



# Mowi Boulogne

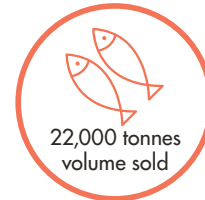
## History

The history of Mowi Boulogne began in 1880, with the foundation of Coppin Fréchon, a company specialized in salted and cured fish. In 1997, Coppin Fréchon became Les Mareyeurs Boulonnais, which soon after was bought by the Belgian Pieters Group. In 2006, Ultra Frais Boulogne, specialized in pre-packing fish for retail sales, joined the group. As part of Pieters, the company changed hands several times until it was acquired by the Mowi Group in 2006. In 2012, Mowi Boulogne moved into a brand new, state-of-the-art plant, at their current location.

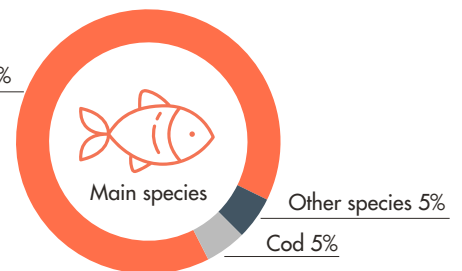
**Mowi Boulogne** is strategically located at Capécure industrial estate in Boulogne-sur-Mer, France's most important fishing port and the largest logistic hub for fish and seafood products in Europe. The concentration of fisheries, trading, processing, packaging, logistics and distribution of fish and seafood, make Capécure an ideal location for Mowi at the heart of Europe.

Mowi Boulogne is Mowi Western Europe's only salmon filleting location. Next to this, it has the facilities, equipment, processes and the skilled people to produce a wide range of fish products that find their way to consumers in France as well as in neighbouring countries like Belgium, Germany, Switzerland, Italy and Spain. Depending on the type of product and the customers' specifications, the fish passes various stages in the production process in order to be prepared for packaging and distribution to retail, foodservice, wholesale, processors and fishmongers, under our own MOWI brand or the customers' private labels. Mowi Boulogne is also home to Mowi France's marketing, product development, sales, and supply chain departments.

Mowi Boulogne wants to support a circular economy in which every piece of the fish is utilized, either for human consumption or for other purposes such as pet food and cosmetics. That's why Mowi Boulogne is partner of Copalis, a cooperative that is responsible for promoting and bringing added value to the by-products of the Boulogne fish and seafood industry.



Atlantic salmon 90%



## What we do?

- Sourcing of high-quality raw materials
- Development of innovative and high-value products
- Automatic filleting, skinning, pin-boning and trimming
- Manual and fully automated portioning and in-line packing: Cutting fish into a range of tailor-made products and packing them in consumer or bulk packaging
- Pre-packing in plastic or aluminum top-sealed trays, skin packs, double-protection tri-web trays and vacuum packs
- Logistics

## Certifications

The company is HACCP controlled and independently certified against the highest food safety, quality and sustainability standards: IFS, GLOBALG.A.P., Organic, BioSuisse, MSC, ASC, Label Rouge, RSPCA.

## Contact

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## About Mowi

Mowi ASA is one of the largest seafood companies in the world, and the world's largest producer of Atlantic salmon. Our fully integrated value chain gives us full control of our salmon, from feed to fork. Next to some 300 salmon farms Mowi operates 33 processing plants in 19 countries. The company employs 12,200 people and is represented in 25 countries worldwide. In 2020 Mowi produced 7.5 million salmon meals a day, adding up to 440,000 tonnes of salmon. Mowi's 2020 turnover was EUR 3.8 billion. Thanks to our world-leading, innovative and sustainable approach, we offer a wide selection of healthy, delicious and responsibly produced seafood to more than 70 countries worldwide. The company is headquartered in Bergen, Norway, is listed on the Oslo Stock Exchange (OSE) and its share also trades on the US OTC market.

Please see [www.mowi.com](http://www.mowi.com) for further information.