving.

Among the historical data are that between 1994 and 1995 the area had landings of 3,200,000 tons. In times when there were no tradable fishing licenses, there was a large fleet, much smaller boats, but the number of landings that is unthinkable today was achieved.

What the committee suggests is that jack mackerel has not yet fully recovered; therefore, it makes us see that we have a prosperous future, if we continue on the same path, without increasing the amount of quota available.

The scientific committee could have suggested an increase of 25 or even 30% in the world quota to be distributed, but an agreement was formed with all the countries that are part of the ORP about there is a maximum limit to increase from one year to another, which it is 15%. A reasonable agreement to ensure it remains viable and sustainable.

Regarding the agreement with the University of Concepción, called Biological - Fishing Indicators of the colored and yellow langostino, with the a fleet of crustaceans had continuity. Since what they do is a monitoring to the landings that have the crustacean fleet and analyze the species in order to have a projection regarding the areas where they caught (sizes, calibers, among others). In addition, in September there was a cruise with the Catholic University of Valparaíso and the Altair fishing boat, where they sailed for about a month.



Summary Chart and GRI Indicators



Summary Chart

Indicator	Calculation basis	2018	2019	2020
ECONOMICS				
Income				
Total Income	Millions of US\$	163	157	147
EBITDA	Millions of US\$	22.6	12.4	17.1
Total production				
Fishmeal	Tons	48,898	42,162	35,864
Fish oil	Tons	9,700	8,371	9,377
Canned food	Boxes	1,082,696	1,222,685	1,027,638
Frozen jack mackerel	Tons	29,823	36,753	29,442
Langostino lobster	Tons	593	618	659
Own and third parties catches	Tons	261,314	235,708	204,790
Relevance in Chile production				
Fishmeal	Percentage of participation in relation with total production in Chile	13%	12%	11%
Fish oil		7%	6%	7%
Frozen jack mackerel		25%	21%	20%
Langostino lobster		60%	57%	51%
RESPONSIBLE FISHERIES				
Operations in protected or adjacent areas	Number of operation sites which are in or near to marine protected areas or areas of high biodiversity value outside of protected areas	0	0	0
Threatened Species	Total number of species in the IUCN Red List (Red List of Threatened Species) and species on the national conservation list with habitats in areas affected by the organization's operations	0	0	0

Indicator	Calculation basis	2018	2019	2020
RESPONSIBLE PRODUCTIVE PRACTICES				
Environmental incidents and sanctions				
Incidents with environmental impact	Number of operational incidents with environmental impact	0	0	0
Environmental fines	No. of significant sanctions [1]	0	0	0
Amount of environmental fines	Thousands of US \$ in fines by the SMA and sectoral organizations during the period	0	0	0
Water				
Total Water Intake	Thousand of m ³	5,444	4,704	5,131
Sea Water	Thousand of m ³	4,903	4,161	4,532
Surface water	Thousands of m ³ from surface sources like rivers and/or channels	0	0	0
Groundwater	Thousands of m ³ , from wells and mine waters	0	0	0
Industrial or third party water supply	Thousand of m ³	541	543	599
Water consumption intensity				
Fishmeal	m ³ /ton of Fishmeal	2.7	2.8	5.2
Canned food	m ³ /ton of canned food	24.6	25	28
Frozen fish	m ³ /ton of Frozen fish	1.4	1.1	1.3
Crustaceans	m ³ /ton of processed crustaceans	123.7	124	104
Energy				
Electric power consumption	GJoules of energy used	46,540	59,786	66,376
Diesel consumption to generate electric power and steam	Tons	563.9	684	297



Summary Chart

Indicator	Calculation basis	2018	2019	2020
Greenhouse gas intensity				
Seine Fishing	Tons CO2 equivalent / tons of finished product	0.78	0.61	0.55
Trawl fishing	Tons CO2 equivalent / tons of finished product	3.22	3.7	3.2
Fuel				
Oil consumed in the production processes	Tons	10.111	5.495	1.663
Diesel consumed on vessels	Tons	9.983	7.705	6.592
Natural gas consumed in production processes	MMBtu	0	187.580	308.833
Waste generated in land facilities				
Hazardous Industrial waste	Tons	365	405	229
Household waste	Tons	1,285	1,338	3,762
Household waste	Tons	4,394	4,406	4,786
HEALTHY AND QUALITY FOOD				
Product Safety				
Whole jack mackerel	Percentage of product where is measured: Dioxins type PCBs, furans, heavy metals [2]	100%	100%	100%
Canned jack mackerel		100%	100%	100%
Fishmeal		100%	100%	100%
Fish oil for animal consumption		100%	100%	100%
Fish oil for human consumption		100%	100%	100%
IQF langostino tails		100%	100%	100%

Indicator	Calculation basis	2018	2019	2020
Relationship with customers				
Complaints	Number of complaints for safety problems	0	0	6
Returns	Number of complaints for safety problems	0	0	1
Food quality				
Low sodium foods	Percentage of food sales for human consumption that are low in saturated fat, trans fat, sodium, and/or sugar	100%	100%	100%
Quality certified production	Percentage of manufactured production is certified by an independent third party	100%	100%	100%
Supply Chain				
Labor compliance	Percentage of contractor companies where labor compliance is monitored	100%	100%	100%
Traceability	Percentage of fish purchased from third parties where the quality and / or safety of the product is analyzed	100%	100%	100%
Suppliers sustainability	Percentage of suppliers that commit to some sustainability standard defined by Camanchaca	100%	100%	100%
COMMITMENT TO COLLABORATORS				
Employment and diversity				
Collaborators	Number in December 31 of each year	1,444	1,280	1,216
Female collaborators	Number in December 31 of each year	740	410	389
Women in executive positions	Number of female executives (Senior maximum two levels away from the CEO)	2	2	2

Summary Chart

Indicator	Calculation basis	2018	2019	2020
Age range				
Collaborators under 30 years old	Number of Employees	533	205	243
Collaborators between 30 and 50 years old	Number of Employees	186	435	426
Collaborators over 50 years old	Number of Employees	725	640	547
Nationality				
Chilean collaborators	Number of Chilean Employees	1,434	1,250	1,196
Collaborators from an ethnic group	Number of collaborators from an original ethnicity	2	12	0
Collaborators from other countries	Number of collaborators from other countries	10	18	20
Training				
Training hours	Average hours of training and development, per own worker	18	22	20
Unionization				
Unions	Number in Dec 31	12	12	12
Unionization	Number of unionized own employees in Dec 31	692	585	422
Strikes	Number of strikes higher than 1 week	0	1	0
ACCIDENT RATE				
Fatalities	Number of fatalities in the year, including collaborators and contractors	0	1	0
Safety Training	Percentage of staff trained in health and safety.	100%	100%	100%

Indicator	Calculation basis	2018	2019	2020
Use of safety equipment	Percentage of employees using safety equipment	100%	100%	100%
Accident rate of time lost for accident	Accident rate	75	324	
Accumulated accidents	Total accumulated accidents in the last 3 years	44	134	43
Occupational illnesses	Number of collaborators with high risk occupational illness during the year	0	2	31* (Covid19)
Rotation				
Dismissed employees	Number	124	35	54
Working Conditions				
Minimum wage	Percentage of workers where the base wage (i.e. without bonuses and overtime) is below the minimum wage	0%	0%	0%
Transparency in salary setting	Percentage of employees with whom the salary is defined transparently	100%	100%	100%
Collaborators under permanent contract	Number of collaborators under permanent contract	622	525	476
Collaborators under fixed-term contract	Number of collaborators under fixed-term contract	409	267	330
CONTRIBUTION TO THE COMMUNITY				
Volunteering	Number of collaborators who participate in volunteer activities towards the community	1,235	960	450
Relationship plans	Percentage of operations with relationship plans, impact evaluation and/or community development programs	100%	100%	100%

Summary Chart

Indicator	Calculation basis	2018	2019	2020
Consultation with indigenous communities	Number of new projects where indigenous or ethnic representatives communities were consulted.	0	0	0
Social incidents	Total of "significant" social incidents "significant" occurred in the year.	0	0	0
Programs that promote wellness	Number of programs that promote a healthy life, prevention of chronic diseases, access to health, and a healthy diet.	3	3	3
Local development				
Local Collaborators	Number of own employees (who live in the region where the company operates).	1.415	1.265	1.227
Suppliers	Number of suppliers of goods and services who, in a period of time, had valued receptions.	1.358	1.663	1.391
Local suppliers	Number of suppliers of goods and services who live in the same region in which the company operates, and had valued receptions.	655	700	597
Suppliers from other regions of the country	Number of suppliers of goods and services with addresses in different regions to the one in which the company operates, and had valued receptions	686	905	764
Foreign suppliers	Number of suppliers of goods and services who lived abroad, and had valued receptions	37	58	48
Amount of local purchases	Millions of US \$ of valued receptions. Amount of purchases from local suppliers (from good and services). Net values (Without VAT)	30.5	43.7	105

Indicator	Calculation basis	2018	2019	2020
GOVERNANCE AND ETHICS				
Board composition				
Directors with executive positions within the company	Number	0	0	0
Independent Directors	Number	2	2	2
Female Directors	Number of female directors	1	1	1
Code of Ethics				
Covered employees	Number	1.444	1.280	1.216
Human Rights				
Cases of discrimination	Number of Human Rights discrimination cases received during the years	0	0	0
Human Rights Cases	Number of Human Rights complaints	0	0	0
Corruption				
Coverage of the corruption risk assessment	Percentage of operations (centers) evaluated for corruption risks with respect to the total	100%	100%	100%
Training of the Board	Percentage of board members to which the anticorruption policies and procedures have been communicated.	100%	100%	100%
Training of the employees	Percentage of employees who have been communicated with the policies and anti-corruption procedures.	100%	100%	100%
Corruption cases	Number of confirmed corruption cases	0	0	0

Summary Chart

Indicator	Calculation basis	2018	2019	2020
GOVERNMENT AND ETHICS				
Ordinary activity income		163,167	157,621.	147,486
Cost of sale		-127,634	-140,003	-129,647
Administrative and sales Expenses		-24,821	-19,733	-16,851
Other results	Million US\$	-5,705	-12,222	-4,431
Profit (loss) before taxes		5,016	-14,337	-3,443
Profit (loss) for the period		3,494	-10,330	-3,323
EBITDA		22,629	12,370	17,140

GRI Indicators

GRI Standard	Content	Page	Omission
102: General Contents "Organizational Profile"	102-1 Name of the organization	6	
	102-2 Activities, brands, products and services	6	
	102-3 Location of headquarters	6	
	102-4 Location of operations.	6, 7, 8	
	102-5 Property and legal form	6	
	102-6 Served markets	19	
	102-7 Size of the organization	5, 6	
	102-8 Information about employees and other workers	10, 31	
	102-9 Supply chain	7, 8	
	102-10 Significant changes in the organization and its supply chain	N/A	
	102-11 Precautionary principle or approach	12	
	102-12 External initiatives	N/A	
	102-13 Membership of associations	22	
102: General Contents "Strategy"	102-14 Statement from senior executives responsables of decision making	3, 4	
102: General Contents "Ethics and integrity"	102-16 Values, principles, standards and regulations of conduct	5, 6, 60	
102: General Contents "Governance"	102-18 Governance Structure	11	
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	102-43 Approach for the participation of stakeholders	9	
	102-44 Key issues and concerns mentioned.		

GRI Indicators

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	102-47 List of material topics.	9	
	102-48 Information restatement	5	
	102-49 Changes in reporting	5	
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	102-53 Contact point for questions about the report	5	
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	304-2 Significant impacts of activities, the products and services in biodiversity	57	
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