



SUSTAINABILITY REPORT 2025



FoodCorp Chile S.A.

RUT: 87.913.200-2 | **Activity:** Fishing Industry

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2025

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Letter from the CEO



We are very happy to present to our community this new Sustainability Report, corresponding to the environmental, social and governance management of FoodCorp Chile S.A. during the year 2025.

As a subsidiary of the Norwegian group Austevoll Seafood ASA, we make their corporate sustainable development strategy our own, through four pillars: protecting our oceans, improving our climate, empowering our people and strengthening our community. These objectives are the basis of this report.

The year was particularly complex for us and for the industry. We began with an uncertain parliamentary discussion of a bill that was finally approved in the middle of the year. Although it affects us with lower fishing quotas, it ends with the great uncertainty that its processing had created.

Nature also did its part to make our operation more difficult. After several years of having jack mackerel fishing grounds very close to our plant, we witnessed a migration that led us to sail great distances to obtain the resource.

The resilience of our team was successfully tested once again, thanks to the professionalism and great effort of our entire team. Thank you!

We invite you to review the contents of this report and send us your comments and suggestions for improvement.

Andrés Daroch

Andrés Daroch Coello
CEO



The Company

FoodCorp is a Chilean company with a long tradition in the fishing industry. Since 1991 it has been part of the Norwegian group Austevoll Seafood ASA and operates with resources caught from the rich and pure waters of the South Pacific Ocean.

A selected team of professionals guarantees the highest quality of our seafood products, both for direct and indirect human consumption: fishmeal, fish oil, and frozen fish made from jack mackerel, mackerel, and giant squid.

Location

Our facilities (corporate offices, processing plant, cold storage, and distribution center) are located in the geographic center of mainland Chile, in the Gulf of Arauco, specifically in the municipality of Coronel, Biobío Region, an area recognized as the "Country's Fishing Capital" and the "World's Capital of Jack Mackerel".

This is a privileged area due to the richness and variety of its marine resources and its strategic geographic position, in a region that offers ports and a highly developed logistics chain, with a good road network, added to an industrial and commercial infrastructure that favors exports of our products.

Vision

Quality for the world.

Mission

To be the leading supplier of sustainable pelagic based products, focused on innovation, social responsibility and high environmental standards, optimizing a global value chain and bringing exciting solutions to the market.





The Pillars of Austevoll Seafood

Create Lasting Value

Protect Our Oceans

Improve Our Climate

Empowering Our People

Our Values at FoodCorp

Integrity

Innovative

Being best at what we do

Reliable and trustworthy

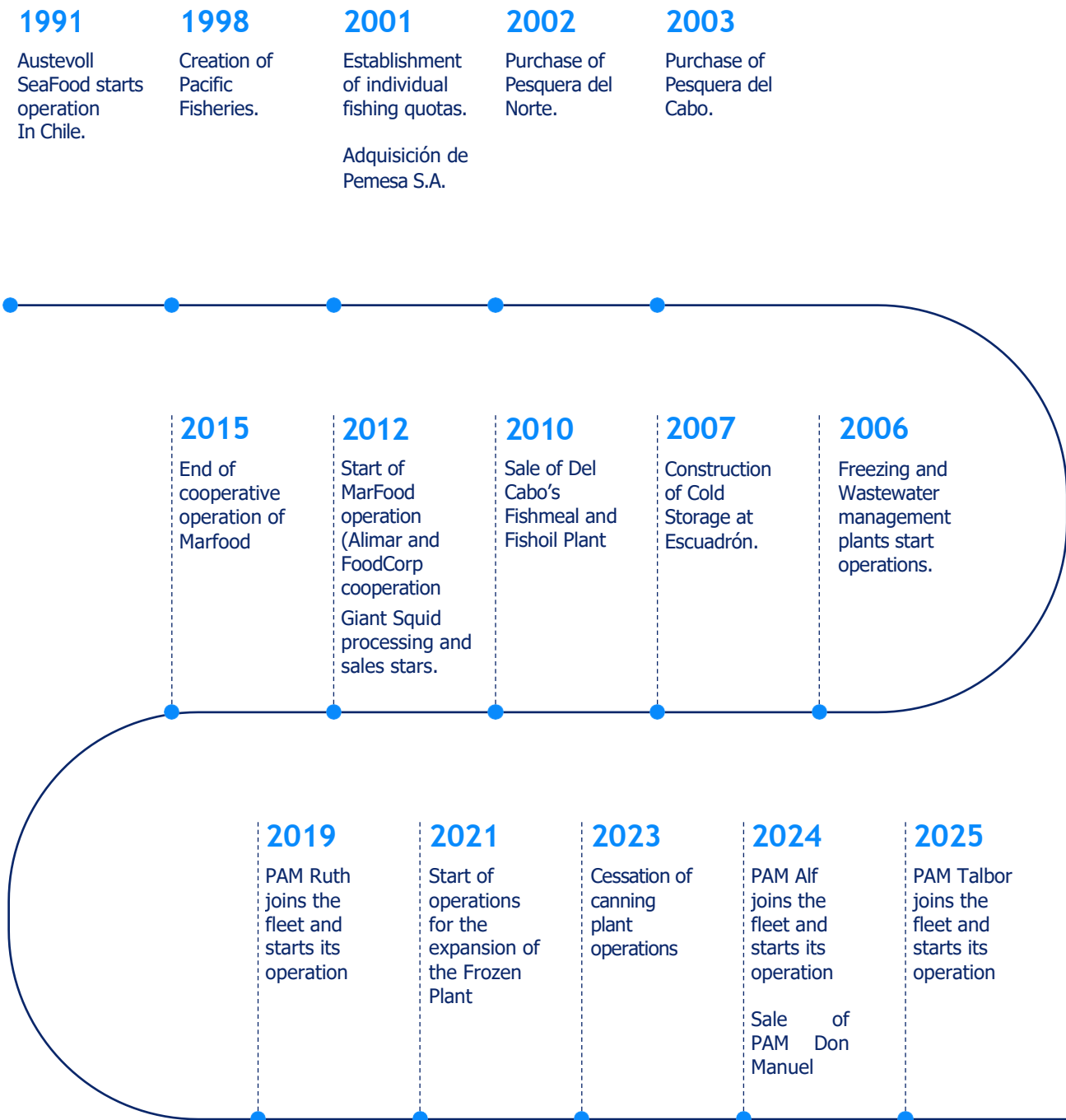
Responsible

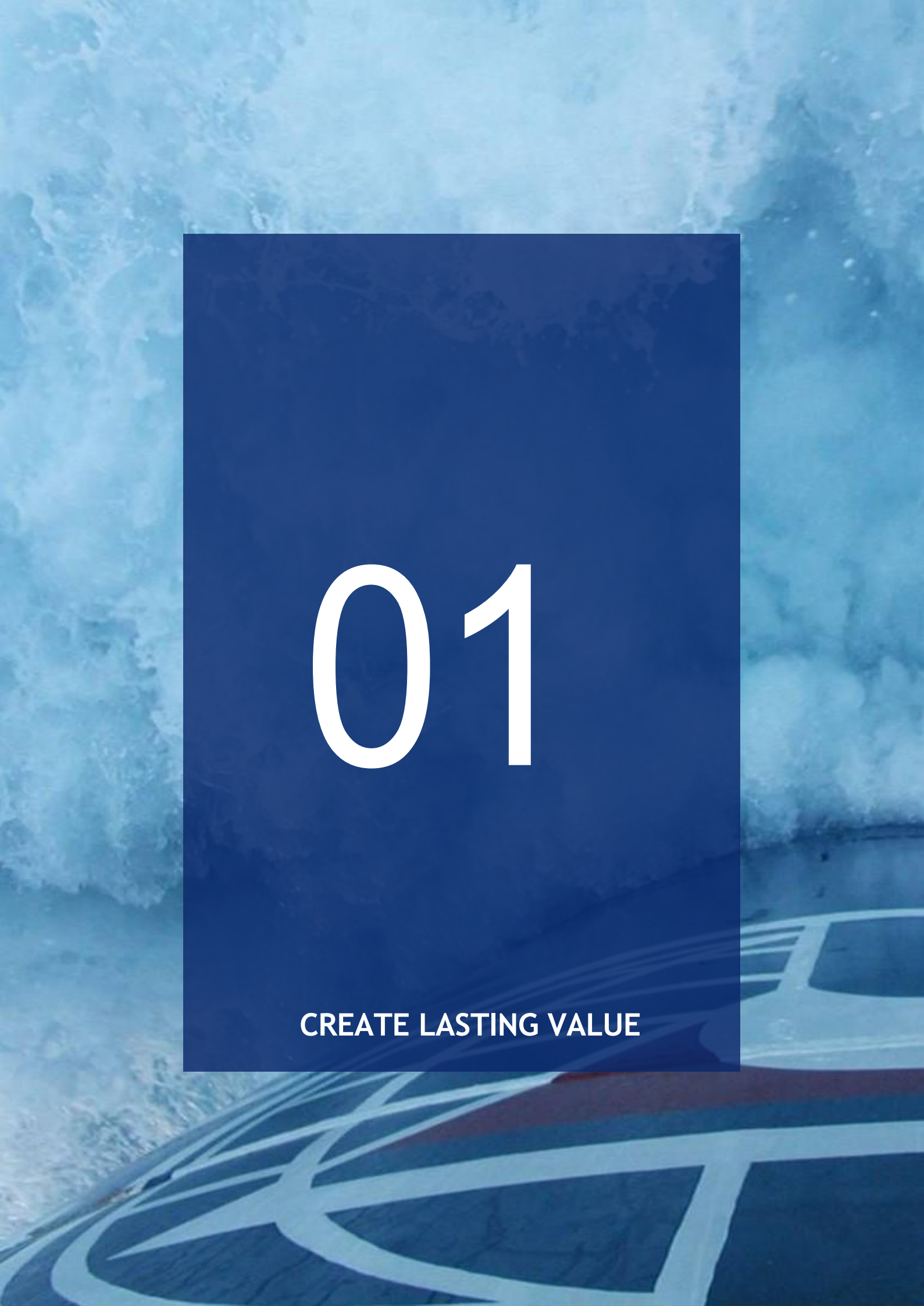
Adequate corporate
decision process





Our History





01

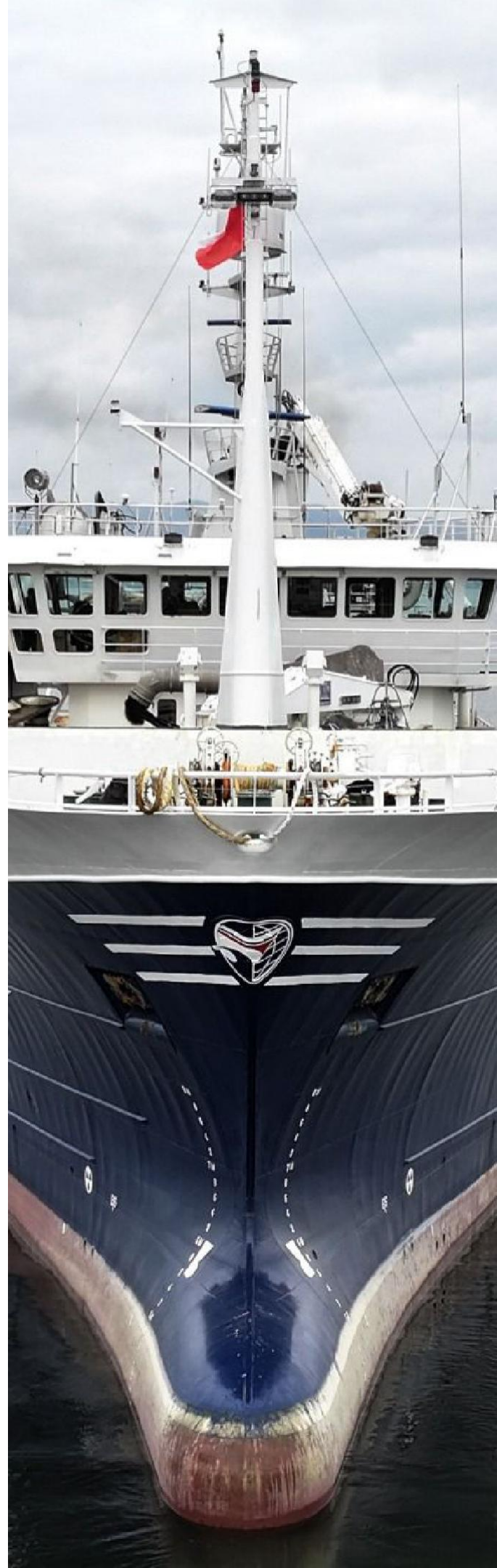
CREATE LASTING VALUE



Operational Information

The sustainable capture of fish resources is carried out by FoodCorp's own vessels or purchased from artisanal fishermen. These products are consumed in Chile and 21 other countries from America, Europe, Asia, and Africa.

In 2025, production reached 118,225 tons, from the capture of 192,561 tons of raw material. A total of 76.99% of the products were destined for direct human consumption. **This process generated 611 direct jobs.**





Our Product

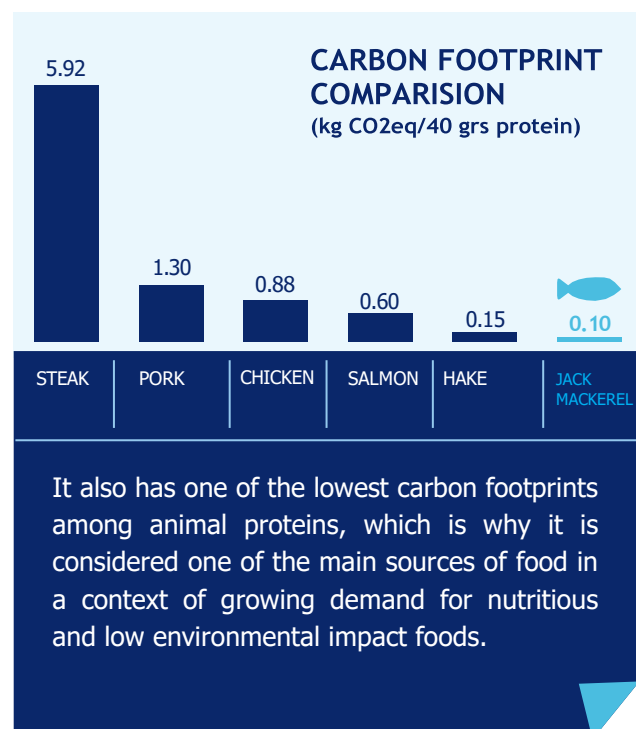
Chilean Jack Mackerel

Jack mackerel has been present throughout Chile's history, helping the development of regions such as Biobío and its coastal communes.

It is recognized as a superfood for its numerous nutritional benefits. It has a high Omega-3 content, is low in calories, and high in protein. Furthermore, it provides vitamins A, B, and D, and minerals such as iron, magnesium, iodine, and calcium, contributing to the strengthening of the immune, muscular, skeletal, brain, and cardiovascular systems.

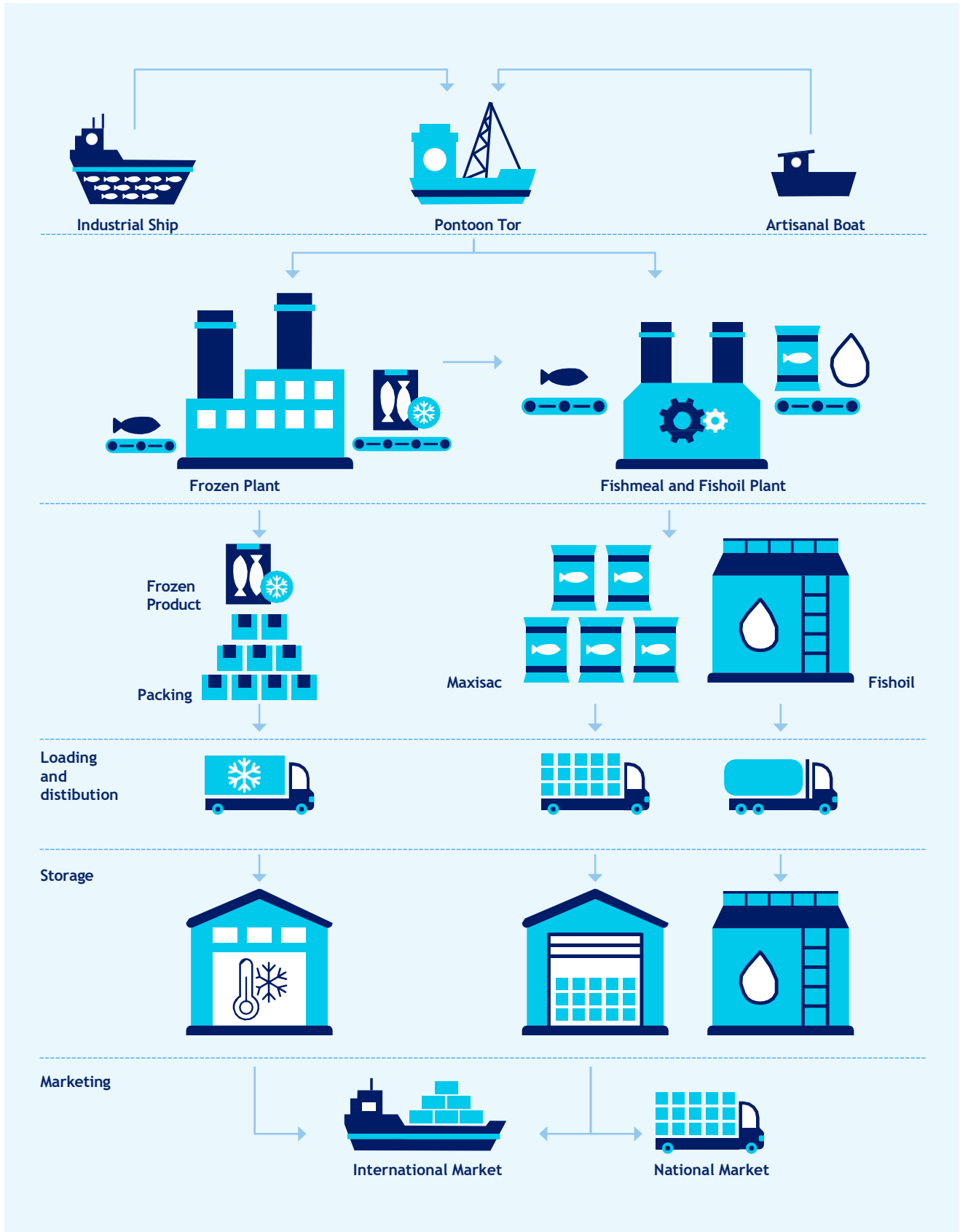
Currently, Chile holds 66% of the catch quota assigned by the South Pacific Regional Fisheries Management Organization and the Biobío Region, specifically accounting for 54% of national landings.

Chilean Jack Mackerel is also internationally recognized as a successful case of sustainable recovery, thanks to responsible management based on scientific-technical criteria that allowed it to reverse its overexploitation status during the last decade.





Value Chain





Value Chain



CATCH

FoodCorp operates a fleet of four fishing vessels equipped with positioning and volume monitoring systems. Purse seine fishing is a highly selective and sustainable method that incorporates hydroacoustic technologies for biomass location, contributing to a more precise and responsible catch of marine resources.



FROZEN PLANT

Raw material is transported directly from the pontoon to the processing lines, where it is selected by size. Subsequently, the product is packed and entered a freezing process in tunnels, reaching temperatures below -18°C , to ensure its quality and safety.



FISHMEAL AND FISHOIL PLANT

Here artisanal raw materials and the ones from frozen plant that didn't meet the quality standards are processed, which go through stages of cooking, drying, grinding and bagged to produce fishmeal; while the oil is extracted from pressing, centrifuging and decanting the liquid part. Both products meet the standards required by the Marin Trust certification.



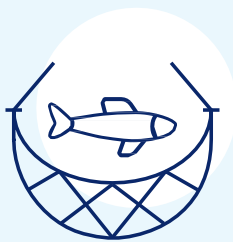
MARKETING

After storage, the products can be destined for both the domestic and international markets, supplying various destinations in Europe, Asia, Africa, and others.



Operational Figures

CATCHES



192,561
tons
(150,239 tons in 2024)

PRODUCTION



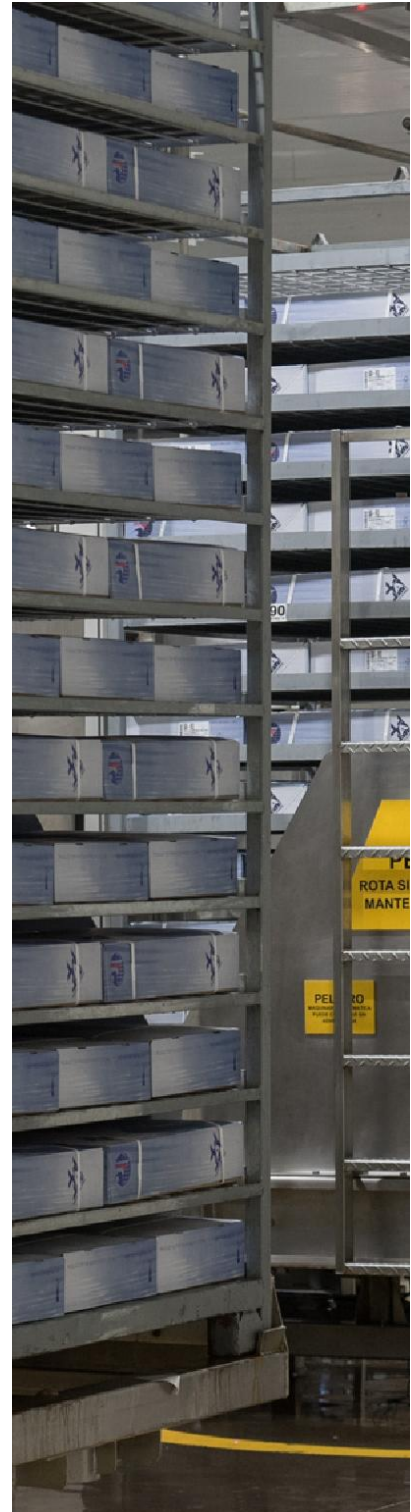
118,225
tons
(100,008 tons in 2024)

Frozen

91,026
tons
(78,828 tons in 2024)

Fishmeal and Fishoil

27,198
tons
(21,179 tons in 2024)

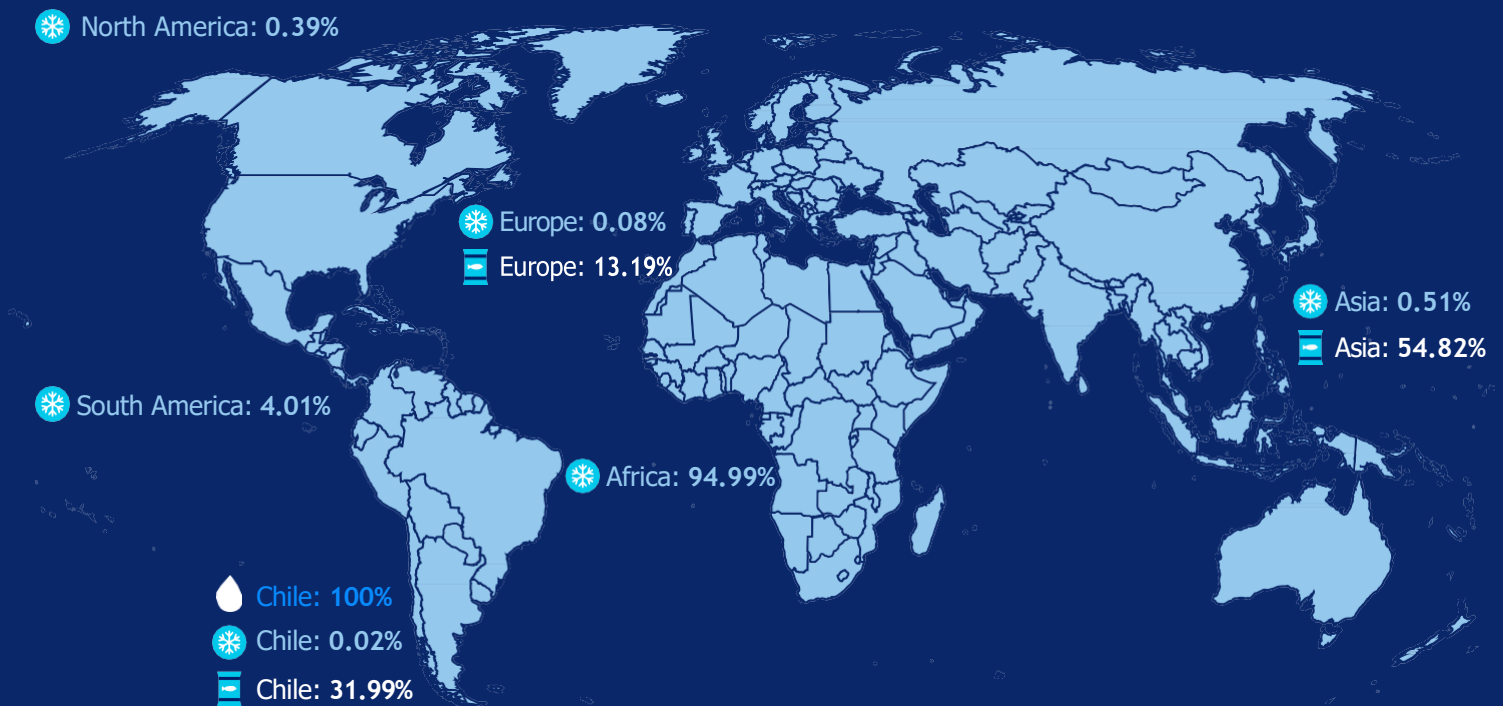




Our Markets

FoodCorp Chile S.A. products are sold in domestic and international markets, maintaining a presence in strategic destinations among America, Europe, Asia, and Africa. The diversification of its exports and

participation in highly demanding markets demonstrate the Company's commitment to quality, traceability, and compliance with international standards in each of its products.

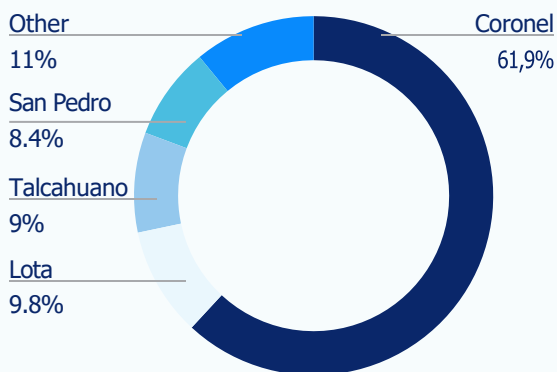




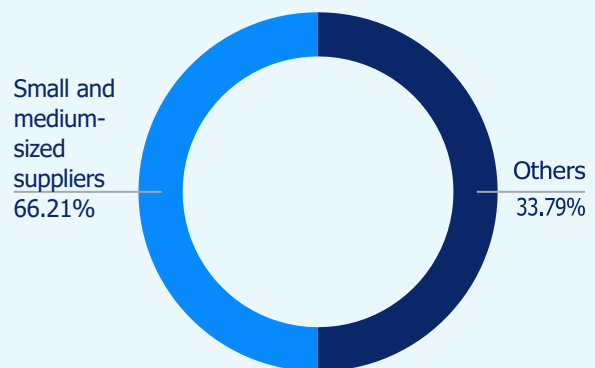
Employees

611
Direct
Employees

Municipality of Origin



Suppliers
734
companies



Resident
contractor
workers
139
people

FEMALE PARTICIPATION

Women accounted for 27.82% of the workforce, equivalent to 170 employees. A significant portion of these are heads of household, reflecting the Company's contribution to job creation and the economic development of families.

HIGH UNIONIZATION AND ONGOING DIALOGUE

94% of the workforce during this period is unionized, a figure significantly higher than the national average, estimated at 16%. In this context, the Company promotes a relationship based on dialogue and collaboration, holding at least one meeting per month with union representatives.



2025 Results

Revenue and Profitability

Amounts in MUSD

	2024	2025
Income and other income	117,289	139,581
EBITDA before biomass	28,989	30,568
Depreciation, amortization, impairment	(4,976)	(5,530)
EBIT before biomass adjustment	24,013	25,038
Operating profit	24,013	25,038
Net profit for the year	17,425	17,612
Cash flow of the operation	8,493	16,262

Balance figures

Amounts in MUSD

	2024	2025
Equity	130,104	136,486
Net interest-bearing debt	(396)	12,323
Tangible and intangible assets purchase	8,037	17,206

Key Operating Figures

2024

2025

Fish

Tons

Tons

Own Catches Jack Mackerel/Mackerel	133,200	145,678
Purchases	17,039	46,883
Sardine/Anchovy/Other	17,005	46,883
Giant squid	34	-

TOTAL

150,239

192,561





Contribution to the United Nations SDGs

FoodCorp Chile supports the United Nations' 17 Sustainable Development Goals (SDGs). Aligned with the guidelines of our parent company, Austevoll Seafood ASA (AUSS), our operations and management contributed to the achievement of nine of these goals during the reporting period.





Ethics and Anti-Corruption

OUR CHALLENGE

Create sustainable value through good corporate governance and ethics practices.

Implement Law No. 20,393 on criminal liability of legal persons and Law No. 21,595 Law on Economic and Environmental Crimes, through the operation of a Crime Prevention Model (CPM).

OUR PERFORMANCE

Law No. 20.393 on the Criminal Liability of Legal Persons: During the reported period, the management and monitoring of the crimes covered by this regulation was maintained through internal prevention and detection mechanisms.

Law No. 21.595 on Economic Crimes and Environmental Offences: During 2025, the implementation of actions associated with this regulation continued, including training for internal employees regarding the new crimes incorporated by the law.

Deployment of the Due Diligence process: During the reported period, 2 customer due diligence assessment processes were recorded. However, review processes were carried out for 501 suppliers, including both individuals and legal people.



The background of the entire image is a photograph of ocean waves. In the upper half, there are white, frothy waves crashing. In the lower half, the dark blue hull of a boat is visible, with white and red stripes and a white wake pattern trailing behind it. A large, solid dark blue rectangle is centered over the image, serving as a backdrop for the text.

02

PROTECT OUR OCEANS



Sustainable Fishery

OUR CHALLENGE

Develop a sustainable service model and care for the environment through the protection and respect of the areas where we operate.

Implement measures that guarantee the quality, legality of origin and freshness of the raw material acquired from artisanal fishermen.

Certify operations under international standards of quality and safety, as well as sustainability in the management of fish resources that are processed.

OUR QUALITY MANAGEMENT

Focused on ensuring safety, quality and traceability in each of our processes and products, through a continuous improvement approach, operational excellence and alignment with international standards.

94.24%

Percentage of the catch volume corresponds to certified species.

FoodCorp Chile S.A. is committed to meet the quality requirements of our markets, achieving high standards of quality and safety for our products.





Our Certifications



International standards verify the origin and authenticity of ingredients and food products for indirect human consumption, particularly fishmeal and fish oil.



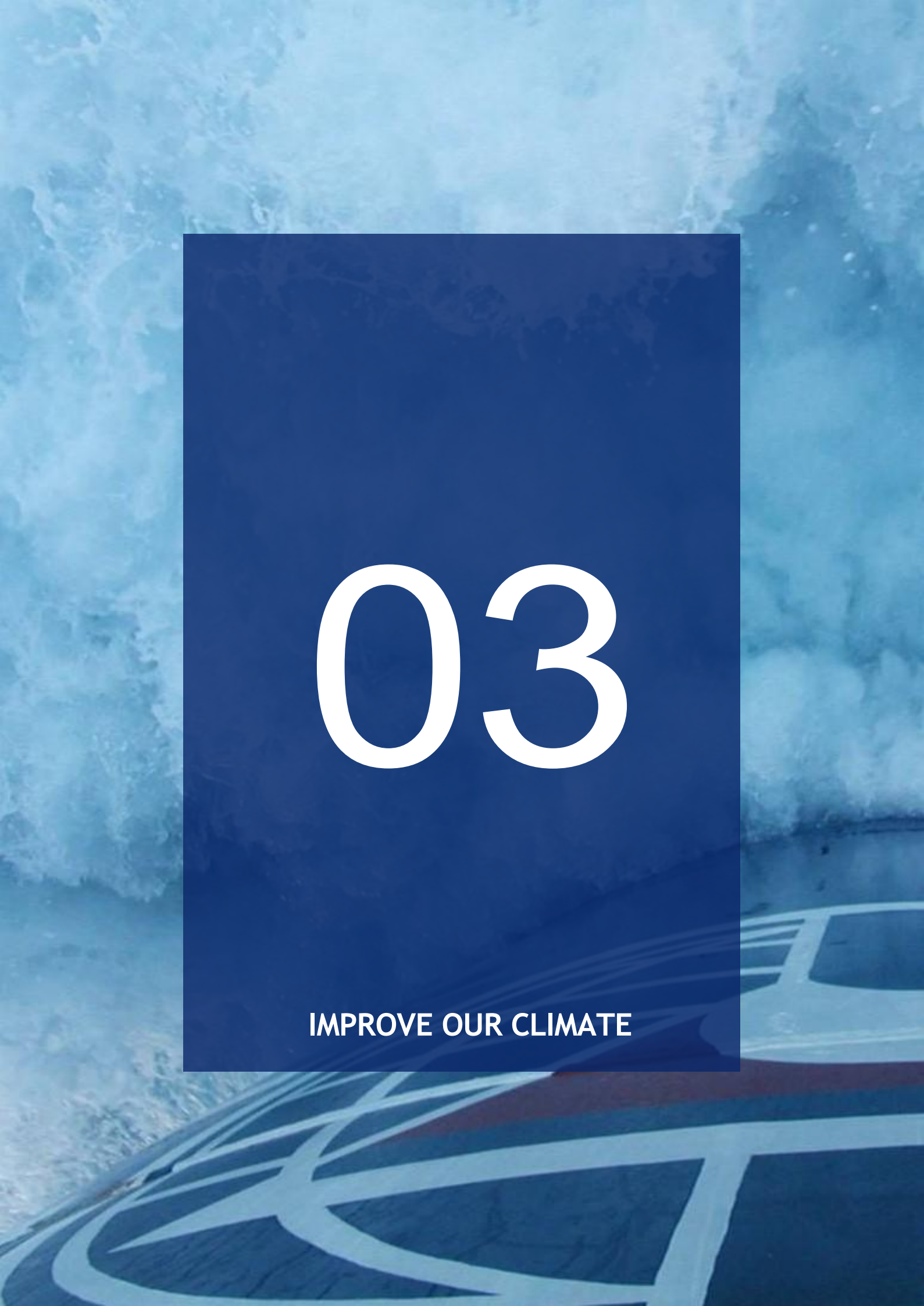
The Marine Stewardship Council endorses a catch of Jack Mackerel with the sustainability and responsible fishing criteria promoted by the Food and Agriculture Organization of the United Nations (FAO).



International certification of responsible sourcing and chain of custody of raw materials used in fishmeal and fish oil processes.

The production lines hold various international certifications for quality and food safety applicable to their production. During the reporting period, the regular audit process was completed, and our Quality Assurance Program (HACCP) was recertified.





03

IMPROVE OUR CLIMATE



Climate Change

OUR CHALLENGE

- Comply with national and international regulations and standards in environmental management, even though fishing has one of the lowest carbon footprints compared to other sources of animal protein.
- Evaluate opportunities and technological process adaptations that improve our environmental performance, particularly the reduction of polluting emissions.
- To comply with the objectives defined by Austevoll Seafood ASA regarding the reduction of greenhouse gases (GHG).



Sistema de
Gestión
ISO 50001:2018

www.tuv.com
ID 9000036226

OUR PERFORMANCE

Energy management under ISO 50001:

Throughout 2025, energy management continued to be strengthened through the Energy Management System, aimed at reducing consumption and improving energy performance. During this period, an 11.8% reduction in energy consumption was achieved at the frozen plant, thanks to modifications in the tunnel geometry, which decreased freezing times. Additionally, a 7.8% reduction in steam consumption was achieved at the fishmeal plant.

Equipment replacement at Fishmeal Plant:

During 2025, the project to replace critical equipment at the plant was completed, focused on improving the overall energy efficiency of the process and reducing environmental impacts associated with the operation, such as the generation of odors.

Supply with liquefied petroleum gas (LPG):

The incorporation of liquefied gas This has allowed for a reduction in nitrogen dioxide and sulfur dioxide emissions, as well as improved operational efficiency compared to previously used fuels. This measure has contributed to the decrease in pollutant emissions in Coronel, a municipality declared a saturated zone for particulate matter.

Energy supply:

During the reported period, 99.4% of the company's electricity supply came from Non-Conventional Renewable Energies (NCRE).





Greenhouse Gases (GHG)

Austevoll Seafood ASA defined guidelines to address and report the reduction of Greenhouse Gases (GHG), based on three scopes that must be reported on a mandatory basis:

SCOPE 1

This refers to direct emissions. It includes fuel consumption for stationary combustion or transportation, fishing vessels, and processing plants. It also includes emissions from chemical processes.

SCOPE 2

It refers to direct emissions from purchased energy, such as electricity, heating, or cooling.

SCOPE 3

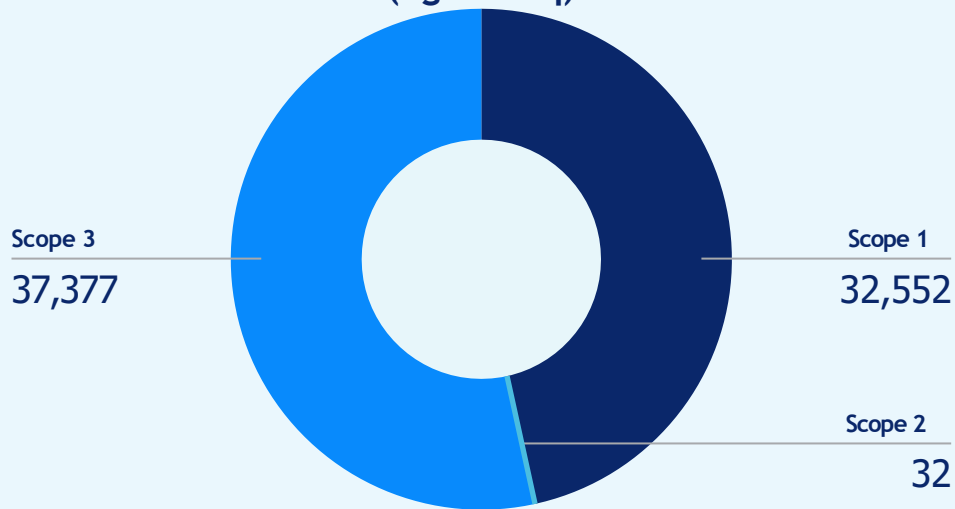
These are all other indirect emissions, such as travel, purchased goods, and waste management.





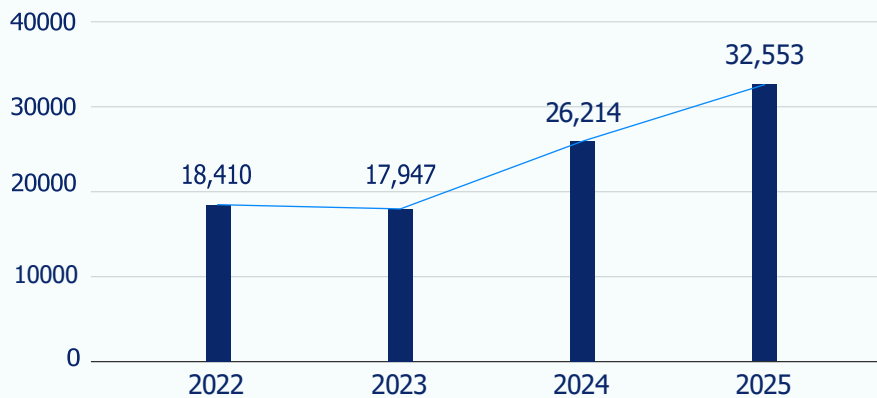
Our Performance

TOTAL EMISSION 2025
(Kg CO₂eq)



The intensity was 0.27 ton CO₂eq/ton produced

EMISSIONS SCOPE 1

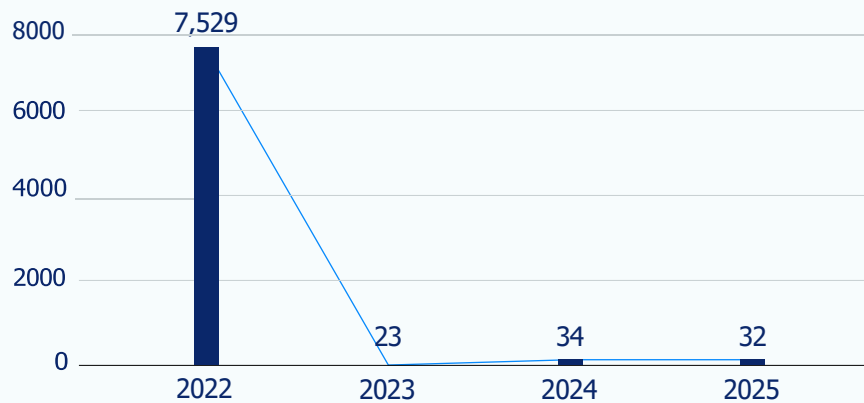


Scope 1 emissions registered an increase of 24.18% compared to 2024, mainly associated with the increase in distances traveled by fishing vessels.



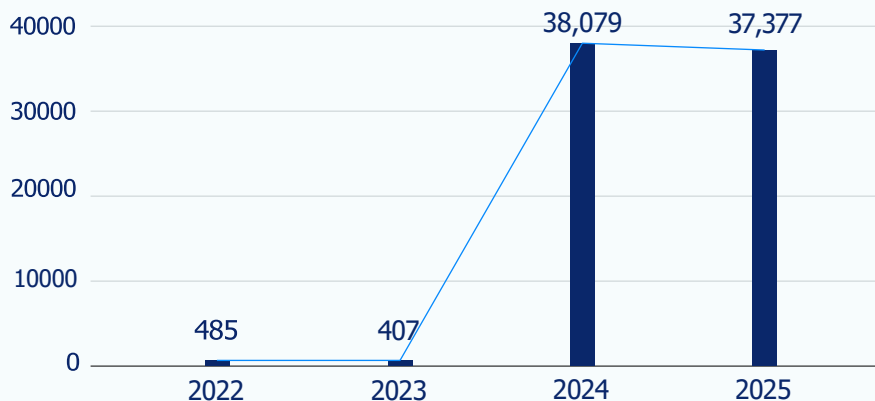
Our Performance

EMISSIONS SCOPE 2



Since 2023, FoodCorp Chile has held a certificate of origin verifying that 100% of the energy consumed at its Coronel facility comes from renewable energy sources, significantly reducing emissions. As a result, Scope 2 emissions decreased by 7.16% during 2025.

EMISSIONS SCOPE 3



In 2024, the full Scope 3 measurement was carried out, incorporating 12 of the 15 categories established by the Greenhouse Gas Protocol (GHG), which significantly increased the reported indicator. During 2025, a 1.84% reduction in Scope 3 emissions was achieved compared to the previous year.



Environmental Management in Operations

OUR CHALLENGE

- Develop a sustainable operating model that protects and respects the environment
- Implement measures that guarantee the freshness of the raw material acquired from artisanal fishermen, a crucial element to control the odour generation.
- Maintain a proactive and transparent attitude in the management of environmental impacts.
- Promote continuous improvement of operations, increasing efficient and sustainable management.



OUR PERFORMANCE

Scrubber operation in Fishmeal Plant:

FoodCorp Chile maintained the operation of the scrubber, a technology that uses ozone and seawater to reduce and control odorous emissions associated with the process.

Raw material protocol acquired from artisanal fishermen:

The departures of artisanal fishing vessels continued to be coordinated based on the plant's capacity and the volume of fishing in the wells, focused on preventing the generation of unpleasant odors.

Fish transport protocol on public roads:

The company maintained the use of certified hermetic trucks, complying with current standards and regulations for the transport of raw materials.

Clean Production Agreement:

In collaboration with the Sustainability and Climate Change Agency, Pescadores Industriales del Biobío, and other fishing companies, FoodCorp Chile continued to make progress in implementing voluntary commitments. Some of these commitments are aimed at reducing greenhouse gas emissions, optimizing water use, increasing energy efficiency, strengthening waste management, and incorporating circular economy practices, as well as promoting training opportunities for employees and communities. The agreement has a duration of two years, and during its first eight months, the company achieved 44.2% progress on the commitments made.



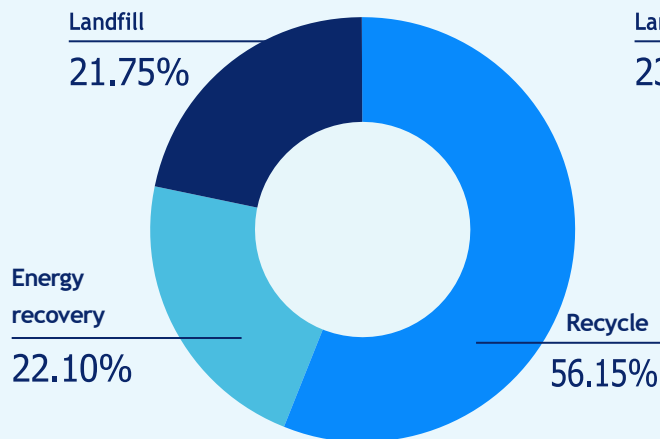


Waste Management

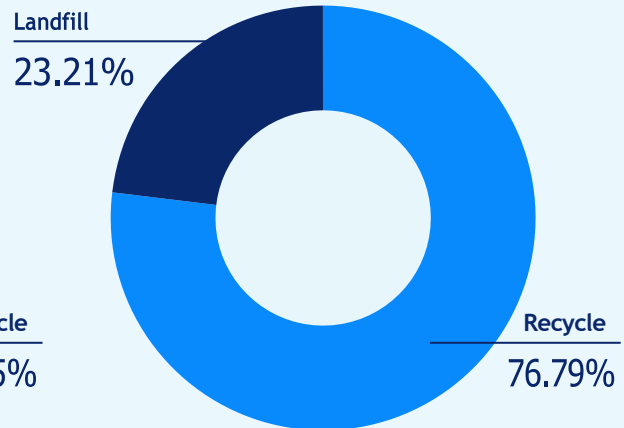
Total Waste
Recovered
78.16%

Waste Generation
Rate
(ton waste/ton produced)
15.71

NON-HAZARDOUS WASTE MANAGEMENT



HAZARDOUS WASTE MANAGEMENT



EPR LAW (EXTENDED PRODUCER RESPONSIBILITY):

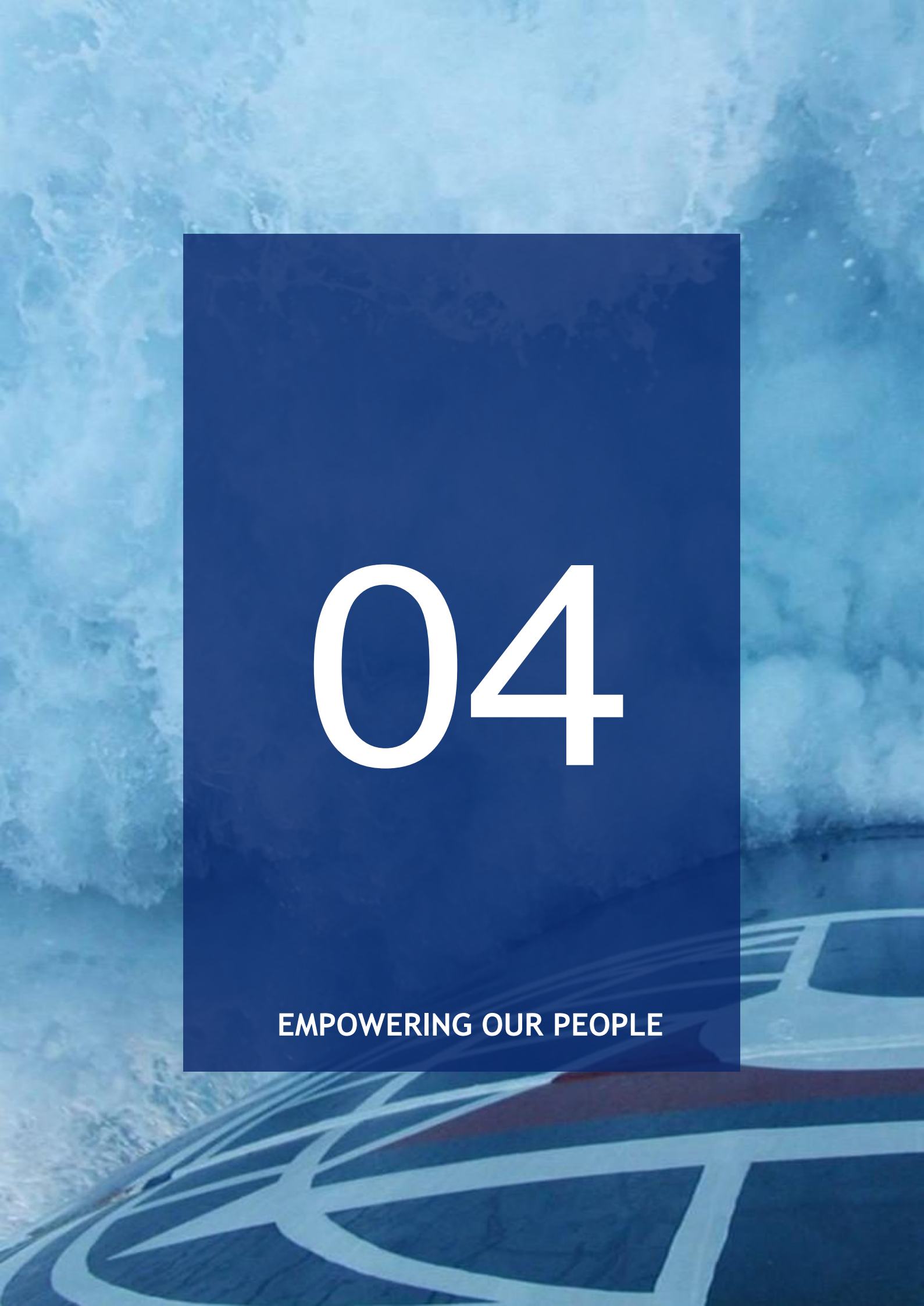
In compliance with regulations on producer responsibility for their waste, the Company continued the implementation of management plans and campaigns aimed at increasing the recovery of materials such as plastics, wooden pallets, cardboard and metals.

WASTE VALORIZATION:

During 2024, 49.5% of the waste generated at the plant was recovered through recycling, while 28.2% was derived for its energy production. During 2025, FoodCorp increased in 1.2% total waste valorization compared to previous year.

COMPOSTING PROJECT:

During the period, an organic waste composting project was implemented at FoodCorp's main canteen, an initiative that allowed the increasing the valorization of this type of waste by 2,900 kilos between September and December 2025.



04

EMPOWERING OUR PEOPLE



Labor Conditions

OUR CHALLENGE

- Strictly comply with current labor legislation.
- Maintaining a positive organizational climate, ensuring access to benefits and fair compensation for employees.
- Promote spaces for personal growth, professional development and continuous training, in line with the company's values.
- To contribute to local development by generating quality employment.
- Promote safe, healthy and inclusive work environments, avoiding any type of discrimination based on race, nationality, gender, sexual orientation, appearance, beliefs or other conditions.
- Promote the optimization and digitization of people management processes, facilitating access to information and tools for workers.





Labor Conditions

OUR PERFORMANCE

Job stability:

During the reported period, 67.59% of the company's workers, equivalent to 413 people, maintained an indefinite contract.

Equal pay:

Since 2009, FoodCorp has maintained an equal pay policy for equal work, regardless of gender.

Strengthening labour skills:

During 2025, training sessions were held to improve knowledge and skills in various productive functions, reaching an average of 6 hours of training per worker.

Labor Inclusion Law Compliance:

The Company maintained a higher percentage of employees than required by current regulations.

Improvement of the psychosocial environment:

Based on the results of the psychosocial surveys carried out in 2024, during 2025 instances of conversation and joint work were developed between collaborators and professionals of labor health care provider, focused on identifying opportunities for improvement in the work environment.

Strengthening the implementation of the Karin Act (anti-labor harassment law):

During the period, three training sessions

related to the implementation of the Karin Law were held, with a total participation of 170 workers.

Preventive examinations:

In 2025, four Healthy Living campaigns were performed, with 44 participants; six HPV virus test campaigns were also carried out, covering a total of 169 women. In addition, 60 mammograms were administered to female workers, and an influenza vaccination campaign was conducted with a total of 269 workers.

Scholarships for worker's children:

The Company gave scholarships to 10 children of employees who are pursuing higher education and who achieved outstanding academic performance.

Strengthening food services:

During 2025, progress was made in standardizing the food service in both canteens of the FoodCorp's plants in Coronel.

Improvement of digital platforms:

Progress continued in implementing digital platforms for personnel management and control, facilitating worker's access to employment information, benefits, and internal requests.

Social support:

The Company promoted the diffusion of information about various benefits available to workers and delivered groceries to contracting companies.



Occupational Health and Safety

OUR CHALLENGE

- To guarantee a work environment with adequate health, safety and hygiene conditions, providing the condition of physical, mental integrity, health and safety of our own workers as well as contractors, which is expressed in a decrease in the number of injured or accident victims.
- Implement an occupational health and safety management system that integrates both company and contractor workers, strengthens the preventive culture and ensures regulatory compliance, incorporating a gender focus and continuous improvement.
- Strengthen our preventive management through the implementation of formal risk control plans, applied systematically and supported by labor healthcare provider, ensuring regulatory compliance and high-quality standards.





Occupational Health and Safety

OUR PERFORMANCE

Occupational accidents:

During the reported period, the accident rate reached 5.15%, with no incidents with fatal consequences.

Change of labor healthcare provider:

During 2025, the change of labor healthcare to Mutual de Seguridad CChC was concreted.

Regulatory preventive protocols:

During 2025, qualitative assessments were applied to 5 protocols of the Ministry of Health (MINSAL) based on risk agents present in the workplace, aimed at health surveillance and prevention of occupational diseases.

Labor authority's inspections:

During the reported period, no inspections were recorded by the Labor Directorate.

Preventive management of contracting companies:

The Organization manages the activities of contracting companies with a preventative approach, promoting the participation of the Joint Committee in tasks that may affect safety and health. It also maintains systematic control through inspections and observations, along with the verification of control measures.

Additional health coverage:

The Company maintained supplementary insurance that includes medical and dental care, assuming the corresponding cost for the worker, who can also voluntarily include his family group.

Occupational Health and Safety Training:

During 2025, a total of 2,296 workers were trained in Occupational Safety and Health (OSH) matters, strengthening their preventive skills and actively contributing to the development of an organizational culture based on self-care, risk prevention and compliance with current regulations.

Redesign of the hazard identification and risk assessment matrix:

Risk management incorporates a comprehensive approach that considers gender perspectives and vulnerable individuals, identifying differentiated risks. It also prioritizes the hierarchy of controls, favoring elimination, substitution, and engineering controls over the use of personal protective equipment (PPE). The risk matrix includes physical, psychosocial, and ergonomic risks, maintains traceability in the event of changes in incidents, and incorporates the participation of the Joint Committee and workers in risk identification and evaluation.





05

STRENGTHEN OUR COMUNITIES



Social Contributions

OUR CHALLENGE

- Contribute to local development in areas that go beyond employment generation.
- Support community development and working of social institutions.
- Strengthen a close, collaborative and transparent relationship with neighborhood communities and local authorities.



OUR PERFORMANCE

Relationship with neighborhood leaders:

The Company maintained a permanent dialogue and an open-door policy with neighborhood associations and local and regional organizations, welcoming and actively responding to their requests and inquiries.

SeaFood Bank:

For the fifth consecutive year, FoodCorp participated in this program by guild, which aims to provide free, high-protein, Omega-3-rich food to residents of Long-Term Care Facilities for the Elderly (ELEAM, by its Spanish acronym) and non-profit institutions in the Biobío, Ñuble, Maule, and La Araucanía regions. In 2025, FoodCorp donated 292 boxes of jack mackerel and 2,190 kilos of hake, equivalent to 18,012 servings of fish delivered to more than a thousand senior citizens residing in 35 institutions in the Biobío Region that are part of this initiative.

Coastal cleanup operations:

FoodCorp participated and collaborated on beach and artisanal fishing boat's cleanup activities. During this period, company employees participated in two beach clean-up days, which brought together a total of 250 people.

Preventive examinations:

In collaboration with the Arturo López Pérez Foundation (FALP), FoodCorp conducted free mammogram screenings for women belonging to surrounding neighborhood associations, reaching a participation of 30 people.

Support for social organizations:

The Company made financial contributions for the development of traditional festivities and community activities, including celebrations of Mother's Day, Children's Day, Christmas and Neighborhood Leader's Day.



Social Contributions

Social Support for the Rosa Medel School:

FoodCorp collaborated with monetary contributions, materials for student activities, and transportation support for the school community.

Collaboration with the Association of Parents of Disabled Children (APANDI):

The Company maintained its support for this organization focused on the training and employment of young people with special educational needs, through monthly financial.

Collaboration with the Little Sisters of the Poor Congregation:

FoodCorp made monthly food donations to this.

Collaboration with the Federation of Workers (FESTRACH):

The Company made monthly financial contributions in support of workers in the sector.

Artisanal Fishing Waste Management Project Caleta Lo Rojas:

Through the Pescadores Industriales del Biobío and in collaboration with other fisheries, FoodCorp participated on the development of the artisanal fishing waste management project in Caleta Lo Rojas, implemented between February 1 and June 30. During this period, 4,710.4 kg of solid waste were collected, 101 active vessels participated, and a total of 840 liters of used lubricating oils were recovered. In addition, 352 kg of rope were recovered, and 77.8 kg of plastic bottles were collected, promoting a safer and more differentiated disposal of hazardous and recyclable waste.

Visits from students of local universities:

The Company organized visits to show the operation and production processes. In 2025, 46 students and 7 professors from local universities participated.





Alliances and Partnerships



Fundación Arturo López Pérez (FALP):

It is the country's leading private, non-profit cancer institute. It is dedicated to the diagnosis, treatment, research, and prevention of different types of cancer. FoodCorp has an agreement with the institution to provide its employees with access to preferential pricing for cancer treatment.



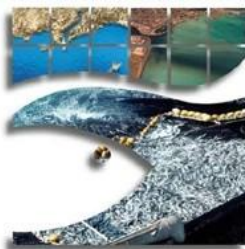
CESFAM Carlos Pinto:

It is one of the main primary health centers in the commune. The established partnership allows medical examinations and assistance for workers, who can access blood tests, PME, and HPV virus tests annually. Furthermore, this collaboration enables better coordination between the facility and registered workers for tracking results, scheduling appointments, and other related matters.



Parque Empresarial Escuadrón:

This association represents companies located physically at the park in the municipality of Coronel. Our participation allows us to maintain a dialogue to improve conditions for workers and transporters in the area, addressing issues such as lighting, paving, cleanliness, and access. Furthermore, being part of this association strengthens worker skills development through training programs and workshops, as well as access to employment and health benefits.



Inpesca:

We maintain constant contact with the Instituto de Investigación Pesquera, a private company linked to marine scientific research that has become a valuable source of information for decision-making based on scientific criteria.



Alliances and Partnerships

**UDT:**

In 2025, we participated with the Unidad de Desarrollo Tecnológico and other manufacturing companies in the development of the project "Scaling and Implementation of Technologies for the Development of a Circular Economy in the Manufacturing and Service Industry," funded by CORFO. This initiative aims to develop waste valorization processes that can be scaled up and implemented regionally.



Pescadores
Industriales
del **Biobío**.

Pescadores Industriales del Biobío A.G.:

Pescadores Industriales del Biobío is the association that brings together the main actors of the Chilean food system based on sustainable marine products, who operate from the south-central zone of Chile, contributing decisively to the feeding of the population and to the economic and social development of the Region.

**UN GLOBAL COMPACT:**

A United Nations agency, this organization is part of the world's largest corporate sustainability network, with a presence in over 160 countries and more than 26,000 participants. In Chile, over 220 companies are members of this platform, which aims to align organizational practices with the Sustainable Development Goals (SDGs) of the 2030 Agenda, promoting responsible growth that positively impacts the development of local communities and their environment. FoodCorp has been a member of the UN Global Compact for 17 years.

**SENDA:**

Together with the Servicio Nacional para la Prevención y Rehabilitación del Consumo de Drogas y Alcohol (SENDA), a public institution focused on strengthening preventive cultures that reduce risk factors for the consumption of harmful substances in work environments, we supported ourselves during 2025 in the implementation, dissemination and linking of our alcohol and drug prevention program.



FoodCorp Chile S.A.
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