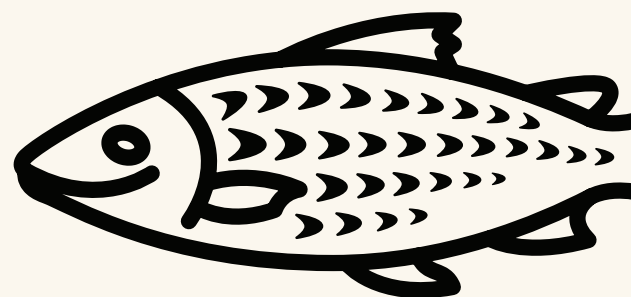




# FOR THE BIG PLAYERS IN THE MARKET.

You need a solution to get the best,  
healthiest, in sashimi grade Salmo  
Salar and a holistic sustainable value  
chain?

## HERE IT IS.





# Your solution to a global change.



## QUADRIGA AQUA

**The worlds biggest and most sustainable aquaculture in a  
sailing ship with zero emission.**

### The Mission

Quadriga Aqua is the solution to increasing global demand for healthy salmon and protein. Our mission is to address the shortage in world fish supply in the most efficient and environmentally sustainable manner.

As global fish demand increases, a supply deficit of approximately 33 million metric tons is expected by 2030: You need sustainable alternatives to RAS and NetCages.

### What we do

We aim to be the world's most sustainable ship-based fish production. Our CO<sub>2</sub> - neutral sailing ship offers a new approach of seafood farming by using wind and renewable energy sources on board of our mobile aquaculture.

We are building the most modern mobile fish farm in the world, sailing thousands of miles a year in the clear and perfectly tempered waters to let it flow through the tanks while our fish population grows. The result: the healthiest Salmon produced in his natural environment you can buy.





## Our transparent offer:



100% organic, fresh, clean and healthy fish which is labelled for 100% transparency.



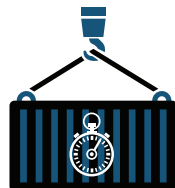
Fixed price for 3 years: 18 US \$ / kg (hog).  
No connection to oil price, energy costs or charter rates. It's all included.



Zero carbon footprint across the value chain, zero emission Sailing Ship offers mobile flexibility.



Direct transportation and minimized supply chain with product processing on board.



Plannable quantities at guaranteed times.



Which means: independence from current productions and market rulers who currently act at the expense of your value chain.

## Problem solved.

### Challenge / Status Quo

#### WHAT YOU CURRENTLY GET:

- Organic waste, possibly disinfectants or antibiotics released into coastal waters
- Waste streams act as plant nutrients and foster the excess growth of phytoplankton and ocean deoxygenation
- Increasing medication for the prevention and control of parasites and other pest control
- Increased risk awareness and health concerns from consumers
- Dependence of fewer market players and lack of sustainable logistics.

### Our Solution

#### WHAT YOU GET WITH US:

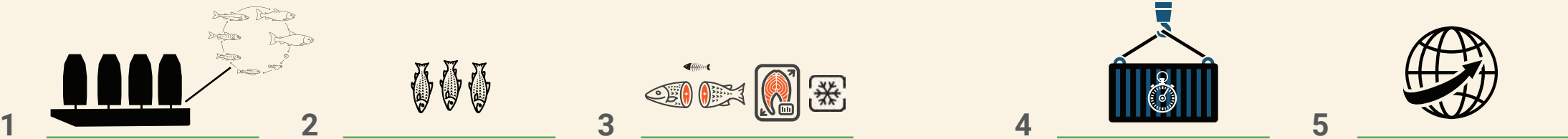
- + No risk from toxic floating algae, warm waters or pollution of the marine ecosystems
- + Use of renewable energies for production, propulsion and transport
- + Reduced production loss through controlled feeding and gentle fish processing
- + Product diversification potential through flexible mobility
- + Sustainable and careful breeding practices

### Results

- + Production Capacities 3.200T fish a year
- + Emission savings up to 96% (= % CO2)
- + Complete processing of the fish on board
- + Blast freezing on board, onward transport with reefer containers.

This allows us an extremely fast and closed cold chain from breeding tanks to your port of destination.

# supply chain **process** from our vessel directly to your destination.



**Farming**

Fish kept in flow-optimized breeding tanks.

Continously supplied with fresh sea-water through opening flaps in temperatures between 10 to 14 degrees celcius max.

**Harvesting**

800 mt fish, 4 times a year.

**Processing**

Fish is skinned, sliced, head on gutted on the boat using Uni-Food Technic fully automatic machinery to ensure 90% boneless fish.

Using Flash Freezing on the boat to extend the shelf life by 7 days - stored in reefer containers – frozen according to customer’s requirement.

**Shipment**

Directly transported (sailed) to suitable port of destination.

**Ports**

Stationed at ports with the highest market prices at any given time.



# Teams & Skills



**Peter Döhle  
Schiffahrts KG**

Project management  
including sales & purchase,  
building supervision



**SDC  
Shipdesign**

basic & detail  
ship design



**Prof. Dr. Kimmerle  
Prof Dr. rer. nat. Uwe Waller**

Aquaculture design  
& marine biology



**Dykstra Naval Architects**

Rigg Design  
(like maltese falcon & black  
pearl)



**Lloyds Register**

Advisory & Class  
Aproval



**Uni-Food Technic  
Denmark**

Fish processing machinery

# be the change.

make yourself independant.

Date

Signed

## Become use of the world’s most innovative & sustainable mobile aquaculture.

- + Certified fish according to EU organic regulation EC 834/2007 + an additional.
- + Certification according to ASC and MSC certification for sustainable premium organic salmon.
- + Certified with our own lable in form of branding on every single fish with a GTIN or QR code for total transparency.

Terms of Contract	
36 months duration	
Acceptance of goods	
Certified salmon, 4 harvests per year approx. 160.000 pieces of whole fish at about 5kg	
Minimum purchase: 1500 mt per year	
Fix Price Guarantee	
Delivered to a suitable port of destination: fresh fish slaughtered with head, on ice in boxes, stored in reefer containers	
Butchered, clean, bled, boneless, head on gutted	
If binding purchase of total production quantity of approx. 3200 mt per year, divided into 4 quarters and <b>against bankable guarantee (what we need to build the ship)</b> <b>we offer you a fix price of</b>	
18 US \$ per kg excl. local tax	

### Additional Marketing Offer:

Each fish can be branded with the SC and your own logo to generate absolute transparency on origin and breeding.What gives you an uncatchable sales advantage.

Brand & logo on the sail surfaces and hull  
Social Media Marketing  
Online Marketing (Website)  
TV Advertisement

Get in contact: [sales@sailing-cargo.de](mailto:sales@sailing-cargo.de)

### You want to be part of the whole plan?

Alternatively, we can talk about financial participation of one or more ships.  
Get in touch: [uk@sailing-cargo.de](mailto:uk@sailing-cargo.de)

# **WE MAKE HISTORY**

# **AND YOU MAKE MONEY**



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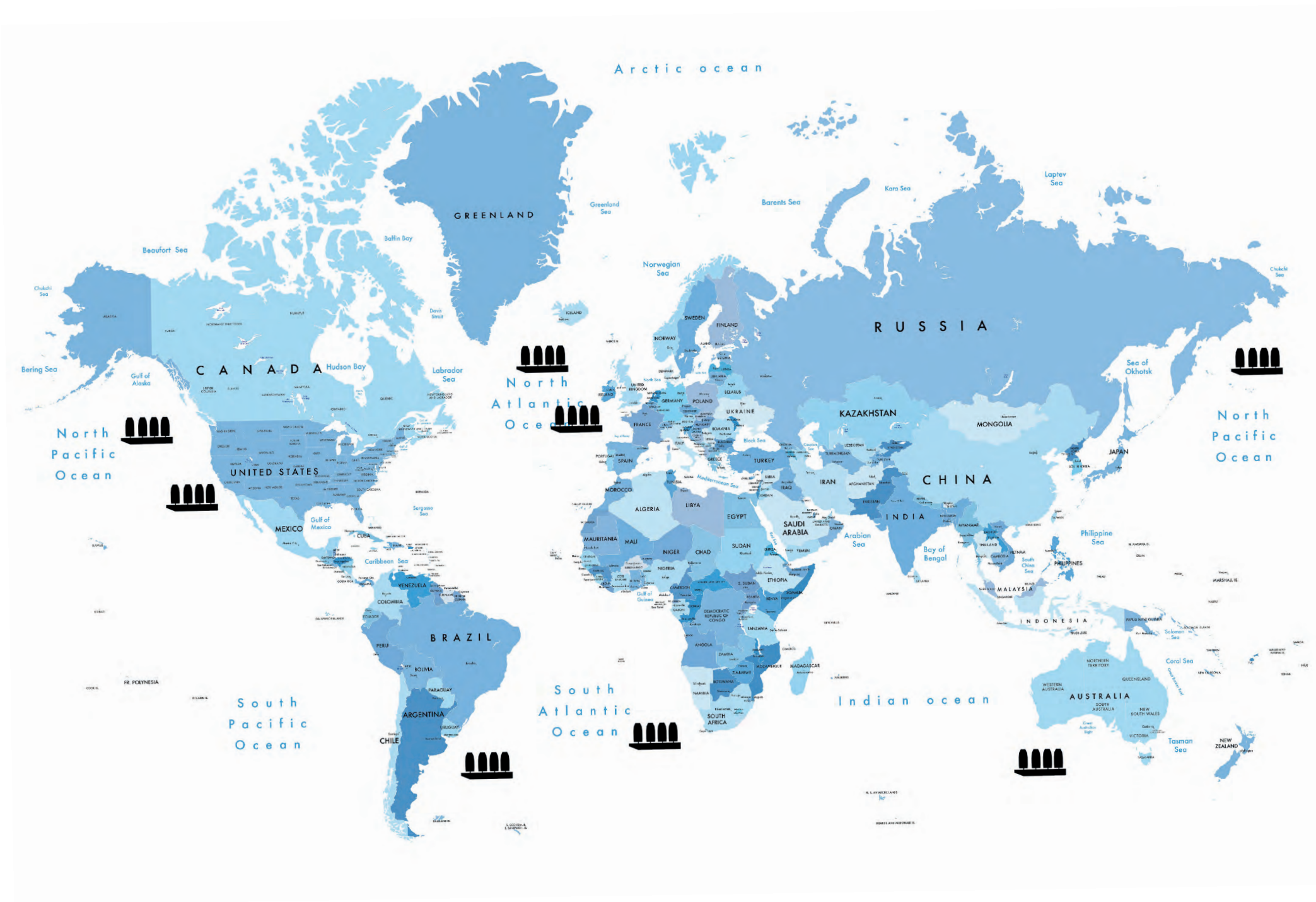


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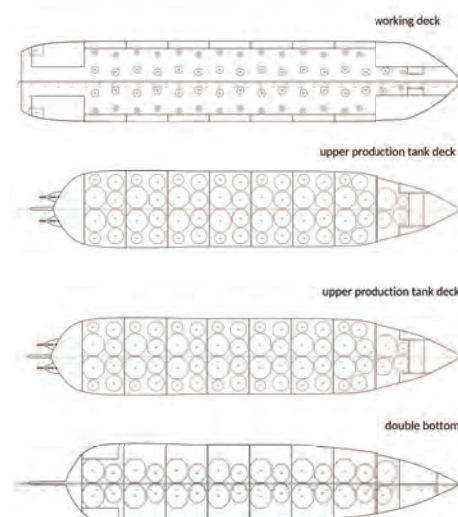
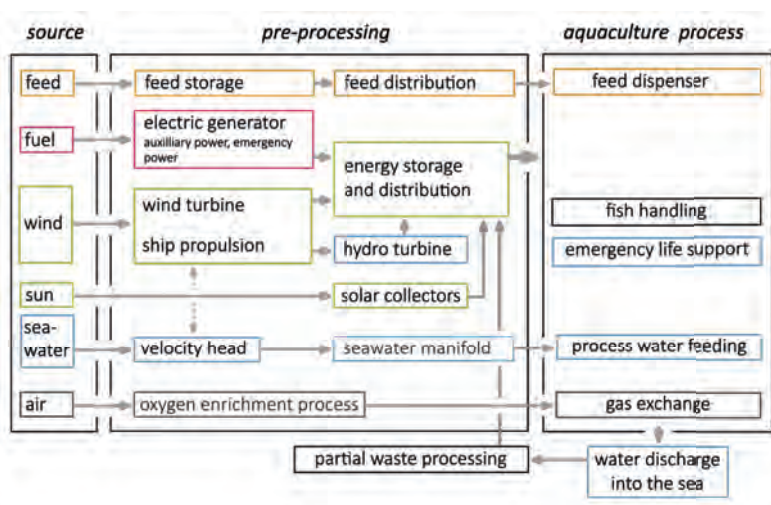




## QUADRIGA AQUACULTURE Combining economics and ecology.

### KEY FACTS PROCESS

- » Operation with 15 independent production lines for fish breeding
- » Various sizes of fish tanks for different stages of growth
- » Implementing tubes for continuous water supply using surplus wind energy to offer an efficient breeding process with minimal waste



### SALMO SALAR



Per 100g	per unit
Calories 834 kJ / 200 kcal	29190 kJ / 7000 kcal
Saturated fat 13,4 g	46.9 g
Of which saturated fatty acids 2,2 g	77 g
Carbohydrates 0 g	0 g
Of which sugar 0 g	0 g
Protein 19,9 g	696,5 g
Salt 0,1 g	3,5 g

These data refer to the main source of supply. In individual cases deviations may occur.

## QUADRIGA AQUA Green. Sustainable. Hybrid.

### KEY FACTS VESSEL

- » Sail Area: 7.200 QM
- » Dyna Rigg Sailsystem: 4 Sailing Masts, single controllable
- » Length Overall 242 metres
- » Height 84 metres
- » Width 45 metres
- » Power Supply: Wind and Water Generator
- » Engines: Hybrid Electric
- » Speed 5-18 Knots
- » Emission Savings up to 98% (=0% CO2)
- » Travel Passengers (10 Cabins/2 Persons)
- » Can approach all global container ports
- » Continuous propulsion through wind energy
- » 100% ecological fish production on board



### Our sailing vessel as an outstanding advertisement tool

Your brand at first sight:

Quadriga Aqua approaches all major container ports across the world.

We want to strengthen our worldwide visibility for sustainable fishing and our partners.

We offer you exclusive and unique brand positioning on our vessel. We offer you prominent brand & logo placement on the sail surfaces and hull of the Quadriga Aqua.

