

16 years ago, Australis set out to raise The Perfect Fish for a Changing World. In 2020, we discovered just how important that was.

COVID-19 changed our lives and our planet in profound and deeply personal ways. 2020 exposed hidden vulnerabilities and demonstrated how diversity in our food system is the hallmark of resilience.

In the face of tectonic shifts in demand, everyone at Australis worked together to rapidly respond to keep our products in stock. We couldn't have done it without your willingness to adapt. Together, we tried more new ideas than we ever thought possible!

Building a better food system is what motivates us every day. There's much more to do and we look forward to collaborating with you to create a Better Fish for a Better World.

2020 By the Numbers

16% fewer

wild fish used to produce each kg by taking advantage of underutilized fishery by-products.



This kept **1 million pounds** of wild fish in the ocean.

y-products. 1.3 million lbs of reduced food waste by supplying

of reduced food waste by supplying flash frozen, rather than fresh fish to our customers.



That is enough to prepare over **5 million** meals.



83 million kgs

of CO2 emissions prevented by shipping our fish via sea vs. air.

That's like removing **95,200** passenger vehicles from the road for one year.





43%

reduction in electricity

usage per fish produced since 2019.

Women leaders

30% of management positions are held by women.



3% increase in women employed from last year in Vietnam.



28%* of our team hold advanced degrees in marine biology and food production.

*Correction to 2019's figure: 27% not 48%.



GROWING AMERICA'S NEW FAVORITE FISH!

Retail distribution doubled to over 6,000 locations.

Introduced skin-on fillets and portions at retail and club stores nationwide.

Barramundi is "on fire" in consumer minds with awareness growing more than any other white fish.1



Datassential



@EATS.OF.EMS

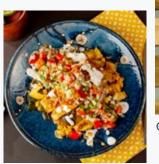
#NEWFAVEFISH



@LA_BOITE



@BE_WITH_MIA



@BADLYBROWN



@WENDAN.VS.WORLD



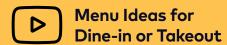




BUILDING RESILIENCY

Supporting the adoption of healthy eating choices amid rapidly changing business conditions.



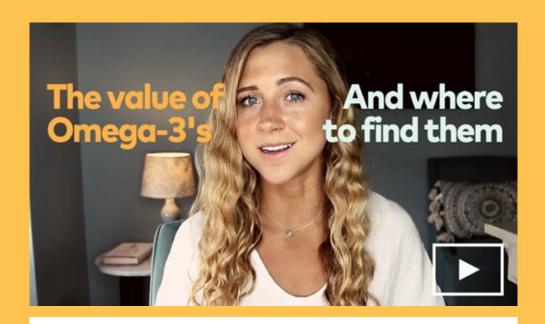


Consumers are shifting their mindset about food

78% believe diet has a major impact on how well your body fights / protects against illness

41% want to increase seafood consumption, even more than plant-based meat substitutes (33% want to increase)

Consumers consider fish to be a top immunity-boosting food, ahead of chicken noodle soup, functional ginger or turmeric.



Barramundi Menu Ideas

FOR DINE IN & TAKE OUT



1 Cumin Grilled Barramundi WITH SMASHED AVOCADO & PICO DE GALLO



3 Crispy Fried Barramundi WITH SAFFRON MUSSELS & CHIVE PISTON



Barramundi Millet Cakes WITH FATTOUSH SALAD



4 Sage Herb Roasted Barramundi
WITH SWEET POTATO MASH & PUMPKIN SEE





Became the world's first ASC Certified farm against the Tropical Marine Finfish standard in February 2021.



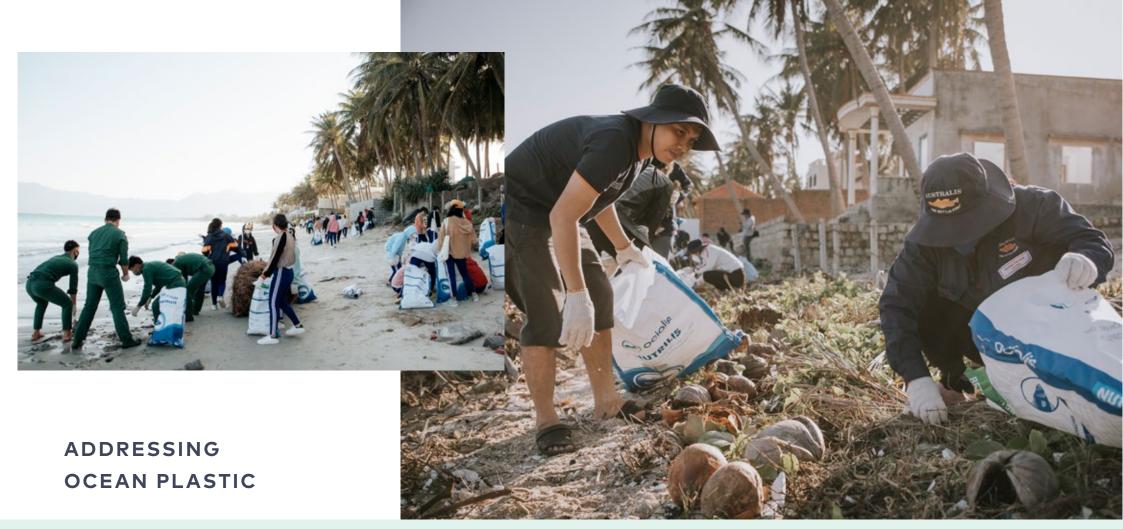
Recognized as one of the Top 25 Sustainable Seafood Companies in North America by SeafoodSource.



Recognized by the Vietnamese government for outstanding contributions to the social and economic development of Khanh Hoa Province.

READ MORE

READ MORE



Celebrated our 21st Green Day coastline clean-up. We inspired schools, businesses, and even the military to join in.

40 tons of trash collected
20 km of coastline covered
2000+ volunteers participated



2018

Established world's

first seed bank for

Asparagopsis seaweed.

2019

Created methods to

reproduce Asparagopsis

and get the spores to

propagate on ropes.

2020

Built the world's first modular

Asparagopsis seaweed hatchery

and nursery to support expanded

demonstration of ocean-based farming.



LOOKING AHEAD IN 2021

To support our sustained growth, we are building a new state-of-the-art processing facility to bring The Better Fish® to more homes and restaurants worldwide.





We'd like to thank Finnfund and U.S. International Development Finance Corporation for the long-term support behind making our growth and this milestone a reality.





@thebetterfish