

Tracing Code

Farming Center

Farming Details

Harvest Details

Plant Processing Information

Farming Center Details for Tracing Code 8222

1.- Farming Site

Estero Nieto Growing Center started its operations in the year 1992 and the present cycle started on August 2014. It is located at Puerto Cisnes production area, specifically placed at Magdalena Island. For this present cycle the species cultivated is *Salmo salar*. This center consists of one module of 28 cages. The site received 1.44 treatments containing Florfenicol.



2.- Unit (Cage)

The unit associated to the TRACING CODE 8222, is the cage 10. The food consumed by this cage in some of its components such as soybean meal, their derivatives and corn gluten, could possibly have contained GM material in more than 1%.



3.- Farming Site Manager

The Growing Center is in charge of Mr. Pablo Rosas, single. Title Ingeniero en Acuicultura, Universidad Austral de Chile. The team of this Growing Center is formed by 6 employees. Senior Technician Ivan Ide, Junior Technicians Fabiola Martinez, Gonzalo Catalan and the Assistants Humberto Videla and Sebastian Vidal.



This section aims at providing the consumer with a detailed "life history" of the product he has in hands. Here the consumer can study in details the history of the farming unit his product originates from. Los Fiordos, in it's pursue to become the leader in the South American fish industry, offers its consumers the possibility to track the product they buy and therefore to be able to trust their quality. This perfect traceability explains why we have become the leading company in achieving the highest quality standards based on all related certifications

1.- Input of Smolt

Smolt Entrance into cage : Aug 2014

Year Class : 2014

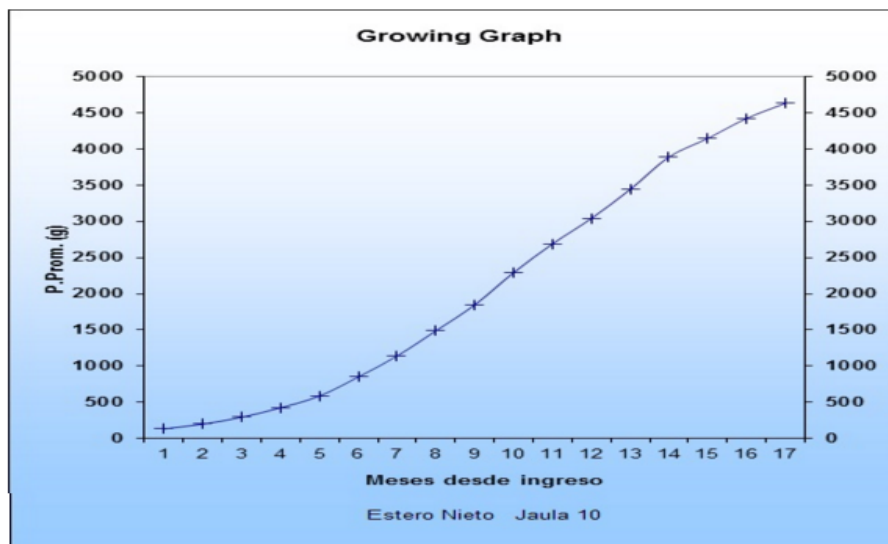
Avg. Weight per Smolt : 80 g.

2.- General Statistics

Environmental Statistics of Center

Month	Water Avg. Temp. (°C)
Ago-2014	8,80
Sep-2014	9,50
Oct-2014	10,80
Nov-2014	11,60
Dic-2014	14,10
Ene-2015	15,10
Feb-2015	15,90
Mar-2015	13,80
Abr-2015	12,60
May-2015	11,40
Jun-2015	10,00
Jul-2015	9,50
Ago-2015	9,60
Sep-2015	9,80
Oct-2015	11,00
Nov-2015	12,40
Dic-2015	13,80

Growing Graph



History Information

<u>Days in Farming :</u>	523
<u>Harvest Units :</u>	19.870
<u>Harvest Total Weight:</u>	92.165,60 Kg
<u>Harvest Avg. Weight:</u>	4.638,43 g

History, Feeding (Diets offered to the fish)

Feed type	Feed supplier
Repro A Dulce 4mm	LOS FIORDOS
Salar 1000 - 2000	LOS FIORDOS
SALAR MACHO 2000-3000	LOS FIORDOS
SALAR CRECIMIENTO 3000 - 4000	LOS FIORDOS
SALAR MACHO 3000-4000	LOS FIORDOS
SALAR CRECIMIENTO 4000 - UP	LOS FIORDOS
SALAR 200 - 500	LOS FIORDOS
SALAR 500 - 1000	LOS FIORDOS
TRANSFERENCIA 100 - 200	LOS FIORDOS
TRANSFERENCIA 200 - 300	LOS FIORDOS
TRUCHA REFUERZO 500 - 1000	LOS FIORDOS
SALAR MACHO 4000 - UP	LOS FIORDOS
SALAR HEMBRA 4000-UP	LOS FIORDOS
SALAR REFUERZO 1000-2000	LOS FIORDOS
SALAR 200-300	LOS FIORDOS
Salar Refuerzo 500 - 1000	LOS FIORDOS

<http://www.supersalmon.cl>

Size Distribution at Harvest

Weight class (g)	Biomass (kg)	%
1.000-2.000	280,49	0,30
2.000-3.000	3.078,01	3,34
3.000-4.000	17.134,83	18,59
4.000-5.000	71.672,25	77,77
Total	92.165,58	0,00

Harvest Details for Tracing Code 8222

Volve

1.- Harvest Statistics

<u>Species :</u>	ATLANTICO
<u>Harvest Day :</u>	12 Jan 2016
<u>Avg. Water Temp .at Harvest :</u>	20.4 C°
<u>Total Units Harvested:</u>	19.870



Harvest on Cage



Harvest on Cage

Los Fiordos uses this section to give further details about the harvest, and additionally provides a picture of the fish being processed in our plant. Always focused on the highest quality standards associated to our processes, our company strives towards improvement every day, with the aim of producing the best fish, in order to manufacture the best products for the market. This is one of the reasons why we are today recognized as one of the main companies in our country.

Plant Processing Details for Tracing Code 8222

Volve



At Los Fiordos, we dedicate to designing, producing, processing and selling salmonides while committing to fulfil applicable regulation and controlling our processes in order to obtain safe and high quality products. We believe in our products and in the superior quality of salmon. Besides satisfying our clients, protecting the environment and committing to our workers safety and health, we made continuous improvement and ethics part of our management policy. Each of our workers and stakeholders of our production chain dedicates to this mission. Our team of professionals and workers are the key of our success. We trust them to produce and deliver to you the best salmon products, that is why we care so much on a day to day basis, providing continuing training programs, a safe and attractive work environment, and constant opportunities for improvement.

1.- Raw Materials Reception Details

Processing Plant: Los Fiordos, Quellón.

Arrival

Fish Arrival Date: 12 Jan 2016

Fish Arrival Time: 10:32:00

Ship Name: SEIFYR

Associated Legal Documents

Declaration of Guarantee : 5816006

Product Guide : 576239

Harvest Transport Guides: 0 - 0 - 0 - 0

Raw Material Origin

Date of Harvest: 12 Jan 2016

Farming Centre : ESTERO NIETO

Unit (Cage) : 10

Species (Raw Material) : ATLANTICO

Avg. T° of fish at Arrival: 4.9 C°

2.- Production & Conservation Details

Production Details

Processing Date : 12 Jan 2016

Total Units : 19.870

Avg. Weight : 4.638,43 g

Total Net Weight : 92.165,60 Kg

Total Premium Quality of Packing : 90,51 %

If you have any question or suggestion for us to improve, please send an e-mail to

losfiordos@agrosuper.com