



Sustainable Production

In southern Chile, it is possible to find one of the last reserves of fresh and salt water not yet affected by environmental pollution; six thousand miles of open Pacific Ocean and the cold waters of the Humboldt Current create an ideal environment for growing salmon and shellfish. And this is the place where the fresh, pure and tasty seafood we process comes from.

One of the main resources we cultivate and process is the Chilean mussel (*Mytilus chilensis*). A native species, whose cultivation begins with natural spat collection and its subsequent growing.

Granja Marina Chauquear has several Mussel Farming Centers in the Region of Los Lagos, to the south of Chile, and the spat is obtained from its own Collection Centers. The spat collection and farming are activities free from any substance that could alter the nature of this resource.

Other resources that are processed in Granja Marina Chauquear, such as different types of clams (Taquilla, Juliana, Navajuela), octopus, among others, come from the wild catch, strictly regulated by the Chilean Fisheries Authority, carried out in natural shoals of the south of Chile.

Waste generated by the different process lines of our Plant, are used for the manufacture of carbonate calcium from the shells, for the recovery of agricultural soils.

For the professionals and workers from Granja Marina Chauquear, the quality of the raw material and the final product is combined with the professional experience of two generations of men and women dedicated to this Company.