



First
Sustainability Report
2023

*A Patagonia brand
for Chile and the world*

AYSÉN  PATAGONIA



Pesquera Friosur: Generating shared value in Aysén since 1985



*"Friosur starts on the high seas with its fleet and crews.
From casting their nets to unloading in the port.
From the dark, deep seas to the white of the ice.
From the sea to the plate, the seafarers' hands
start a transformation..."*
- Ignacio Balcells, poet and architect

Friosur has been a fundamental pillar in Chilean Patagonia's economic and social activity for almost forty years. From our beginnings in 1985, we set out to actively participate in Aysén's regional development through fishing and production in an area with practically no economic or business fabric. Our founding goal was to become a symbol and example of the relationship between the company, workers, and community. That is to say, a reference for Chilean society.

True to that principle, we have worked tirelessly to develop our workers' skills, strengthen their unions, and consolidate a stable human capital committed to their work and region.

Regarding our *raison d'être*, fishing, we set out to sustainably manage our fisheries from the beginning, always thinking about preserving the pristine marine and terrestrial ecosystems where we operate, under a lens of unrestricted respect for the environment and the communities that surround us.

Thanks to this, while developing our domestic market, we have opted to

promote the consumption of high-quality and nutritionally valuable fish and seafood in our country, which has also allowed us to consolidate as major exporters to the food world based on first-class seafood products.

Today, we are in Europe, North America, Asia, and Latin America, with customers who see Friosur as an environmentally and socially responsible company that is reliable in its business relationships.

We are defined by a sustainable business model and an honest, valuable, connected, and committed brand that reflects today's people and sensibilities. This has allowed us to become relevant players who play an essential role in an area of untamed nature, but that, due to its extreme location and geographical isolation, must face the harshness of social shortcomings daily.

We are sure that through our work, we will continue to contribute to regional development, a better future for thousands of Chilean families, and responsible care, management, and preservation of our marine resources.



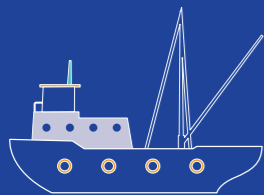
Friosur over time



Friosur is born in Puerto Chacabuco, under the control of the DERSA business group.

1985

With two freezer trawlers — Friosur I and II — the catch in the seas of Aysén begins.



1986



Salmon farming begins at the Santa María del Mar Center, pioneers in the area.

1987



The Friosur workers' union is formed.

1992



Grandi hf. (today, Brim hf.), one of Iceland's leading fishing actors joins the Friosur group.

1994



Shipments of fresh southern hake to Spain begin.



The fishing vessel Friosur IX is added to the fleet.

1996



Pesquera Grimar de Coronel joins the Friosur group.

1999



The fishing vessel Friosur X is added to the fleet.

2004



Europacifico opens.



Fire causes serious material damage to the Puerto Chacabuco plant.

Friosur store opens in Coyhaique.

2017



Chacabuco plant restarts processes after the fire.

2003

2016

2018

2020

2021

2022



The company sells Salmenes Friosur to Agrosuper.



Friosur store opens in Santiago.



Our corporate image is renewed.

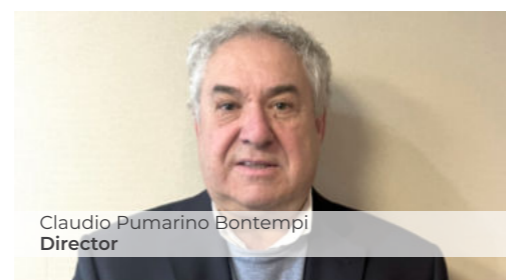
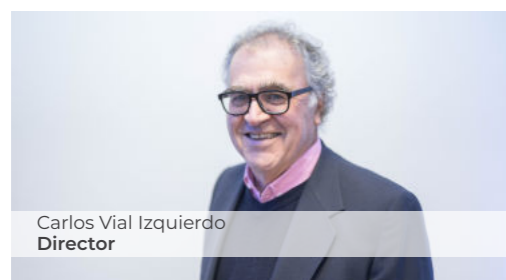


Friosur brings its workers in as company owners with a 20% share.

Corporate governance and sustainability management



DIRECTORS



We produce seafood for human consumption from Aysén



Friosur is a Chilean company in the Aysén Region, in the heart of Chilean Patagonia. It is a leader in the production and marketing of seafood products.

Our primary resources and raw materials are southern hake, hoki or long-tailed hake, pomfret, and golden kingklip, all for human consumption.

The company was founded in 1985 and has an extensive operations network in Chile and other countries.

We are committed to Aysén's sustainable development through the quality of our products, the relationship with the surrounding communities, and our workers who, during 2023, averaged an on-site staff of 625 people and 759 contracts on average.*

*The difference between the two figures is generated by holidays, leaves, permissions, and absenteeism

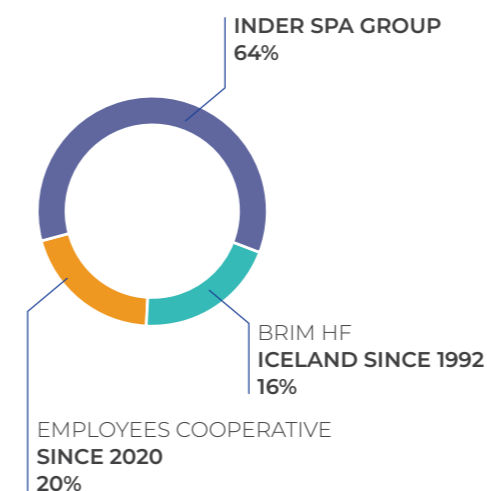
EQUIPO EJECUTIVO

- Pablo Sufán González
CEO
- René Casanova Pezzini
Corporate Development and Studies Manager
- Patricia Noriega Sepúlveda
Corporate Administration and People Manager
- Gabriel Molina Achurra
Commercial Manager
- Enrique Garín López
Corporate Affairs and Sustainability Manager
- Grimur Eiriksson
Fleet Manager
- Felipe Navia Salvago
Puerto Chacabuco Plant Manager
- Álvaro Sánchez Concha
Head of Engineering and Plant Maintenance
- Nibaldo Gómez González
Head of Coronel Plant
- Eduadro Bruce Tornero
FAM Manager

Friosur, at a glance



OWNERSHIP



INFRASTRUCTURE

- 2 freezer trawlers (Midwater Nets) in Puerto Chacabuco
- 2 Processing Plants: Puerto Chacabuco (Aysén Region) and Coronel (Biobío Region)
- 1 commercial office in Santiago for the domestic market: Friosur Alimentos del Mar (FAM)
- 3 sales rooms: Coyhaique, Punta Arenas and Santiago
- 1 commercial office in Spain: Europacífico Alimentos del Mar (EAM)

AVERAGE NUMBER OF FACE-TO-FACE WORKERS



RESOURCES



CATCH

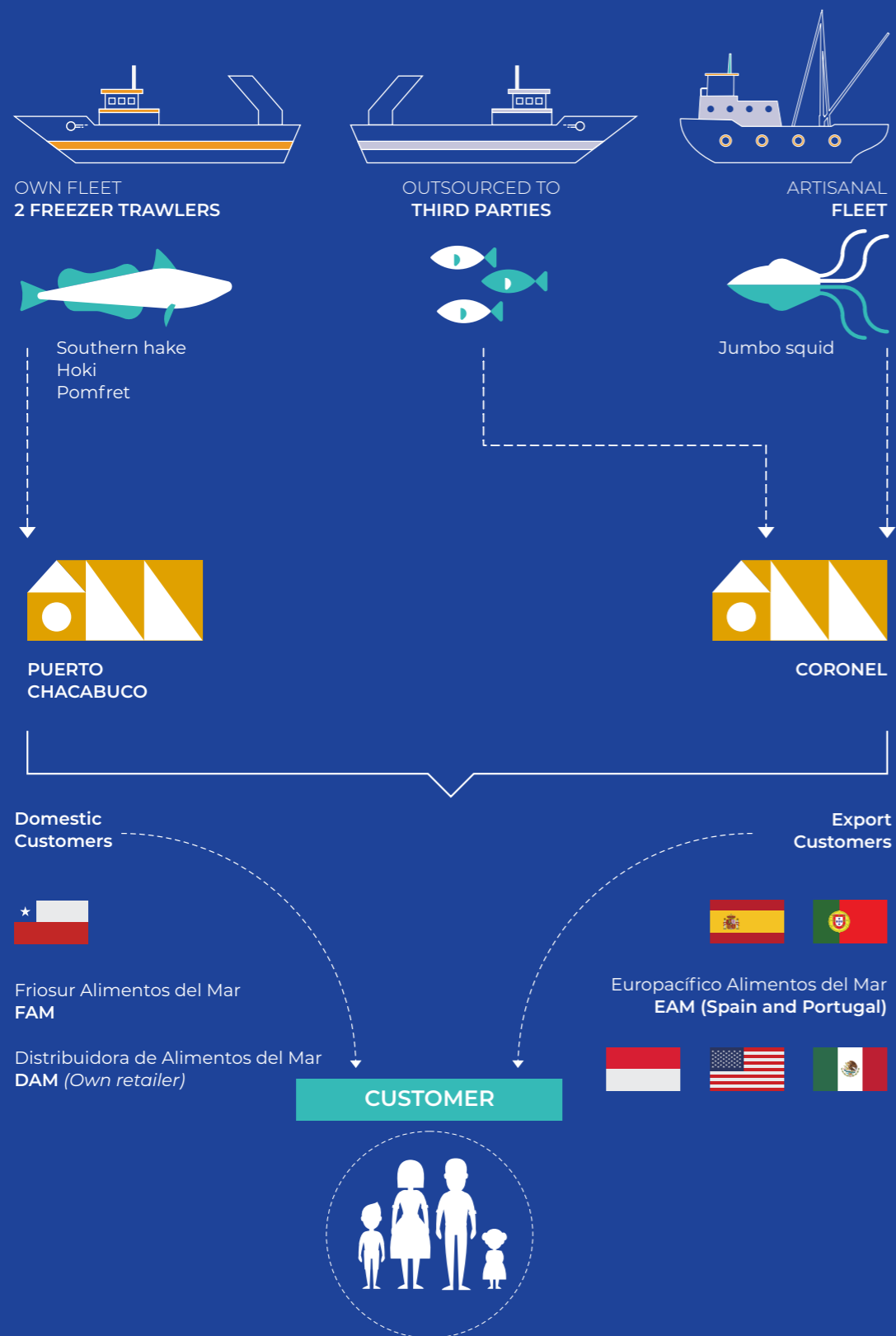


MAIN MARKETS





Value chain



Sustainable management of fishery resources

One of Friosur's main operational objectives is to conduct selective fishing, maximize the catch of the target species, and work to benefit the sustainability of the region's marine resources.

This concept of selectivity goes hand in hand with the search for better returns from the fishing business and is an essential complement to projecting our company's future activities.

Friosur uses "Gloria" type midwater trawl nets, which do not touch or damage the seabed.

We also comply with a series of regulations that look to preserve the resource, especially the care of juvenile populations. Among these, the size of the nets stands out to ensure selectivity.

Currently, our fishing vessels use 130 millimeters, larger than the standard requirement (110 mm), and with a grid pattern, which allows smaller fish to escape.

Our nets also have escape systems for sea lions, with a special open sky hatch that

allows them to escape in case they get caught in the trawl.

CONTROL SYSTEMS FOR FRIOSUR FISHING OPERATIONS

Satellite positioner (GPS) so that the Maritime Authority can check the location of our vessels in real-time and 24/7.

Six cameras record everything that happens inside each boat (two aft, three in the hold, and one on the bridge). The National Fisheries and Aquaculture Service (Sernapesca) makes and manages these recordings, which are checked against the boat's electronic logbook.

IFOP (Fisheries Development Institute) scientific observers are on board to verify the status of the resource.

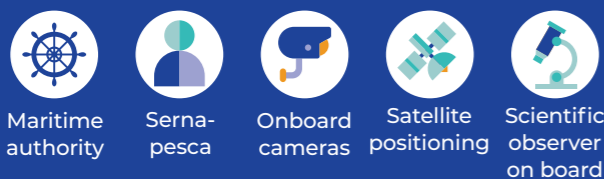
Full certification of each of the landings to confirm that the catch matches the species assigned to the company.



Sustainable and selective fishing



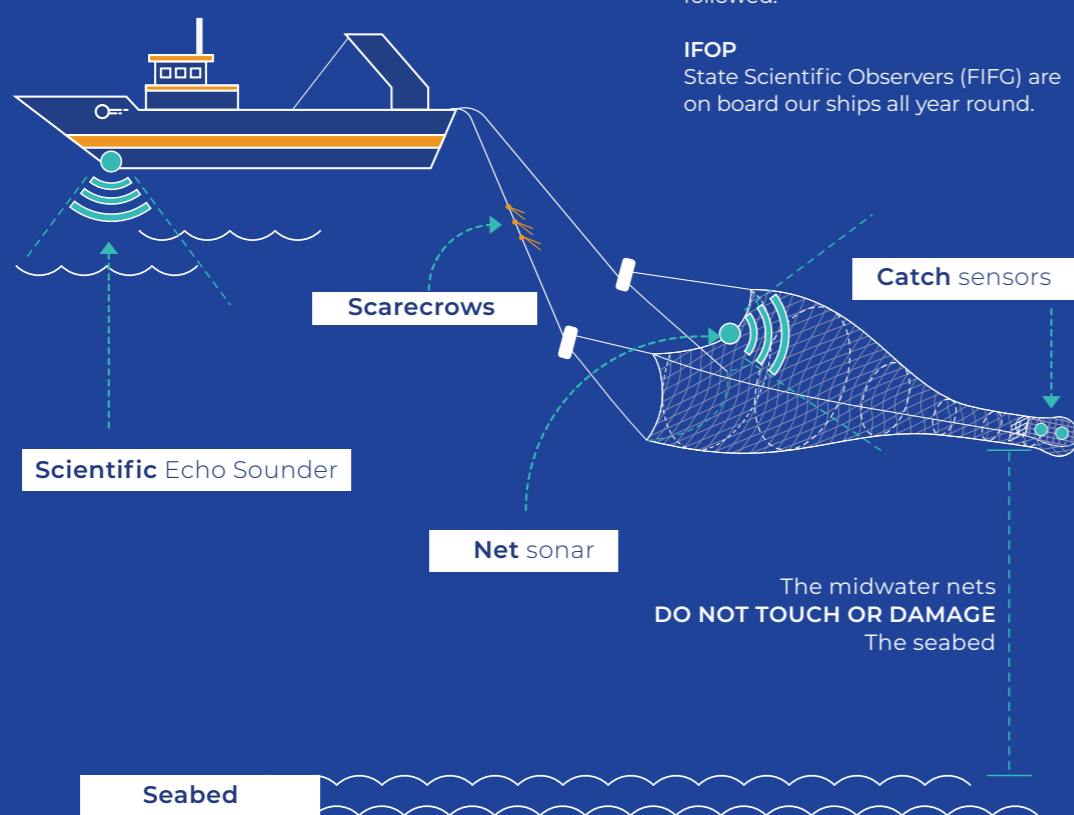
CONTROL SYSTEMS FOR OUR FISHING WITH MIDWATER NETS



MARITIME AUTHORITY
Supervises the work of the captains.

SERNAPESCA
Supervises in the discharges that the authorized biological quotas are met, the satellite positioner controls that vessels fish in authorized areas (do not fish within the 5-mile limit), and onboard cameras check that responsible fishing protocols are followed.

IFOP
State Scientific Observers (FIFG) are on board our ships all year round.



OUR BOATS WITH STATE-OF-THE-ART TECHNOLOGY

SCIENTIFIC ECHO SOUNDER

It makes it possible for the skipper to detect the presence of the shoal before casting the net.



Scientific echo sounder

NET SONAR

This is located at the start of the net and allows the skipper to see the shoal underwater. Thus, it helps guide the net, show what enters it, and facilitate fishing.



Net sonar

Food safety of our products



At Friosur, we are constantly working to build our food safety culture, which is a transversal objective for the company from the first catch by our fleet to the delivery of our finished products to customers in the most diverse markets of the world and Chile.

Our product processing plant operations have a Quality Assurance Program (QAP) based on the Hazard Analysis and Critical Control Points (HACCP) System. It is an instrument focused on prevention, which allows identifying specific hazards and measures for their control to guarantee food safety. These measures have enabled us to export our products to the European Union as well as demanding Asian markets.

It is not only about maintaining a clean and safe production chain but also about being able, as a company and a group, to provide consumers with confidence and understanding that we want to deliver healthy and quality food.

CERTIFICATIONS

Friosur has three important certifications that account for sustainable resource management and the food safety of the products.



MSC-COC (Marine Stewardship Council): for the chain of custody of the Southern Hake fishery. This certifies that the sustainable fishing we process in the plant is not mixed with any other that does not have this certification. This way, respect for catch volumes is also safeguarded, indiscriminate fishing is combated, and traceability is ensured.



The Blue Seal of Sernapesca is an accreditation that promotes the responsible consumption of marine resources of legal origin. The establishments and institutions with this seal have an administration and staff working towards the sustainability of hydrobiological resources. To that end, they have committed to complying with fishing and aquaculture regulations, ensuring that the resources and seafood they sell are legal in origin.



BRC seal of the British Retail Consortium. This was prepared by British high street chains (such as Tesco, Asda, Sainsbury's, and Waitrose) in 1992. It is currently one of the most reputable safety standards worldwide. It proposes quality and food safety protocols with two purposes: to ensure the compliance of suppliers and that retailers have a tool to guarantee both the safety and the quality of the products they sell.

Operation infrastructure



ON LAND	
PROCESS PLANT IN PUERTO CHACABUCO, AYSÉN REGION: Friosur's main processing plant. Its capacity doubles in the peak season of June and July. It mainly processes southern hake, tailed hake (hoki), and pomfret.	900 ton/month capacity 305 people
PROCESS PLANT IN CORONEL, BIOBIO REGIÓN: This plant, called Grimar, mainly receives raw materials from the Biobio Region's fishing sector, both from artisanal fishing —with jumbo squid—and from the Industrial sector, focused on common hake and jack mackerel. It also supports the Puerto Chacabuco plant's operation, especially in terms of packaging, added value for the domestic market, and in the peak fishing season.	600 ton/month capacity 134 people
DIRECT SALES STORES: The three stores that sell to end consumers in Coyhaique, Punta Arenas, and Santiago operate under Distribuidora de Alimentos del Mar (DAM), which is owned by Friosur. These stores seek to bring seafood products closer to the communities where the company operates and to strengthen the domestic market.	84 tons in 2023
COMERCIALIZADORA CANAL FOODSERVICE: Friosur Alimentos del Mar (FAM) is a company owned by Friosur that serves cafeterias, restaurants, distributors, and retail customers.	US\$17.21 Million
MARKETER FOR EUROPE: Europacífico Alimentos del Mar is the company that sells Friosur products in Spain and Portugal.	Located in Vigo, Spain. Friosur owns 60%

AT SEA	
FISHING FLEET: FRIOSUR IX AND FRIOSUR X There are two freezer trawlers that use midwater nets to mainly catch southern hake, hoki, pomfret, and, in smaller volumes, golden kingklip, all for human consumption.	16.77 th. ton./year catch 6.4 th. ton. of southern hake 4.39 th. ton. of hoki hake 5.94 th. ton. of pomfret and the rest in other species.

FRIOSUR IX	FRIOSUR X
Year of construction: 1981 Shipyard: Marystown, Canada Year of incorporation: 1996 Length 53.3 mts. GRT: 930 tons.	Year of construction: 1980 Shipyard: Nagasaki, Japan Year of incorporation: 1999 Length 49.9 mts. GRT: 902 tons.

Our business strategy: growing sustainably



The company's goal is to have a growth strategy that ensures sustainability, based on careful resource management, and positively impacts all stakeholders.

Aysén, given that we operate in an isolated area, where fishing and aquaculture represented 31% of the gross domestic product (GDP) in 2023 and in which Friosur is the leading actor in industrial fishing.

Every business activity has an impact on the environment. In the case of Friosur, it is essential to understand that our activity is intimately tied to the development of the community of Puerto Chacabuco and

CONSOLIDATING THE INTEGRATED PLANNING AND MANAGEMENT MODEL (S&OP-IBP)			
Aspect	Catch	Processing/plant	Customers and
Objectives	Improve fishing efficiency, including catches and the rest of the fleet operations.	Increase the plant's processing capacity and added value to adjust to new catches and markets.	Increase profitability from customers with higher added-value products.
Commitment	Define the best fishing strategy for the available volumes with and without quotas. Evaluate the incorporation of an additional vessel and/or the replacement of existing ones.	Increase the Puerto Chacabuco Plant's processing capacity. Convert the Coronel Plant to autonomous operation to serve customers in the south-central macro zone. Increase efficiency in value-added lines (portions/IQF) in Puerto Chacabuco.	Review customer needs for product development using the Delta model. With a new image and brand, increase profitability of the % of value-added products (portions/fillets) in all markets. Diversify markets profitably.
Goal 2025	Catch with profitability and sustainability.	Chacabuco capacity to process 14 Mtons. Colonel: Profitable operation with 5 Mt.	
SUSTAINABILITY MAINTAIN FOCUS ON THE SUSTAINABILITY OF RESOURCES, PEOPLE, AND STAKEHOLDERS			



The nearly four decades of **Friosur's** operations have allowed us to build and consolidate business relationships with different clients in Chile and the world, ties which are based on reliability, quality, and efficiency.

Friosur Workers' cooperative



In September 2020, Pesquera Friosur became national news when workers and the company signed a capital increase that converted them into owners of 20% of the company.



On September 4th, 2020, the Friosur Workers' Cooperative (COORAF) was set up with 250 members. Each paid an initial payment of \$35,000, which was the first step for the cooperative to pay the capital increase equivalent to 20% of Friosur's ownership. Since that day, they have become owners with full rights and, therefore, have a representative on the Board, currently Rubén Leal Pérez, President of the Friosur Workers' Union. The position of cooperative president is presently held by Mariano Villa Pérez, President of the Union of Crew of Special Ships.

The capital increase is being paid for 15 years, with 80% of the dividends distributed by Friosur. 5% is allocated to the cooperative's expenses, and 15% is received in cash by each cooperative as dividends.

Each worker must have at least five consecutive years of work experience in the company as a condition for admission. Friosur's casual workers can also participate. They only have to meet the five-year requirement, a period that does not necessarily have to be consecutive.

In addition, workers have to reside in the Aysén Region. When a worker leaves the company, the cooperative buys their share. However, those who retire have the right to remain in the cooperative.

Creating value for people



In a southern and isolated area like Aysén, workers and companies maintain a close, shared relationship. Both share the challenge of sustainability in all its aspects. Therefore, people management has a particular social responsibility approach, evidenced by workers participating in the company's ownership since 2020 through a cooperative that owns 20% of the company.

This initiative originated from the concern of improving the retirement prospects of people who have

contributed to the company's growth, especially in difficult times.

It is also the result of a powerful alliance with the workers based on a shared vision of the future regarding Friosur's role in the long-term regional development of Aysén.

PILLARS OF THE FRIOSUR WORK EXPERIENCE



Good coexistence and working climate, encouraging good treatment, and developing permanent training to promote healthy coexistence and collaboration in the teams.

Paying attention to the daily details, promoting a high standard in the transport and food services of the collaborators as a differentiating value.

Non-discrimination on age, sex and adaptability of people with reduced physical ability.

Flexible hiring policy, providing benefits for seniority, regardless of the contractual condition.

There is also a policy for temporary and permanent staff to use personal errands.

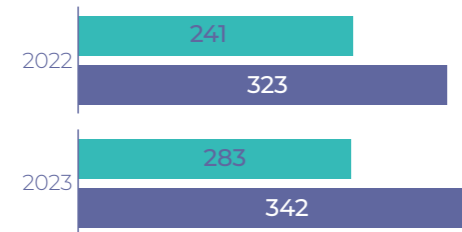


Employment generation in Friosur

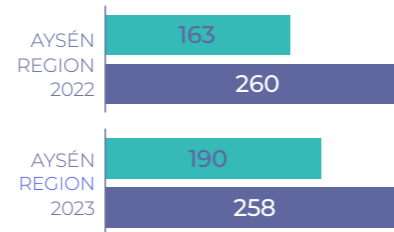


72% of the company's employees work in Puerto Chacabuco, Aysén Region, making it an important source of employment for the region. Their roles are mainly in plant operation, fleet operation, and maintenance, as well as executive and administrative positions.

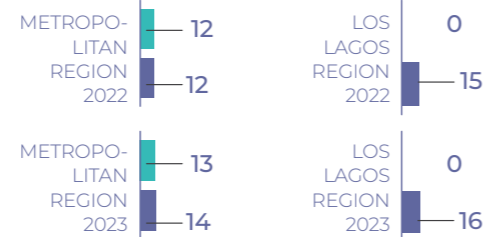
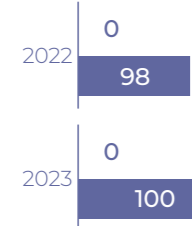
WORKERS FULL-TIME



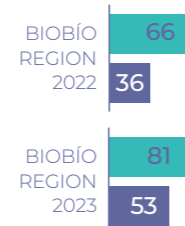
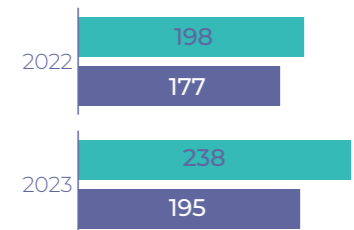
WORKERS FULL-TIME BY REGION



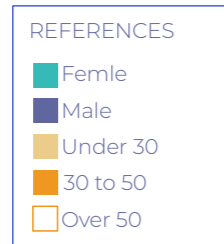
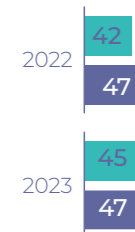
WORKERS FLEET



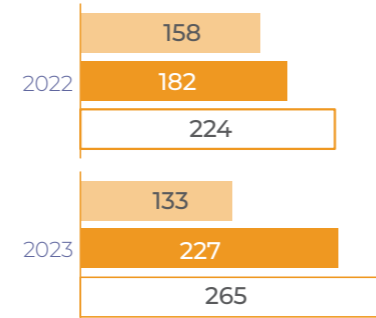
WORKERS PLANT



WORKERS ADMINISTRATION



AGE RANGE



* There are no employees of contractor companies included in Friosur's production processes



Sustainability commitment













We work for the sustainable development of the Aysén Region by collaborating with the authorities, other regional industries, and members of our community.

Frisour was conceived as a sustainable company from its inception in 1985. The entrepreneurs behind the company outlined a long-term project, aware of the impact generated by starting

fishing activity in towns such as Puerto Chacabuco and Puerto Aysén, with a low population and a developing maritime fishing focus in their traditional work.

Pillars of the sustainability policy

Since its inception, Pesquera Frisour has shown great concern for environmental, social, and economic sustainability. Based on the materiality exercise conducted alongside this Report, the company has proposed the commitment to generate an update of the Sustainability Policy for 2024, reinforcing its fundamental commitments and adding others according to the priorities visualized. **The following are the main pillars of the current sustainability policy:**

-  Conducting sustainable fishing, strictly adhering to current regulations, maximizing the capture of target species and sizes through specific designs of our fishing gear and technology, taking care of the habitat where we conduct our activities, and actively collaborating with the world of science.
-  Working actively and collaboratively with the different guilds, institutions, and public-private actors relevant to the fishing sector, both nationally and in the Aysén Region, all to benefit the sustainability of maritime resources, have a positive impact on regional development, and care for the company and its workers.
-  Minimizing the waste from supplies generated in the process plant by reducing material use and prioritizing recycling.
-  Permanently acting in a way that promotes the responsible and efficient use of primary resources, such as oil, electricity, and water, following current standards and best practices.
-  Prioritizing hiring local suppliers, enabling their development and contribution to and impact on the local economy.
-  Maintaining a harmonious coexistence with the communities in which the company is inserted, contributing to improving the quality of life and local development through active participation in multisectoral organizations to contribute to society, with emphasis on the Aysén coastline.
-  Generating and maintaining close ties with local and regional educational centers in pursuit of productive development.
-  Following fair labor practices while promoting the development of people and a collaborative, harmonious, and constructive union relationship.
-  Maintaining a safe and healthy work environment by developing and implementing prevention plans and programs and appropriate control measures to minimize the risk of injury and damage to the health of our workers and contractors.
-  Satisfying the expectations and requirements agreed upon with the clients regarding quality, quantity of the products, and timeliness in the delivery.

Before the markets



The almost four decades of Frisour's operations have allowed us to establish and consolidate business relationships with clients in Chile and the world, with links based on reliability, quality, and efficiency.

Today, our company's customer area is focused on three main commercial fronts: Europe, Chile, and emerging markets. Currently, some of our products do not reach end consumers, but rather customers who reprocess our fish to give it value or to supply their customers. For that reason, all the modifications that have been planned for our plant in Puerto

Chacabuco, look to reach many more direct customers with the formats made in our plants.

This approach is essential to the sustainability of our business: to continue consolidating ourselves as producers of high-quality seafood with added value. We are looking to scale up the production chain to positively impact people's eating habits and the range of products that meet a rigorous standard of food safety and resource traceability.

Domestic market



Chile is a very important market for Frisour products, with levels that can exceed 30% of production annually. These products are sold locally through different channels. The institutions and food service channels that look to supply cafeterias and food halls in different areas stand out. Sales through the retail channel are also really relevant, with value-added products in supermarkets' own brands as well as under the Frisour brand.

To serve the Chilean market, we created a company that serves all domestic customers from Santiago. This company has the name Frisour Alimentos del Mar (FAM) and sells different products, including southern hake, hoki hake, golden kingklip, and particularly pomfret.

The sales channel to distributors is key in the business model since many small merchants, hotels, and restaurants throughout Chile can be reached. The short—and medium-term plan aims to continue promoting products with the highest added value so that they can reach end consumers directly through supermarkets, in-store sales, and e-commerce.

Frisour has proposed continuing to build the domestic market, in line with the local public's interest, which has increased consumption of high-quality seafood products in recent years.

Spain and Portugal



Frisour has celebrated thirty years of commercial relations with Spain, a country with a great tradition of consuming high-quality seafood. Sales to the main country of the Iberian Peninsula were consolidated thanks to the creation of the company **Europacific Alimentos del Mar**, whose main objective is to sell frozen southern

hake in the Spanish and Portuguese markets. The sales office has a team in charge of logistics, Comex, and a strong focus on sales, serving all types of customers, such as supermarkets, HORECA, institutions, distributors, and processors.

The southern hake fished in the cold southern seas of Chile is larger than the European hake and the Cape hake from southern Africa, which are the hake with which we compete the most in the market. In addition, it comes from cleaner and purer seas, which means lower levels of parasites. This is a critical attribute in fresh fish sales and consumption. In addition, its texture is firmer, an aspect highly valued by Spaniards. Thus, it is a quality product for a niche that values it.

In these two markets, Friosur also sells smaller volumes of golden kingklip - locally known as "Rosada" — and pomfret, known as palometa.

The most common formats marketed by Europacifico in the Iberian Peninsula are HGT (without head, viscera, or tail), usually reprocessed in Spain and transformed into slices or medallions. Another trendy format is the line of different caliber fillets with skin in an interfiled format and vacuum-packed fillets.

Finally, there are the mix portions that are prepared at the Puerto Chacabuco plant using southern hake fillets, obtaining varied products with added value that can go directly to supermarket shelves, as is the case of the 145-gram portions, with the own brands of La Sirena and Lidl. This group also includes selected loins, centers,

and menu portions, all with skin, without bones, in vacuum packaging, and individually wrapped, which facilitates their use by the end consumer.

Frozen products are exported in reefer containers, mainly from Puerto Chacabuco, to their final destinations, thus contributing to the regional GDP.

FRESH HAKE

Another sales channel in Spain is dedicated to selling fresh southern hake, one of Friosur's catches. It has been running for almost 30 years, and the logistics and cold chain are crucial to bringing a high-quality fresh product from the Patagonia of Aysén to the most demanding customers in the Spanish market.

This product is mainly sold in HG (without head and viscera) format and in smaller quantities as fillets. The order is accompanied by the cheeks from the process.

The fresh fish is transported by land from Puerto Chacabuco to Santiago or Buenos Aires, where it embarks on flights to Madrid. There, it is received and sold by different fishmongers, restaurants, and hotels in several cities in Spain.

Poland



Friosur mainly sells long-tailed hake (internationally known as Hoki), medusa fish, and southern hake to Poland, but in smaller volumes.

After many years of intense work with our strategic partners, hoki hake opened a market in Poland that has improved consumption levels.

Its main attributes are a good-quality fillet at a convenient price. Today, it is sold under the Miruna Patagońska label and is a product highly valued by Poles. This has allowed the Friosur brand and seal to position itself as a reliable supplier that provides its customers with top-quality products at a stable price.

Seals that open doors



In 2019, Friosur obtained the MSC (Marine Stewardship Council) certification for southern hake catches, immediately opening new commercial horizons. International retail sales (supermarkets) impose certifications as a minimum requirement, in addition to all the standards related to quality, food safety, and traceability that Friosur fully complies with.

In this way, it was possible to strengthen Spain further, but at the same time, options were opened for the United States and Mexico, where Friosur's southern hake is already being sold through the wholesale supermarket chain Costco, with portions of southern hake sold as Antarctic Queen.

In Brazil, southern hake is also being sold and resold to different restaurants and distributors. The Nordsee trading company was created in that country to distribute the products of Salmones Friosur, an activity that ended in 2018.

However, this channel continues to sell Pesquera Friosur products.

Our company also has the BRC (British Retail Consortium, see page 13) certification in its two process plants, which verifies the high standards in all our processes. This guarantees obtaining harmless and risk-free products for human consumption.

Finally, we have also had the National Fisheries Service's Blue Seal of the Responsible Consumption Program since 2019.

This seal distinguishes us as a company that advocates for the sustainability of hydrobiological resources under faithful and strict compliance with fishing and aquaculture regulations, always ensuring the legal origin of each of our catches, raw materials, and products.

The US and México



Friosur's recent commercial efforts have been focused on North America. These sales channels have been consolidating as the supply of high-quality white fish with MSC certification is not common in either market, especially when considering the possibility of making supermarket own

brands or offering products directly to retailers and restaurants. Hence, the southern hake has become an excellent substitute for cod (Atlantic cod), which is sold a lot in North America.

Future outlook



The current consumer tends to buy simple products, which are very easy to prepare and eat. The retrofits to our Puerto Chacabuco plant will allow us to add more value to our products and make our processes more efficient. At the same time, we will be able to develop products

that our customers want and need. Our hope is that the fish processed and packaged in Puerto Chacabuco can be opened in Chilean homes or anywhere else in the world.

THE THREE PILLARS OF COMMERCIAL MANAGEMENT

CUSTOMER



Our customers are the heart of our operations. The sales area is the spearhead of Friosur and works with the plants to ensure that we can prepare and sell the products our customers need.

QUALITY



The quality team is the customer's eyes in our plant. Our team ensures faithful compliance with the guidelines in the processes and the specifications agreed with the client.

It also oversees the implementation of the Safety Culture at all stages of the process, involving each of Friosur's workers in delivering high-quality products to all our customers.

SERVICE



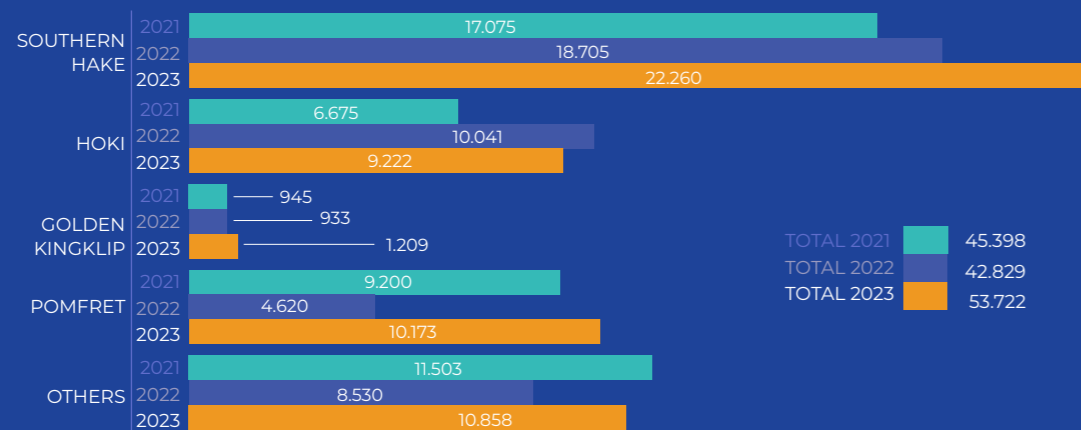
The Logistics and Foreign Trade team ensures that things become a reality, routing Friosur's valuable production to the different markets and end customers. Achieving this in such an isolated region presents multiple challenges.

We work with different local suppliers from other regions, allowing us to move cargo efficiently and promptly. The role of the shipping companies in the south of Chile is also crucial, so we have a close relationship with them to ensure that we can send each of our products to its destination.

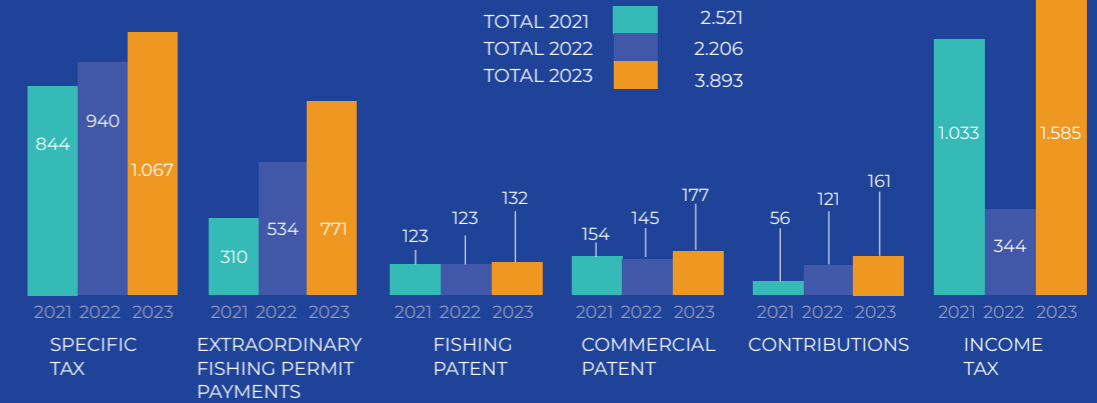
Business Results



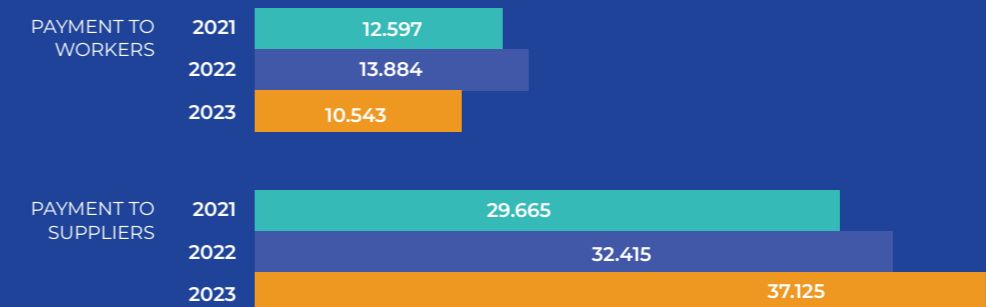
SALES BY BUSINESS (IN THOUSANDS OF US\$)



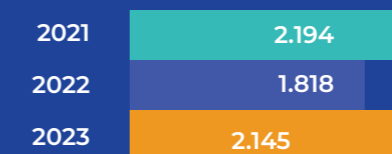
STATE PAYMENTS BROKEN DOWN (IN THOUSANDS OF U\$S)



DIRECT ECONOMIC VALUE GENERATED AND DISTRIBUTED (IN THOUSANDS OF U\$S)



PAYMENTS TO THE ARTISANAL SECTOR BY CONCEPT OF QUOTA ASSIGNMENTS (IN THOUSANDS OF U\$S)





Puerto Chacabuco, Región de Aysén



Friosur exists to serve humanity, its customers, collaborators, shareholders, and all people of society in harmony while protecting the environment. In its work, it generates wealth to promote prosperity and social well-being.

We want to contribute and be an example for the society that we are building together.