

The logo for Salmon Evolution, featuring the word "SALMON" in white above "EVOLUTION" in white, with a stylized orange and white graphic element resembling a salmon's head or a checkmark.

milarex

A large, detailed image of a salmon swimming underwater, viewed from below, showing its scales and fins. The water is dark blue with some light reflections.

Next Generation Salmon: *From Norway to Italy — Building a Partnership for the Future*

Antonio Pellin, CEO Milarex Italy
Odd Roaldsnes, CCO Salmon Evolution



Deska
MARQUE DÉPOSÉE

Production **KLAPISCH frères S. A.**
43, Rue Camille Desmoulins - 94 - Cachan
FRANCE
Téléphone : ALEsia 05-85 +
USINE MODÈLE A BLOIS (L.-et-C.)

Pellin IMPORTATRICE
ESCLUSIVA
BUSTO ARSIZIO
Tél. 38.064

*"Le Saumon fumé en France
garde la Tradition de la
grande "Cuisine française"*

QUALITÉ SUPÉRIEURE SAUMON FUMÉ

**SALMONE AFFUMICATO
EXTRA DOLCE "DESKA"
NI BANDE**

Ogni salmone in bande prima di essere confezionato in sottovuoto per una igienica e lunga conservazione viene totalmente spinato e refilato per avere un minor scarto, ed è prodotto dalla più importante e vecchia AFFUMERIA DI SALMONE D'EUROPA.

Il Salmone affumicato extra dolce « DESKA » per la sua alta qualità e raffinatezza di gusto, è considerato per chi lo serve un grande prestigio.

Prezzo al Kg LT. 6.300

CASSETTE ORIGINALI:
1 PEZZO SALMONE DA 3,500 A 6 Kg
« IN SOTTOVUOTO »



SALMONE AFFUMICATO EXTRA DOLCE "DESKA"

Già affettato in buste sottovuoto, che conserva la fragranza ed il gusto del salmone in bande, di pratico uso nei COCKTAIL e per TARTINE.

"Il nome « DESKA » è sinonimo di alta qualità".

Prezzo busta:

da gr 500 netto LT.	3 800
da gr 84 netto LT.	990
da gr 42 netto LT.	390

CARTONI ORIGINALI:

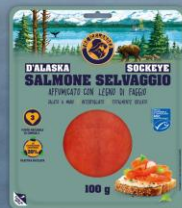
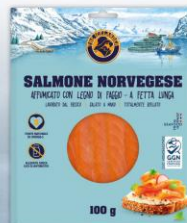
DA 8 BUSTE SOTTOVUOTO DA gr 500 NETTO
 DA 48 BUSTE SOTTOVUOTO DA gr 84 NETTO
 DA 96 BUSTE SOTTOVUOTO DA gr 42 NETTO



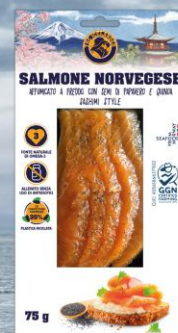
**ONCE AND FOREVER!
THIS IS THE SENSE OF
BELONGING WE OFFER.
ONCE AND FOREVER!**



10 YEARS OF THE ICELANDER IN TERMS OF VALUE AND VOLUME



**WELL SPENT TO POSITION OURSELVES AS
A LEADING COMPANY**



SALMON
EVOLUTION°



SALMON
EVOLUTION



Strategic location in the
 “Silicon Valley”
 of global aquaculture



Salmon Evolution

- *The global benchmark in land-based salmon farming*

Company overview:

Founded **2017** Organization **84 Full-time employees**

Headquarter **Elnesvågen** Farming site **Indre Harøy**

Technology **Hybrid FTS** Operational **4 years+**

Capacity **18,000 mt HOG** Licensed capacity **36,000 mt HOG**

Salmon Evolution integrated value chain – Enabled by Norwegian Aquaculture Excellence



Benchmark Genetics

SALMON EVOLUTION

SALMON EVOLUTION

Vikenco

SALMON EVOLUTION

Genetics

Smolt

Grow-out

Processing

Downstream



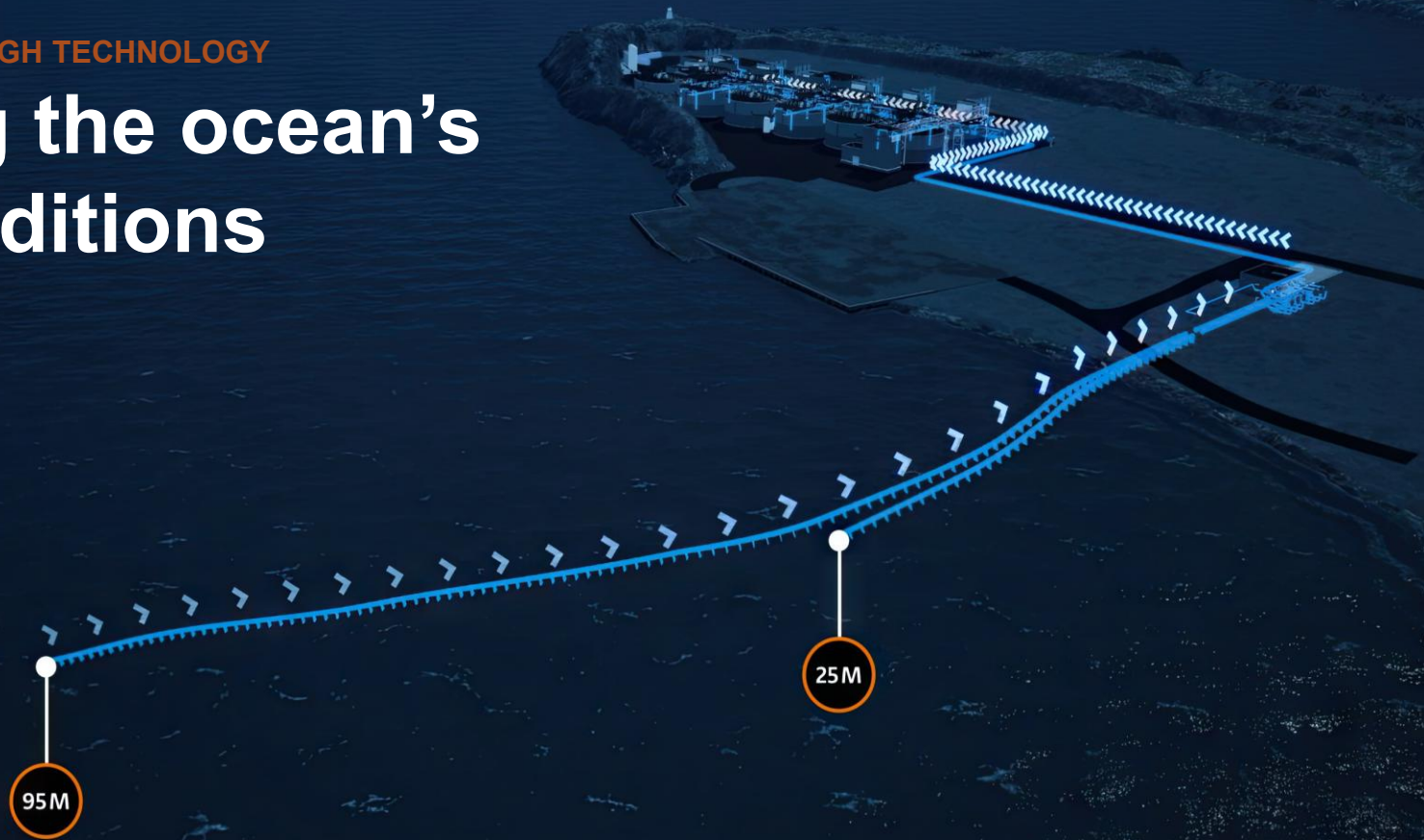
A UNIQUE PLATFORM DELIVERING 36.000 TONNES HOG AT SCALE



Phase	Zoning	Permitted	Funded	Operational
Phase 1 7,900t HOG				
Phase 2 +10,100t HOG				
Phase 3 +18,000t HOG				

HYBRID FLOW-THROUGH TECHNOLOGY

We bring the ocean's best conditions on land



Ocean → Filtered Seawater → Controlled environment → Premium salmon → Lower ocean impact



SALMON
EVOLUTION

SALMON
EVOLUTION®



Future salmon supply depends on control

From exposed farming to controlled production

An increasingly exposed industry



Untreated waste



Sea lice



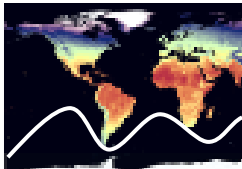
Diseases



Mortality rates



Escapes



Climatic changes

Towards a controlled production environment



Land-based



Closed containment



Semi-closed containment



Offshore



Post-smolt



Submersible cages

*«The future of salmon lies in controlling the environment
- land-based is a key to success»*

Proof of concept demonstrated

Land-based works – now we are scaling the production



Fish welfare

- Completed 16 full production cycles
- Unrivalled results – Last 12 months average survival rate of 97 %



Superior quality

- Consistent industry leading superior grade share
- Lifetime average of 95 % superior share



Ocean Friendly

- Minimal environmental impact to marine ecosystems – no escapes & no sealice
- Circular economy – transforming waste into resources





Volume & regularity

- Phase 1 & 2 will provide critical scale – 18.000 mt Head on gutted
- Weekly harvests from 2027 – unlocking the market potential



Responsibly raised

- Transparent, traceable and certified salmon
- 
- 
- Renewable energy - hydropower



System stability

- Stable operations over time, combining biology with innovative technology
- Data-driven scalable platform

SALMON EVOLUTION DEFINES THE NEW STANDARD THROUGH PRECISION AND CONTROL OF BIOLOGY



Fully operational at industrial scale

4+ years proven at scale,
enabled by Norwegian
operational excellence

Industry-leading fish welfare

No sea lice, minimal handling,
controlled environment –
excellent fish health

Superior product quality

95 % superior share –
delivering reliable and
premium quality to customers

Leading Hybrid flow-through technology

Bringing the ocean's best
conditions on land – using
innovative technology

Ocean friendly footprint

No escapes, upcycling of
waste into resources and
renewable energy



TO WIN WIN
YOU NEED TWO AND
TO GET THERE
YOU NEED TO BE
TOGETHER



* Ricerca Ciriana (2026) su 12.000 consumatori in Italia, su prodotti candidati: prodottoellanno.it, cat. Salmone - Categoria Freschi
 (1) Giuristi di Mercato (Rivenditori), Giuristi del Retailer e Giuristi dell'Industria e
 (2) Indagine Quantitativa su 1.500 Responsabili d'Acquisto - Spica Social - <http://www.migliorprodotto.com/food/>
www.milarex.com - orders@milarex.it - +39 0332 775624





SALMON
EVOLUTION

Thank you for the attention