



Since 1965 Camanchaca has stood for the finest quality seafood from Chile. As one of Chile's leading salmon farms they are totally integrated in using their own "natural selection" salmon brood stock program, hatcheries, ocean sites, processing plants, product development and quality control departments. Operating with a deep commitment to environmental

sustainability in all aspects of its operations, Camanchaca takes great pride in its people, products and serving its valued customers.

**Camanchaca has several certifications, including becoming the world's first salmon producer to earn three stars for the Best Aquaculture Practices (BAP) certification for its farming processes, plant and feed suppliers.**

- ✓ Fully Integrated – from Egg incubation to Harvest, to Sales and Marketing.
- ✓ BAP ( Best Aquaculture Practices) 3 Star certified
- ✓ Kosher Certified
- ✓ HACCP certified
- ✓ Natural - Free of Hormones and GMOs
- ✓ Sustainable – Nurtured in harmony with the ecosystem

#### **CAMANCHACA IS PART OF GSI**

The **Global Salmon Initiative (GSI)** is an initiative by the largest global farmed salmon producers that seeks to make significant progress on sustainability within the salmon industry. Its objectives include improvements in biosafety, increased sustainability of salmon feed and harmonization and standardization of sustainability standards, among other goals.

#### **ADVANTAGES OF CHILEAN WATERS FOR FARMING SALMON**

The ocean waters in southern Chile boast ideal conditions for farming salmon. There, the oceanographic conditions are characterized by nutrient-rich currents with high primary productivity and ideal oxygenation. The temperature patterns in the waters are stable and suitable for farming salmon, favoring healthy growth. Moreover, southern Chile's geography offers numerous ocean areas that are suitable and protected for aquaculture activities, allowing for safe operations and safe conditions for the people that work in the industry.



#### **Are "Ocean Raised"® farmed salmon a wholesome and safe product?**

Yes - Salmon farms and salmon processing facilities operate under strict regulations established by local, national and international bodies. The US/FDA quality assurance program (HACCP - Hazard Analysis and Critical Control Points), is one of the key regulatory programs.

#### **What are the benefits of eating "Ocean Raised"® salmon?**

Salmon are a great source of Omega-3 fatty acids. Scientific Reports indicate that Omega-3 fatty acids may help in reducing the risk of heart attacks and can drive down LDL (bad) cholesterol. While all Salmon are a good source of Omega-3, based on the "USDA Nutrition Database," "Ocean Raised"® Atlantic salmon has among the highest content of Omega-3 of all salmon.



**BUCKHEAD MEAT & SEAFOOD™**  
MID-ATLANTIC

a Sysco company