

Product Health and Nutrition Policy

As a global leader in seafood production, we recognize the immense responsibility and the unique opportunity we have to contribute to a healthier world. Salmon is Mowi's core product, and our business centers around the sale and distribution of salmon worldwide. Salmon is widely recognized* as a superfood, teeming with essential nutrients that promote overall health and well-being.

By 2030, our vision is to have salmon — a beacon of nutrition and sustainable aquaculture — accessible in every major region of the world.

We aim to bridge the nutritional gap, fostering a healthier, interconnected global community, and driving forward the UN's Sustainable Development Goals. In line with our vision, Mowi wholeheartedly commits to advancing the United Nations' Sustainable Development Goals, championing a future where sustainability and prosperity go hand in hand.

In making this commitment, we pledge to regularly engage with the global community to share our progress, learn from others, and collaboratively drive the change we wish to see in the world.

Mowi recognises that access to nutritious foods remains a challenge for many priority populations, particularly lower income communities that may face economic barriers to purchasing nutrient-dense foods. As a producer of Atlantic salmon, Mowi contributes to improving access to affordable sources of high-quality protein and essential nutrients, including omega 3 fatty acids, vitamin D, vitamin B12, selenium and iodine. Through continuous improvements in farming efficiency, feed optimisation, fish health management and production technology, Mowi works to increase the availability of salmon while improving resource efficiency and reducing production costs. These efforts support the long-term affordability and accessibility of nutritious seafood products for consumers across a wide range of markets.

By producing large volumes of nutrient-rich seafood and maintaining a focus on operational efficiency, Mowi contributes to global food security objectives and supports access to healthy dietary options for populations that may otherwise have limited access to high quality sources of protein and essential nutrients.

Mowi's approach aligns with its ambition to provide healthy, sustainable and affordable food to a growing global population while contributing to improved nutrition outcomes and greater food accessibility.

Our Commitment:

SUSTAINABLE PRODUCTION:

To increase our investment in sustainable aquaculture practices, ensuring that our seafood meets the highest environmental and ethical standards, resulting in nutritious products for consumers worldwide

AFFORDABILITY INITIATIVES:

To continue our pricing and distribution strategies and initiatives that make our nutritious seafood products more accessible and affordable to a broader range of consumers. Part of this commitment is the development of On-the-go products across both retail and foodservice, offering consumers quick, nutritious and smaller pack size options for everyday meals.

STRATEGIC PARTNERSHIPS:

To continue partnering with retailers and customers across a diverse range of channels to ensure the wide accessibility of salmon and seafood products. By leveraging these relationships, we aim to break barriers and make nutritious salmon and seafood a staple for communities globally.

COMMUNITY COLLABORATION:

To engage with local communities (schools, elderly, hospitals, sport clubs etc.), governments, NGOs, and other stakeholders in establishing partnerships that pave the way for increased accessibility to nutritious foods, esp. for vulnerable groups**.

TRANSPARENCY & REPORTING:

To regularly report on our progress, challenges and learnings in our journey towards a more accessible nutritious food landscape.

CONTINUOUS INNOVATION:

To invest in research and innovation that will lead to the development of products and solutions that cater to the diverse nutritional needs of global consumers.

NUTRITIONAL VALUES

To produce healthy and nutritious products with our salmon as an excellent source of high-quality protein, vitamins and minerals (including potassium, selenium and vitamin B12) and a source of long-chain Omega-3 fatty acids EPA and DHA which supports heart, brain and eye health. The nutritional profile of our salmon is available in Mowi's Annual Report (Product section), [Nutritional facts Mowi Salmon Website](#)***

PRODUCT NUTRITION LABELLING

To label all our prepacked products according to the regulations applicable in the different markets.

TRACEABILITY

Mowi has traceability on all our products. We can track and trace affected Mowi products if an adverse incident occurs, and we regularly test our traceability programs in each plant. See more about our food safety policy at mowi.com.

Governance:

Managing Directors and the Group Management team have the responsibility for implementing this policy, and the best practices related to this policy.

Mowi's global Technical Food Safety & Quality Team are responsible for developing best practices and updating this policy.

June 2026

*Sources:

[FAO - State of World Fisheries and Aquaculture](#)

[FDA - Eating Fish: What Pregnant Women and Parents Should Know](#)

[EFSA - Scientific Opinion on health benefits of seafood \(fish and shellfish\) consumption](#)

[Harvard T.H. Chan School of Public Health - Fish: Friend or Foe?](#)

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Hibbeln JR et al. Prostaglandins Leukot Essent Fatty Acids 2019;151:14-36.

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** In 2025, 93 events were arranged by Mowi to reach out to schools, elderly, hospitals, and other charity supports with our healthy products. For example, in Chile we run two programs aimed at increasing availability of salmon products to local communities:

Since 2019, Mowi Chile has partnered with JUNAEB (Chile's National School Assistance and Scholarship Board) to improve access to nutritious, high-quality seafood for children and adolescents living in the communities where the company operates. Through the ongoing School Feeding Program Mowi supplies monthly donations of approximately 5.6 tonnes of salmon across 513 public schools in the Los Lagos and Aysén regions. By making salmon a regular part of school meals, the program helps promote healthy eating habits while ensuring that locally produced seafood benefits the communities closest to Mowi's operations.

In Chile there is also the Mowi Neighbourhood Sales Program (Venta Vecino), which has been operated since 2020. The program aims to improve access to affordable, high-quality salmon for low-income communities located near its operations, with a particular focus on older adults. By offering salmon at prices below the market rate, the initiative helps increase the

consumption of nutritious seafood while strengthening Mowi's relationship with neighbouring communities. Implemented in the Aysén Region, specifically in the municipalities of Guaitecas and Puerto Aysén, the program benefits approximately 3,000 people each year. In partnership with Mowi's Workers' Union, which manages product distribution and sales, the initiative provides around 12 tonnes of fresh salmon and 33,000 cans of salmon annually at subsidized prices. The program reflects Mowi's commitment to making locally produced seafood more accessible while creating shared value for the communities where the company operates.

*** The majority of Mowi's product volume sold is fresh and bulk products. Less than 10 % of volume sold contains added salt (smoked/marinated products). In 2025, in total 9 salt reduction initiatives were launched: 2 in the smoked salmon category, 6 in coated/breaded products and one in the sushi category. The salt reduction levels from these new initiatives are from 10-70% reduction. These results support progress towards our target to reduce salt content in priority product categories while maintaining product quality and food safety.

