Marine Harvest is a truly global seafood player, with farming and processing operations in all key Atlantic salmon producing regions of the world. Our extensive value added processing capability in salmon and other seafood, is supported by our sales and marketing activities in more than 70 markets worldwide.

Dynamic teams work passionately across the globe to bring the best quality salmon to the tables of the world. An international network of operations allows us to understand changing consumer needs and bring real, value added solutions to customers’ business.

We have evolved over the years to become the leading producer of healthy and environmentally responsible farmed salmon and our focus will remain strong in the future as we work in partnership with our customers.

**Key facts about Marine Harvest:**
- Efficient cool chains from farm to markets
- Short distance and time from farm to dispatch of fillets
- Quality salmon and environmentally responsible operations

Please see www.marineharvest.com for our sustainability reporting and further information.

**General information**

We are represented all over the world.
A short time after harvesting and processing the pre rigor salmon fillet is packed and ready for dispatch. Normally the processing of filleting had to take place at least three days after harvesting due to rigor mortis. We have improved our harvesting techniques to ensure adequate time is available to fillet the salmon before this biological rigor mortis process begins. Fillets produced in this way are defined as 'Pre rigor fillets'.

**Nutrition facts about salmon**

- High level of vitamin A, D and B12
- High level of marine Omega-3
- Easily digestible high-quality proteins
- Significant source of minerals (iodine and selenium, taurine and sterols (reduce the stress hormone cortisol))
Marine Harvest Qmarine – A strong benefit to the salmon, customers and consumers

Marine Harvest Group operates in all key Atlantic salmon producing regions of the world. More than 5000 employees work with dedication to bring the best quality salmon to the market place.

Every day is a new opportunity to improve the quality and efficiency of the work we do. Many years of experience and know-how compliments our extensive Qmarine quality system, turning the scheme into a key asset for Marine Harvest, its employees and ultimately our customers.

Policies and practices for food quality, safety, animal health and welfare, social- and environmental responsibility are defined and developed through Qmarine. It ensures a common global approach to defining and sharing best practices and standards in our operations.

The whole system is based on the attitudes and actions among our employees to improve what we do today to achieve even better results tomorrow, and the process of innovation and development never stops. That is why you as a customer of Marine Harvest benefit from working with the industry leaders; today and in the future.

Fish welfare is addressed under two headings, Farming practices and Health management.

Marine Harvest is committed to providing customers with documented high quality safe salmon.

Marine Harvest's objective is to deliver food with high technical and nutritional quality to meet customer requirements and consumer expectations.

We aim to provide fair opportunities for our employees taking into account the perspective of the regional communities.

Within the Qmarine quality system, environmental responsibility is divided into four sections: Sustainability, Biodiversity, Chemical input, and Energy and waste.
The Atlantic Salmon Life Cycle

Production takes between 2 and 3 years

THE ORIGIN
All farmed salmon originate from brood stock and are reared on selected farms.

EGGS
After approximately 30 days the eyes of the embryo salmon can be seen as two black dots in the egg.

FIRST FEEDING
First feeding is a critical phase for salmon, as it must learn to eat. When weaning has started, the fry began to move.

YOUNG SALMON/PARR
The salmon parr continue to grow in fresh water tanks up to smoltification.

SMOLT
After approximately one year in the freshwater farm, the fish are ready to begin the next stage of their life, and are transferred to sea cages.

THE SEA FARM
The salmon are kept in the sea until they reach approximately 4 kg. Production time in sea is between one and two years.

HARVESTING
The fish are transported in a fish carrier (well boat) to the harvesting plant.

PROCESSING
Salmon are cleaned, filleted and graded according to specification in size and quality.

LOGISTICS
The boxes are labelled with harvesting date, harvesting plant, species and name of the farm to ensure full traceability.

SALES
Marine Harvest export to more than 25 countries, and our main markets are EU, Eastern Europe, Asia and US.

POPULAR GLOBETROTTER
Our priority concerning distribution is to maintain the freshness and quality of our fish and fish products.

HEALTHY, SAFE AND TRENDY
Health experts around the world recommend that people eat more seafood and especially oily fish such as salmon.
General specifications for salmon fillets

Premium Grade:
- Uniform and even colour on the fillets - max two grade difference on the salmonfan scale between belly and back
- Colour - minimum 24 salmonfan
- Firm texture and little/no defects on the flesh, few small gapings may apply
- Healed wound accepted on skin, no mature

Specifications post rigor fillets:
Trim spec are the same as 'pin bone out', also alternative on post rigor fillets

SPECIES: Atlantic Salmon (Salmo salar)

STORAGE: The product is transported in styrofoam boxes with melting ice, and storage should keep the core temp in the product at 0 - 2°C

COUNTRY OF ORIGIN: Norway, Scotland and Ireland

QUALITY: Premium Grade, Standard

PACKAGING: Standard packaging, Styrofoam boxes, ice

SALMON FILLET SPECIFICATIONS

Premium Grade

- Uniform and even colour on the fillets - max two grade difference on the salmonfan scale between belly and back
- Colour - minimum 24 salmonfan
- Firm texture and little/no defects on the flesh, few small gapings may apply
- Healed wound accepted on skin, no mature

SPECIFICATIONS PRE RIGOR FILLETS

<table>
<thead>
<tr>
<th>Specification</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Collar</td>
<td>off</td>
</tr>
<tr>
<td>Collar bone</td>
<td>in</td>
</tr>
<tr>
<td>Back bone</td>
<td>off</td>
</tr>
<tr>
<td>Majority of belly bone</td>
<td>on</td>
</tr>
<tr>
<td>Skin</td>
<td>on</td>
</tr>
<tr>
<td>Pin bone</td>
<td>on</td>
</tr>
<tr>
<td>Skin</td>
<td>on</td>
</tr>
</tbody>
</table>

Some cartilage may remain at the collarbone area

* for post rigor fillets pin bone out is an option.