Leiðandi vettvangur í tíu ár

Áskoranir framtíðarinnar á traustum grunni

Bjarni Ármannsson, Iceland Seafood International













thif Church

HAMPIÐJAN



We are Iceland Seafood





Global value added seafood producer and distributor

1932

Our beginning

Long lasting relationship

620+ **Employees** Market and client expertise

Value added factories

Innovation and client focus +€440m

Annual revenues

Listed on Nasdaq Main market









ICELANDIC SEAFOOD



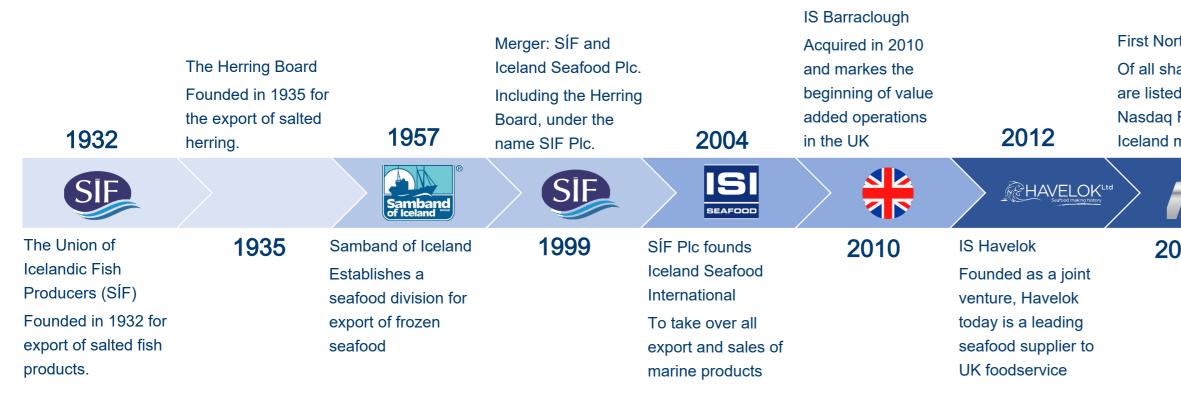
12 Businesses in 8 country locations **Global distribution**

Serving over 3000 customers across 45 countries



Strong Roots

Iceland Seafood International is proud of its strong heritage and history which the Company has built upon to become a respected industry leader

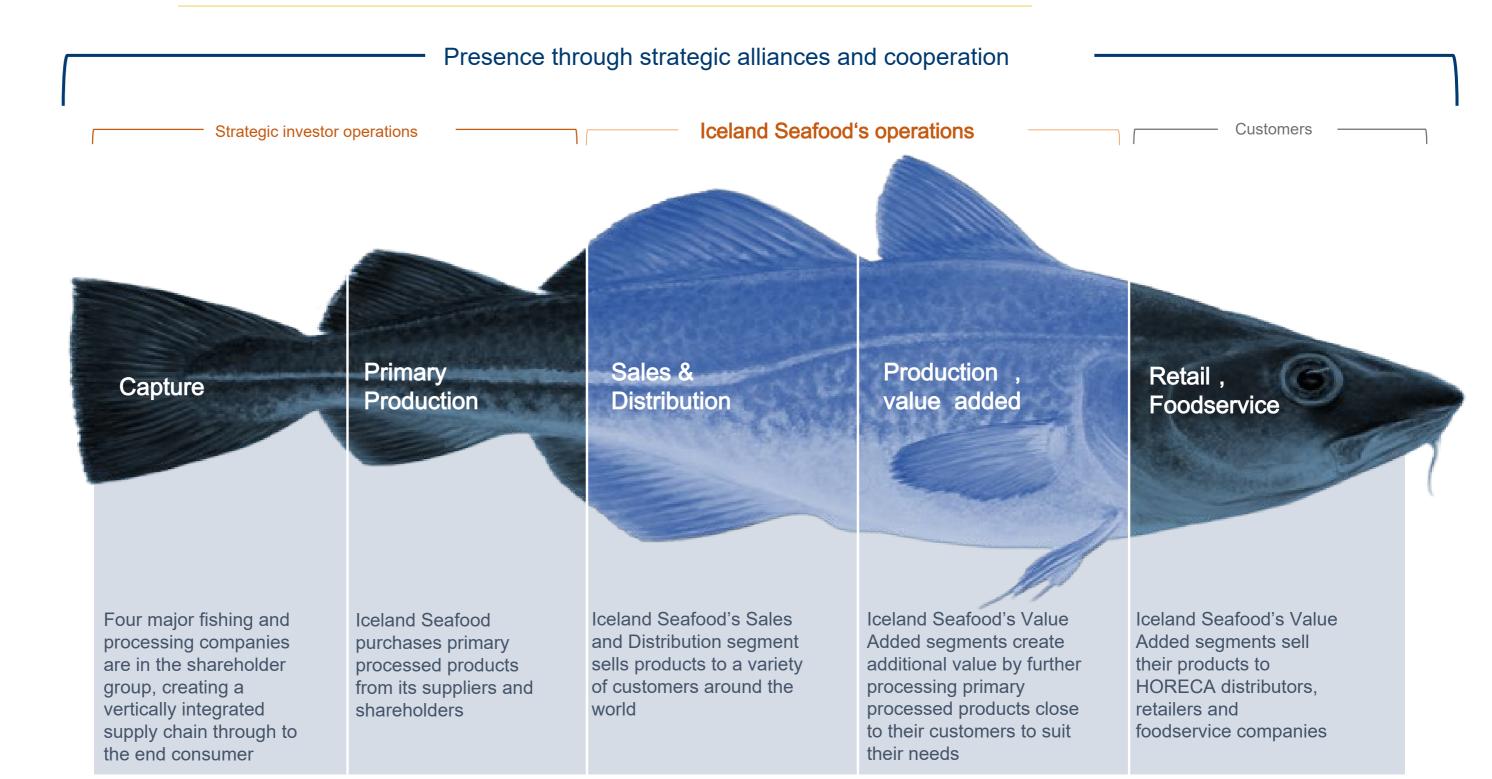


orth listing shares in ISI ed on the q First North d market	2018	Solo Seafood Purchased in 2018, drastically strenghtening Iceland Seafood's value added operations	2019
	OCEANPATH BUALITY SEAFDOR	ICELANDIC IBÉRICA	
2016	Oceanpath Purchased in 2018, drastically strenghtening Iceland Seafood's value added operations	2018	Main Market listing & Management changes A new board and CEO are appointed and ISI lists its shares on the Nasdaq Iceland Main Market



October 2019 Main Market Listing and Offering of new shares

An integrated value chain



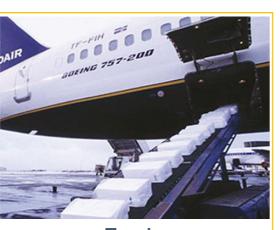
Iceland seafood is in a unique position to benefit from close cooperation with strategic partners and proximity to the markets and efficient value added operations



Diversified product range



Ready Meals Solutions for HORECA, Catering and retail



Fresh Cod, Haddock , Wolffish , Halibut , loins , portions , backfillets , whole and more



Coated products Skin- & boneless battered fish , breaded , main course and children products



Shellfish Shrimp , Langoustines , Norway Lobster , Mussels and more



Light salted Cod, Ling, Tusk, Saithe, lions, fillets and portions



Wet salted Cod, Ling, Tusk, Saithe, loins, fillets and portions



Frozen at sea Cod fillets , Haddock fillets , Saithe fillets and Red fish



Pelagic fish Mackerel , Atlantic Herring , Capelin and Blue Whiting



Smoked Fish Salmon , Arctic Charr , Cod , Haddock and Herring



Landfrozen

Cod, Haddock , Wolffish , Halibut , loins , portions , backfillets , whole and more



Dried products Haddock , Cod, Skate and Blue Whiting



Cephalopods Cuttlefish , Octopus and Squid

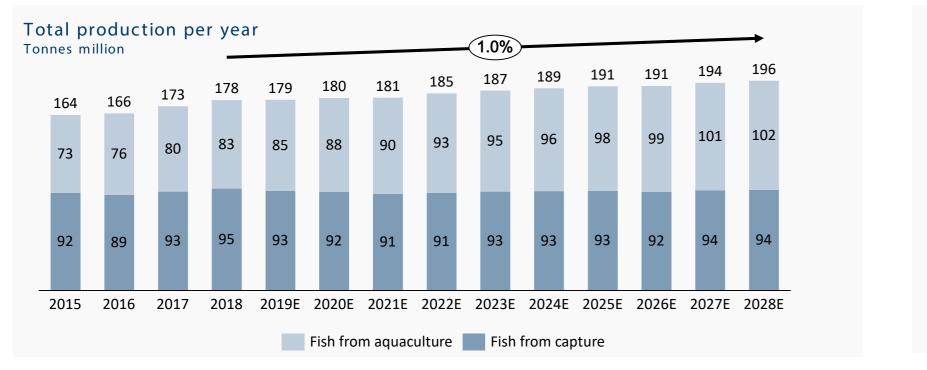


Seafood is the #1 consumed animal protein worldwide

Seafood leads the way in global human consumption per capita with developing countries driving total consumption growth with a CAGR of 1.1% between 2018 and 2028 (developed 0.35%)

Global consumption split per capita (Kg, 2018, %)

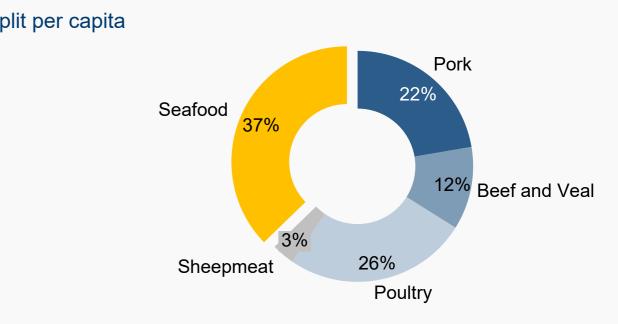
Seafood accounts for about 37% of global consumption per capita

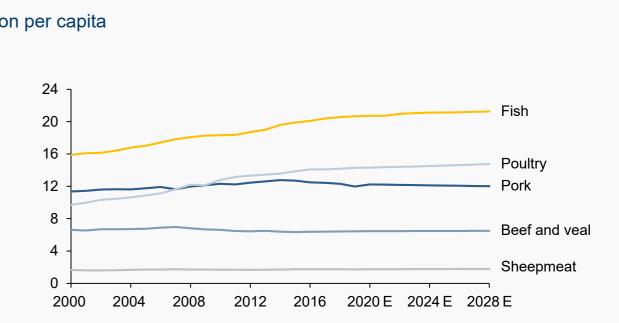


Global human consumption per capita (kg/yr)

Developing countries drive total consumption growth with a CAGR of 1.1% between 2018 and 2028 (developed 0.35%)

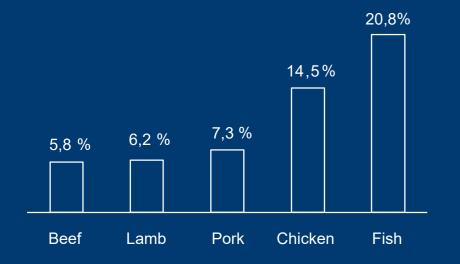
The term "Seafood " indicates fish, crustaceans, molluscs and other aquatic animals, but excludes aquatic mammals, crocodiles, caimans, alligators and aquatic plants.

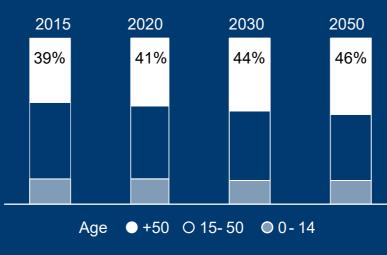






Growing with global trends







Drive towards healthy living

Increasing Seafood consumption Source: Seafish.org

Older western population

Increasing Seafood consumption Source: Eruostat

Growing Middle class

Increasing Seafood consumption Source: Brookings.edu

Need for food solutions

Increasing Seafood consumption



What are the major influencers going forward?











How do the risk factors represent itself?



Overfishing



Activism



Clean ocean



Trawl netting



Trade war



Microplastic



Traceability



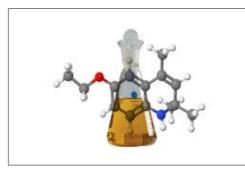
Animal welfare



Packaging



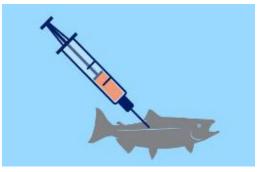
Clean labelling



Ethoxyquin



Melting polar ice caps



Antibiotics



Biodiversity



Climate change



How is our environment changing?

- Further concentration big is getting bigger
- New routes to market online platforms

- **Cross segmentation**
- Further vertical integration
- More regulation political and self imposed



"It is not the strongest of the species that survives, nor the most intelligent that survives. It is the one that is most adaptable to change."

Charles Darwin (1809 – 1882)



How is Iceland Seafood "adapting"?

- 1. Strengthening our sourcing side with closer collaboration with suppliers
- 2. Go deeper into markets with wider product offering and closer collaboration with customers
- 3. Invest in and automate our factories to increase quality, efficiency and be more competitive
- 4. Promote strong human capital our employees are and will be our driving force for development
- 5. Working to improve ourselves every day to be on top in an extremely dynamic and competitive environment



We are Iceland Seafood

