

An aerial photograph of a river winding through a lush green mangrove forest. The water is a murky brownish-green, and the surrounding land is covered in dense, vibrant green vegetation. The text is overlaid on the right side of the image.

The world's first and largest organic shrimp producer

... from South Vietnam looking out to the world. Camimex is recognized as a leading company in the field of processing and exporting frozen seafood. Our strength is to provide organic shrimp products, value added products associated with sustainable biodiversity.

Content

| | |
|-----------------------|----|
| Company Overview | 06 |
| Business Overview | 08 |
| Corporate Governance | 10 |
| Management Team | 14 |
| Capacity | 18 |
| Production Activities | 26 |
| Products | 38 |
| Clients | 50 |
| Contact Us | 54 |





**WE ARE
CAMIMEX**

**WE ARE PRESENT AROUND THE WORLD.
OUR BRAND IS PRESENT IN 30 COUNTRIES.
WE ARE A LOCAL COMPANY WITH A GLOBAL VISION.**

**WE ARE MAKING ECO-SUSTAINABLE,
GOOD LIVING MORE POPULAR.**

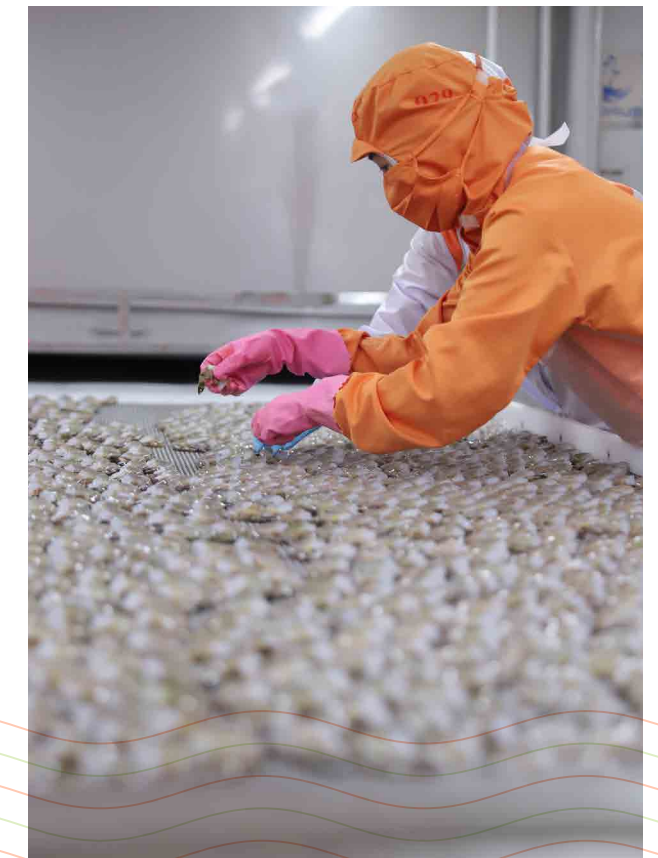
Company Overview



ESTABLISHED IN 1977, PRIVATIZED IN 2005 AND LOCATED IN CA MAU CITY, CAMIMEX IS ONE OF THE FIRST AND OLDEST SEAFOOD COMPANIES IN VIETNAM.

OVER 40 YEARS OF RELENTLESS DEVELOPMENT, CAMIMEX HAS BECOME ONE OF THE LEADERS IN SEAFOOD PROCESSING AND EXPORTING PRODUCERS OF VIETNAM, AS WELL AS BEING THE ONLY COMPANY IN THE COUNTRY TO BE ORGANICALLY CERTIFIED.

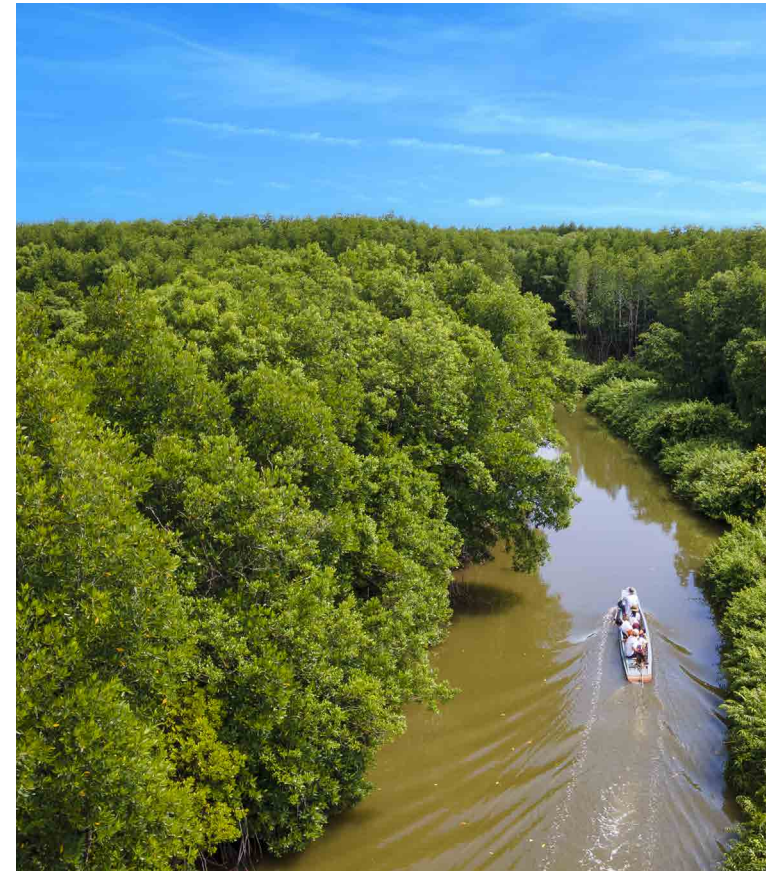
THE COMPANY HAS A STRONG FOCUS ON ORGANIC AND VALUE ADDED PRODUCTS; AND ITS PRODUCTS ARE HIGHLY ADOPTED IN MAJOR SHRIMP-CONSUMING MARKETS.



Business Overview

THE ONLY COMPANY IN VIETNAM THAT HAS SUCCESSFULLY COMPLETED THE FULL ORGANIC SHRIMP VALUE CHAIN

Originating the organic shrimp value chain since 2000 through co-operation with COOP from Switzerland, Camimex is the first and only producer of Vietnam who has successful deployment of certified organic shrimp. The aim for sustainable farming to not only protect natural forest ecosystem but also to maintain healthy and sustainable growth of the company's organic seafood strategy. Such unique strategy earns Camimex the title – Organic Shrimp King.



Organic Shrimp Farming

Organic shrimp is farming naturally, using no industrial feed or antibiotics. The shrimp is grown in mangrove forests of Ca Mau province, where forest area accounts for 50% while shrimp farming area is only 50%.

Camimex manages more than 10,000 ha of linking organic shrimp farming area, equaling more than 35% of total Vietnam's ecological-certified shrimp farming area.



Organic Shrimp Hatchery

In 2015, Camimex organic hatchery farm was officially organic-certified – marking the company's success in becoming the only brand worldwide with complete value chain of organic shrimp.

Camimex secures the entire organic shrimp larvae input sources for both in-house farming as well as farmer cooperatives in the Ca Mau region with capacity over 1 billion post per year.



Shrimp Processing

Total processing capacity of 25,000 tons/year with modern production lines imported from trusted international brands.

Organic processed shrimp: the unique product that only Camimex can offer.

Industrial processed shrimp: traditional and value added processing methodology for a diverse product portfolio.

Corporate Governance

At Camimex, we believe that a strong Corporate Governance System is the foundation for building an upright, transparent and fair working environment, ensuring the long-term sustainable development of Camimex, thereby creating value for the community and shareholders of the Group

Organization chart



Camimex is professionally organized with a division of subsidiaries by function. Each member company is decentralized with clear and specific responsibilities and KPIs. The current organizational chart helps Camimex operate smoothly, cohesively and efficiently.

**... FROM SOUTH VIETNAM LOOKING OUT TO THE WORLD.
CAMIMEX IS RECOGNIZED AS A LEADING COMPANY IN
THE FIELD OF PROCESSING AND EXPORTING FROZEN
SEAFOOD. OUR STRENGTH IS TO PROVIDE ORGANIC
SHRIMP PRODUCTS, VALUE ADDED PRODUCTS
ASSOCIATED WITH SUSTAINABLE BIODIVERSITY.**

Management Team

COMPETENT MANAGEMENT TEAM READY FOR THE NEXT MISSION TO ACCELERATE CAMIMEX'S GROWTH.



Bui Si Tuan (Mr.)
Chairman of Board of Directors

Mr. Tuan is the heart and soul of Camimex. He has led the restructuring of Camimex both at the Group level as well as at Camimex Corp (subsidiary) to overcome the crisis in 2013 and rebuild the company from ground up.

Mr. Tuan is a visionary leader with deep knowledge and experience in finance and accounting. Prior to leading Camimex, he has served various managing roles including Chief Accountant, Chief Investment Officer, and Board Member of Minh Phu Seafood Corp – the leading shrimp player in Vietnam. With his expertise in M&A, company restructuring, and capital raising, Camimex is well positioned to accelerate its next phase of growth.



Huynh Van Tan (Mr.)
Board member cum CEO

Mr. Tan has been working at Camimex for more than 20 years.

Mr. Tan has profound experience in the seafood industry and deep understanding about Camimex business thanks to his long staying at the company. He was appointed to become the CEO of Camimex Group in 2020.



Dang Ngoc Son (Mr.)
Board member cum CEO

Mr. Son has more than 40 years of experience in the seafood industry and earned his bachelor degree in seafood processing. He was the Deputy Director of Production at Stapimex during the 1981-1994 period. By 1998, he led Phu Minh Hung Quang Ninh Seafood Company as Chairman cum CEO, then left the position to join Camimex in 2014.



Bui Duc Cuong (Mr.)
Board member cum CEO

Mr. Cuong has 22 years of experience in the seafood industry. He worked at Minh Phu Seafood Corp from 1997 to 2008 before joining Camimex in 2013. Since then, Mr. Cuong has been a key member of the management team at both Group and subsidiaries level.



Huynh Cong Nhan (Mr.)
Chief accountant

Mr. Nhan has over 20 years of experience in the seafood industry. Before joining Camimex in 2019, he had served in various accounting and supervisory roles at other seafood companies including Minh Hai, Jostoco, Ngan Phu.

Drive our brand, drive change, eco-sustainability becomes ubiquitous

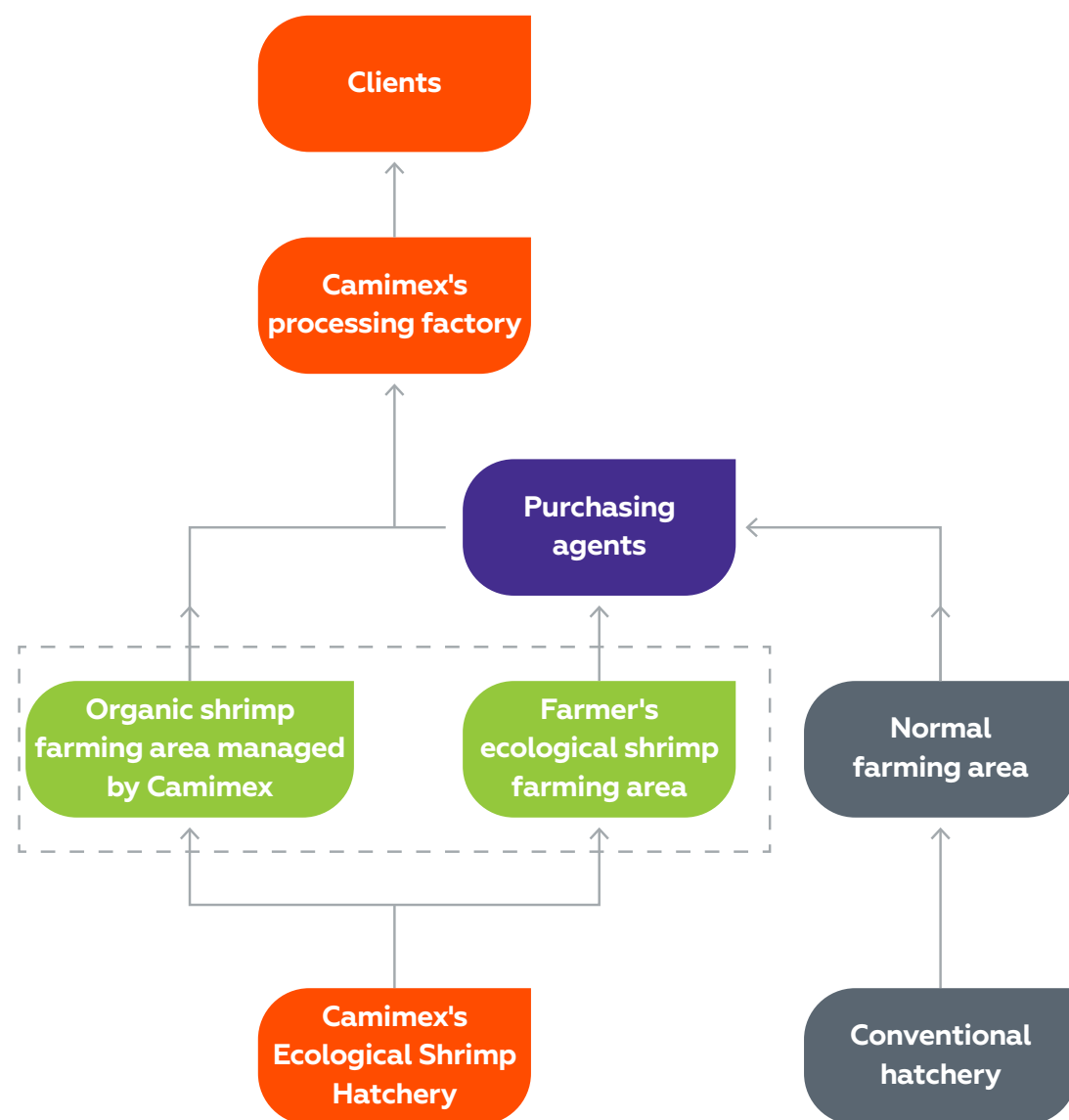


POWERFUL
RESOURCES

Capacity



Value Chain 1

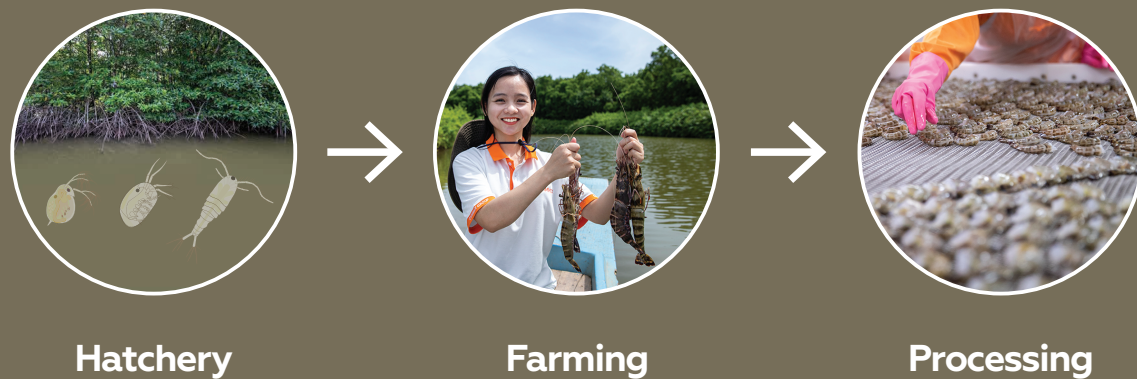


Value Chain 2



The complete ecological shrimp value chain

Camimex is a pioneer in the world and the only one in Vietnam that owns a full ecological shrimp value chain, from seed to export processing.



High-quality products

Camimex always focuses on high-value, good-quality products, as well as value-added products to satisfy the needs of the markets.





Large output and capacity

Ecological farming area of over 10,000 hectares, of which 300 hectares are managed by Camimex and over 9,700 hectares are cooperated with farmers, potential expansion up to 20,000 hectares.

- Current capacity of 25,000 MT/year with value-added products such as: Sushi, Nobashi, Tempura, Breaded, Butterfly, etc.

4
Processing factory

10,000 ha
Area of organic shrimp farming

25,000 MT
Capacity of 4 factories



Achieve international certifications

- The first company in Vietnam to deploy organic shrimp since 2002. The organic certificates are issued by Organic EU, Bio Suisse, Naturland.
- It is more difficult for competitors to imitate Camimex due to certificate standards & conditions are more and more strictly.



Sustainable production

“

Committed to minimizing environmental and social impacts.

Production Activities



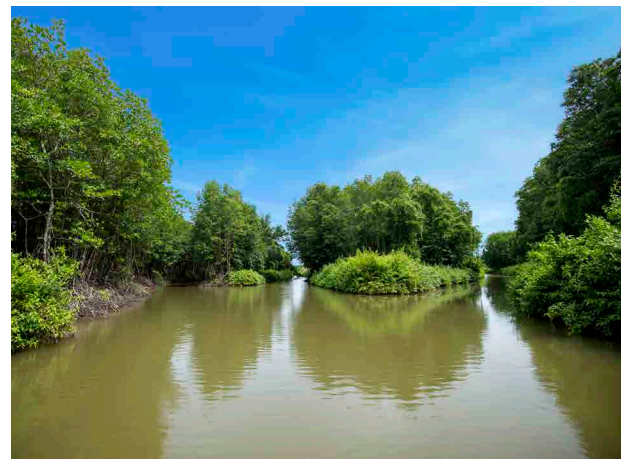
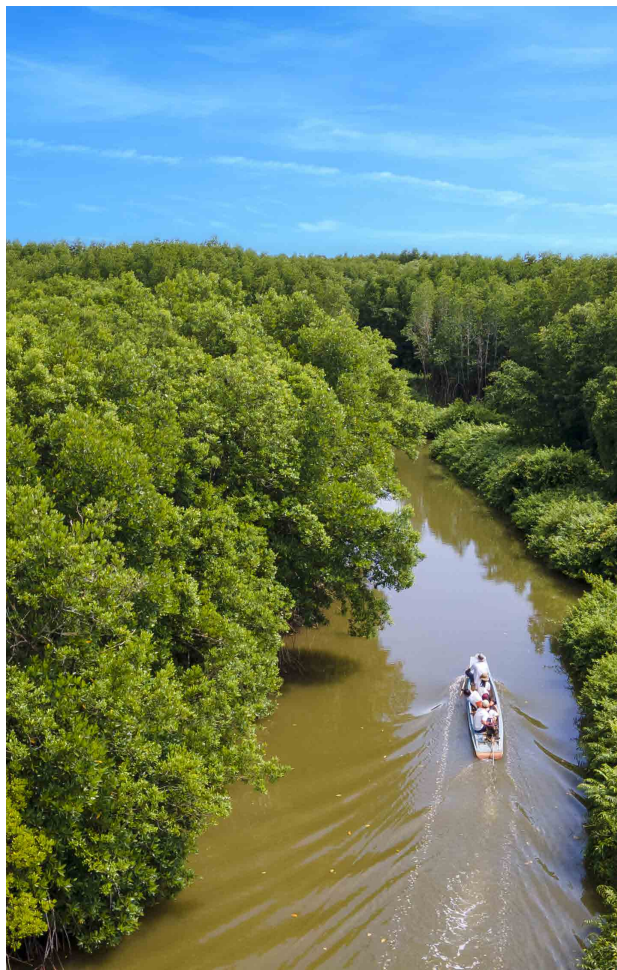
Organic Production

Conservation of mangroves

The farms are located in a protected mangrove area, which maintains a unique ecosystem, the natural habitat of black tiger shrimp. Producing the best quality shrimp by eco-friendly aquaculture has brought very high income to the farms.

To preserve rich biodiversity, Ca Mau farmers apply sustainable aquaculture techniques:

- Activities are managed by social and environmental responsibility plans.
- Responsible use of energy sources.
- Continuous monitoring of environmental impacts.
- Practice management and harvest according to the principles of organic aquaculture.



Organic Production

The rapid growth of the organic sector and the growing demand for organic food over the past 40 years in the international market have prompted Camimex to certify its products according to this philosophy. Our eco-shrimp features and eco-friendly practices are always focused on:

- Do not use: antibiotics, stimulants, growth hormone.
- Very low density: 1-2PL/m² for minimal communication to the environment.
- Do not use: industrial food as bait for shrimp. Nutrients are developed and stored in mangroves by natural tidal water exchange. As a result, it provides a continuous year-round supply of large quantities of algae, eggs and larvae.
- No genetically modified organisms (GMO).



Production Activities



Eco-Shrimp Hatchery

Camimex hatcheries operate with a selective breeding program based on the growth rate and resistance of the stock. Seeds are selected from our shrimp farms in a closed cycle. No wild larvae are allowed in the cycle.



Eco-Shrimp Hatchery

There are two stages in this process: maturation (actual spawning) and larval rearing (shrimp seed).

There is no genetic manipulation involved in this process. 100% without pedicle removal (Regulation 834/EU/2007, Organic Standard).



When new technology combines with people to solve bigger challenges

“

By transforming new technology across our value chain, we have been able to respond rapidly to consumer demand and continue to produce popular and beloved shrimp products on a large scale.

Production Activities



Facilities and people

Camimex is a dynamic company that anticipates and adapts to market needs, customers and trends. We are constantly improving our facilities and investing in our people to meet the needs of new products and updating technology to optimize our processes.



Quality control

At Camimex, we ensure the highest standards of quality, food safety, legality and traceability through rigorous control measures in line with international standards.



Production Activities



Technology innovation

The adoption of new technologies has expanded the efficiency and agility of the plant. It has reduced production costs, while increasing market share in the core market. Camimex often introduces new types of production; one that combines productivity and competitiveness with environmental efforts.

Skills and adaptations

Advanced technologies have enabled our factory workers to tap into new digital skills.



A global brand



“

Doing good is at the heart of everything we do. So when you see the Camimex logo while sipping one of our products, you can feel proud that we're committed to creating a better world for everyone.



We are a force for food's sake



We continue to strive for a future where our food system can feed billions of plates delicious food while keeping ecological sustainability in mind for our planet.

PRODUCTS



Black Tiger Shrimp

| | |
|--------------|----|
| NOBASHI | 01 |
| BUTTERFLY | 02 |
| HOSO | 03 |
| PTO SKEWERED | 04 |



01



02



03



04

Black Tiger Shrimp

| | |
|----------------|----|
| FILO | 05 |
| TORPEDO | 06 |
| HO-PTO BREADED | 07 |



05



06



07



Black Tiger Shrimp

| | |
|---------------------------|----|
| DEEP FRIED FILO | 08 |
| TEMPURA | 09 |
| DEEP FRIED HO-PTO BREADED | 10 |
| DEEP FRIED BUTTERFLY | 11 |



Black Tiger Shrimp

| | |
|-----------------------|----|
| COOKED PTO RING | 12 |
| COOKED SUSHI | 13 |
| NOBASHI BLANCHED TAIL | 14 |
| COOKED HOSO | 15 |





Vannamei Shrimp

| | |
|----------------|----|
| FILO | 16 |
| HO-PTO BREADED | 17 |
| HOSO | 18 |
| HLSO | 19 |



16



17



18



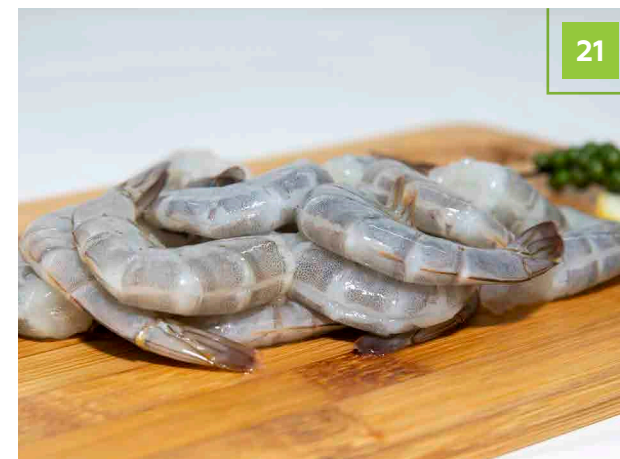
19

Vannamei Shrimp

| | |
|------|----|
| PTO | 20 |
| HLSE | 21 |
| PD | 22 |



20



21



22



Vannamei Shrimp

| | |
|-----------------------|----|
| COOKED PTO RING | 23 |
| COOKED SUSHI | 24 |
| NOBASHI BLANCHED TAIL | 25 |
| COOKED HOSO | 26 |



23



24



25



26

Vannamei Shrimp

| | |
|--------------------|----|
| COOKED PD | 27 |
| COOKED PTO | 28 |
| COOKED HLSO | 29 |
| DEEP FRIED TORPEDO | 30 |



27



28



29



30



Black Tiger Shrimp

Cooked PD

Clients



30 countries CMX export presence, including US, Canada, Switzerland, Germany, Netherlands, Italy, France, England, Japan, South Korea.

Respect, trust and commitment... together we develop sustainably in the global supply chain.



Connect with us



We are always looking for ways to connect with people who share a common interest in a sustainable future.

Contact Us



CAMIMEX GROUP

Head Office

Add 333 Cao Thang Str., Ward 8, CaMau City, CaMau Province, Vietnam

Tel +84 290 3831608 – 3838874

Fax +84 290 3832297 – 3580827

E-mail cmc@camimex.com.vn

Website camimex.com.vn

Representative Office

Add No. 02, 28 Str., An Phu Ward, An Phu – An Khanh Area, Thu Duc City,
Ho Chi Minh City, Vietnam

Tel +84 911 18 71 71

