"" C O MAY I C O LA " I 9 5 6

The sea inspires us, quality sets us apart.



Comavicola: Specialists in Frozen Seafood Products

We have always placed great importance on listening to our customers, offering expertise and experience to best meet their needs. This approach is one of the fundamental pillars of our work.



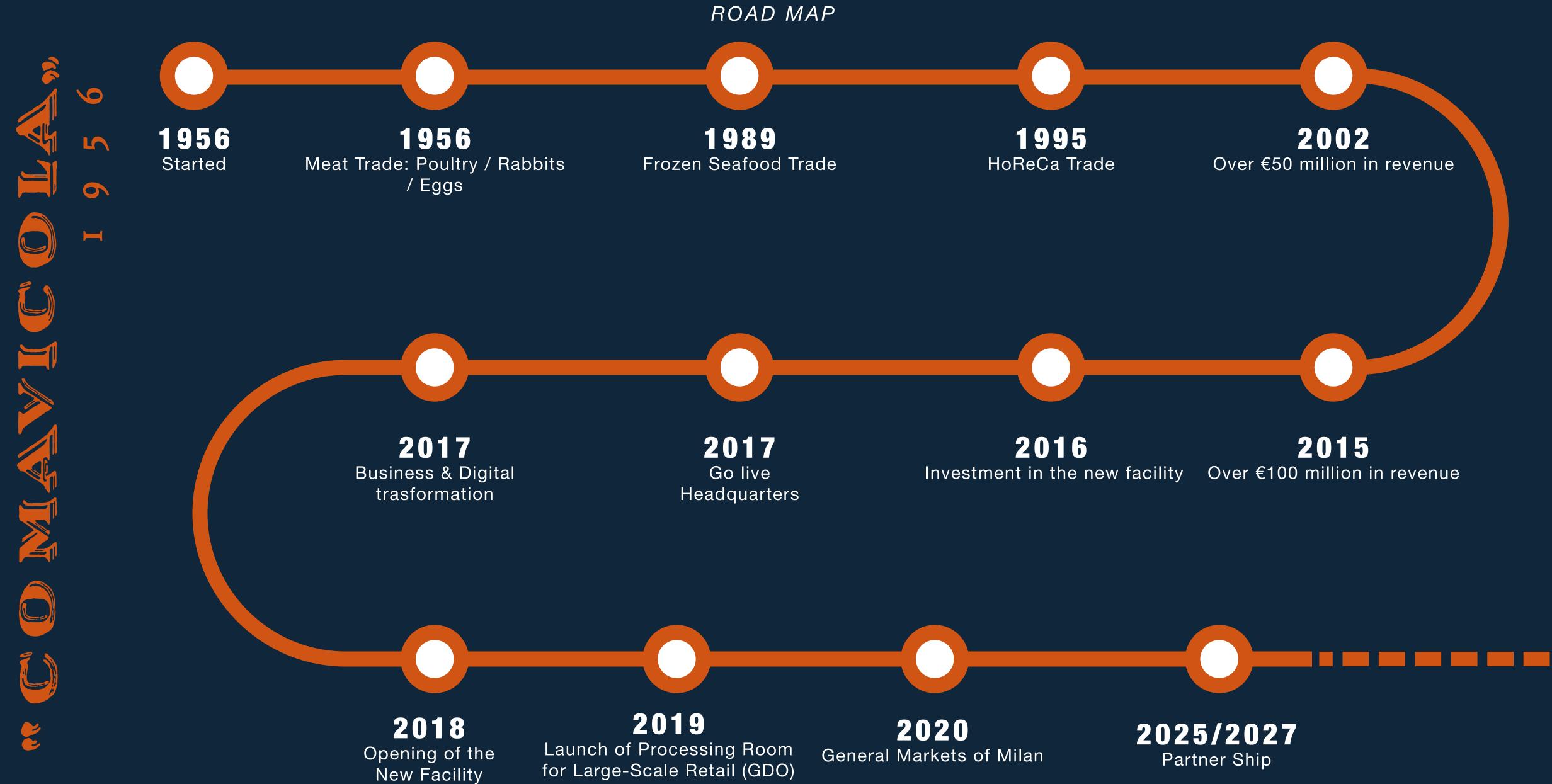
We source products from various fishing areas to best meet the needs of the market.

We ensure quality and safety through highly specialized technological services, delivered with professionalism and promptness.

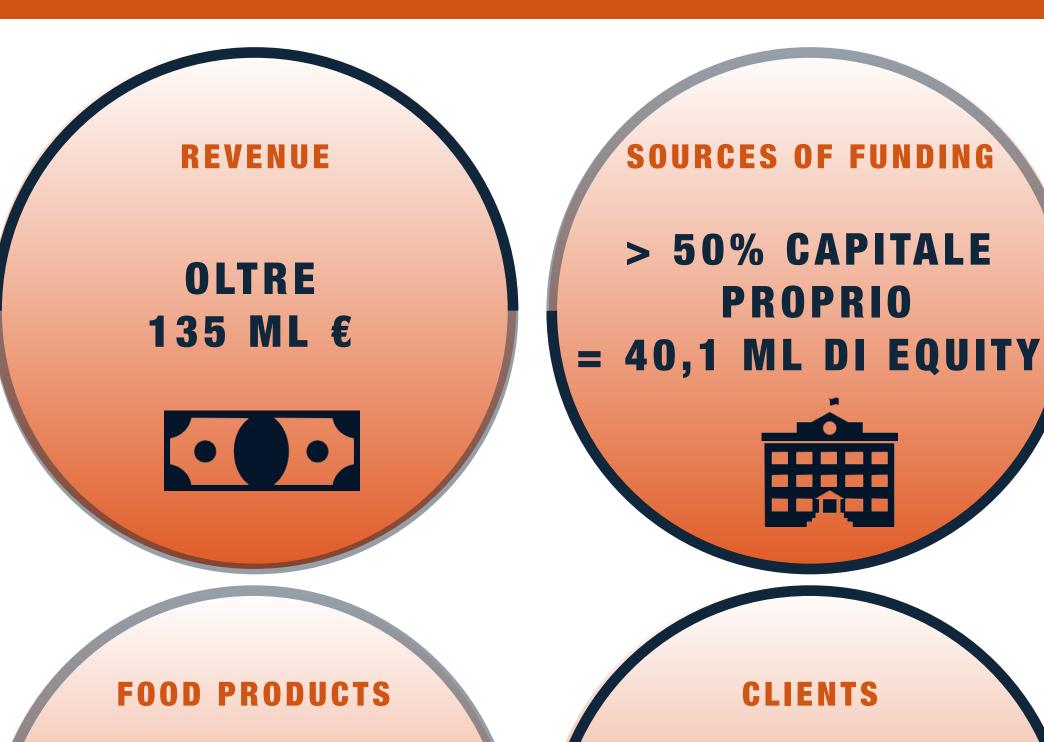




SINCE 1956



KEY NUMBER



> 1000 REFERENCE

> 750 REF.

FROZEN SEAFOOD

CLIENTS

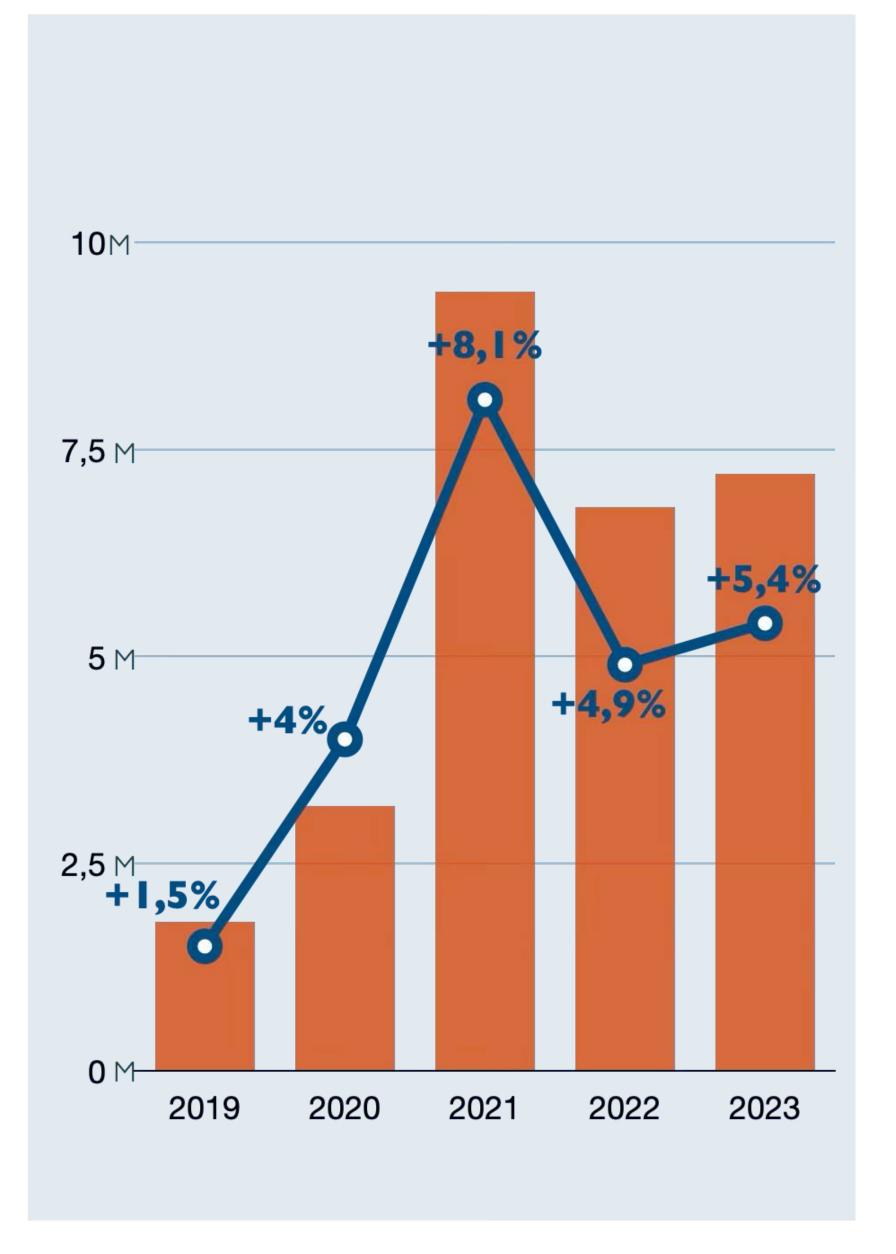
> 2000 CLIENTS
LOW TURNOVER

EMPLOYEES 50 EMPLOYEES 13 SALES AGENTS 30 COLLABORATORS LOGISTICA (35 VEHICLES)



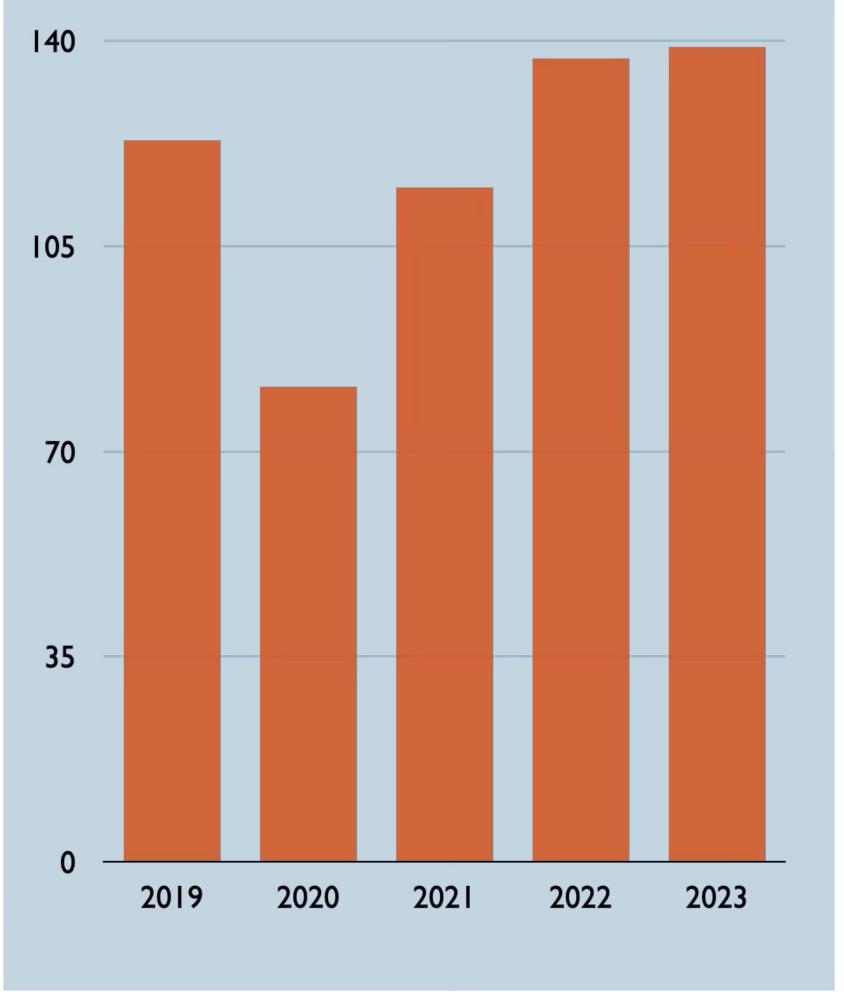
EBITDA (€/MIL)

The percentage refers to the ratio between EBITDA and revenue for the relevant fiscal year.



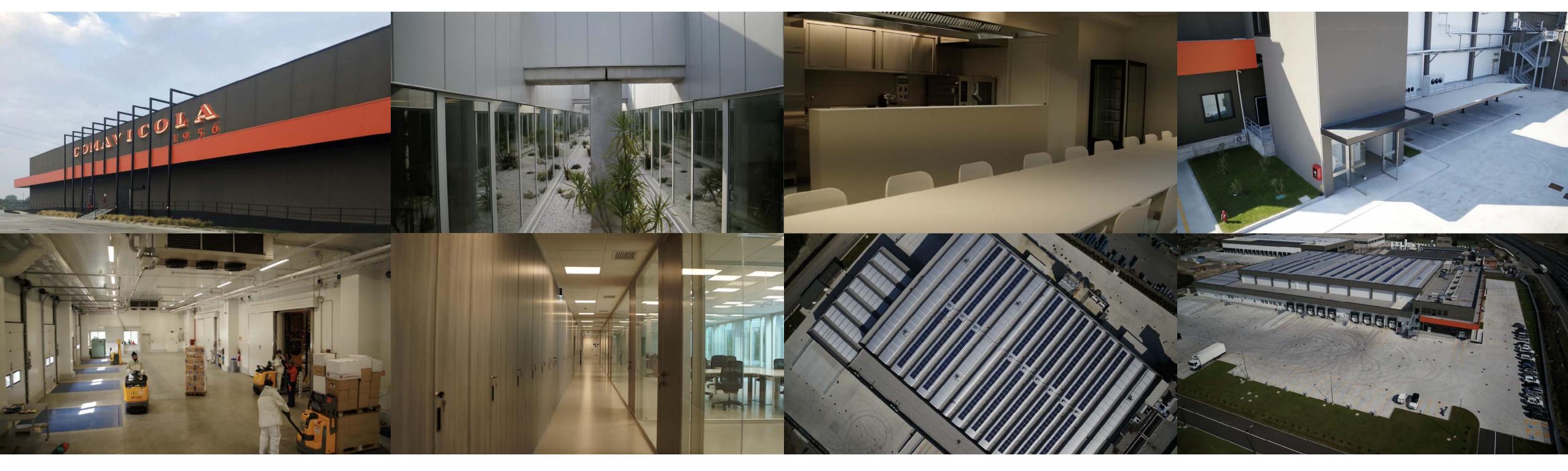
REVENUE (€/MIL)

The percentage refers to the revenue increase compared to the previous year.



HEADQUARTERS

Built Area: 9,478 sqm



Comavicola's new headquarters, located in Pioltello on the outskirts of Milan and inaugurated in September 2017, covers a total area of 32,045 sqm. It features 5,405 sqm of cold storage rooms, a 1,060 sqm food processing area, and a kitchen dedicated to show cooking and tastings, all supported by a more efficient and effective logistics system. The fully centralized and technologically advanced facility also includes a dedicated processing room and a cash & carry retail point.

TOTAL AREA 32.045 sqm

5405 sqm

Low-Temperature Storage Area -25°C e 0°C

1500 sqm

Processing Area

10.426 sqm

Area Piazzale e visibilità interna

1942 sqm

Loading/Unloading
Dock Area

661 sqm

Technical Areas

8.743 sqm

Green Area

1000 sqm

Office

770 sqm

Ancillary Areas

1.721 sqm

Parking Area

INFORMATION SYSTEMS

In Comavicola's growth journey, technological innovation plays a strategic role. The introduction of advanced systems, such as the new Warehouse Management System (WMS), has enhanced operational efficiency through technologies like voice speaking, which supports warehouse operations.

Logistics has also been strengthened with the implementation of a Transport Management System (TMS), which optimizes deliveries by integrating maps, geolocation, and intelligent algorithms. The system enables real-time tracking, providing customers with timely updates on the status of their orders.

WMS
(JEElog di SIPE)

TMS (Roadnet)

plan and manage delivery routes for the restaurant industry

Sistema Voice Picking (VoCollect)

For warehouse goods handling

OPERATIONAL Parameters

6463

Pallet Positions:
5,931 side-by-side (Spalla/Spalla) positions
across 4 levels

532 drive-in positions across 3 levels

796

Ground-Level Picking Positions

30.000 / YEAR

Pallet Handling per Year (+18,000 Tons/year)

300 / DAY

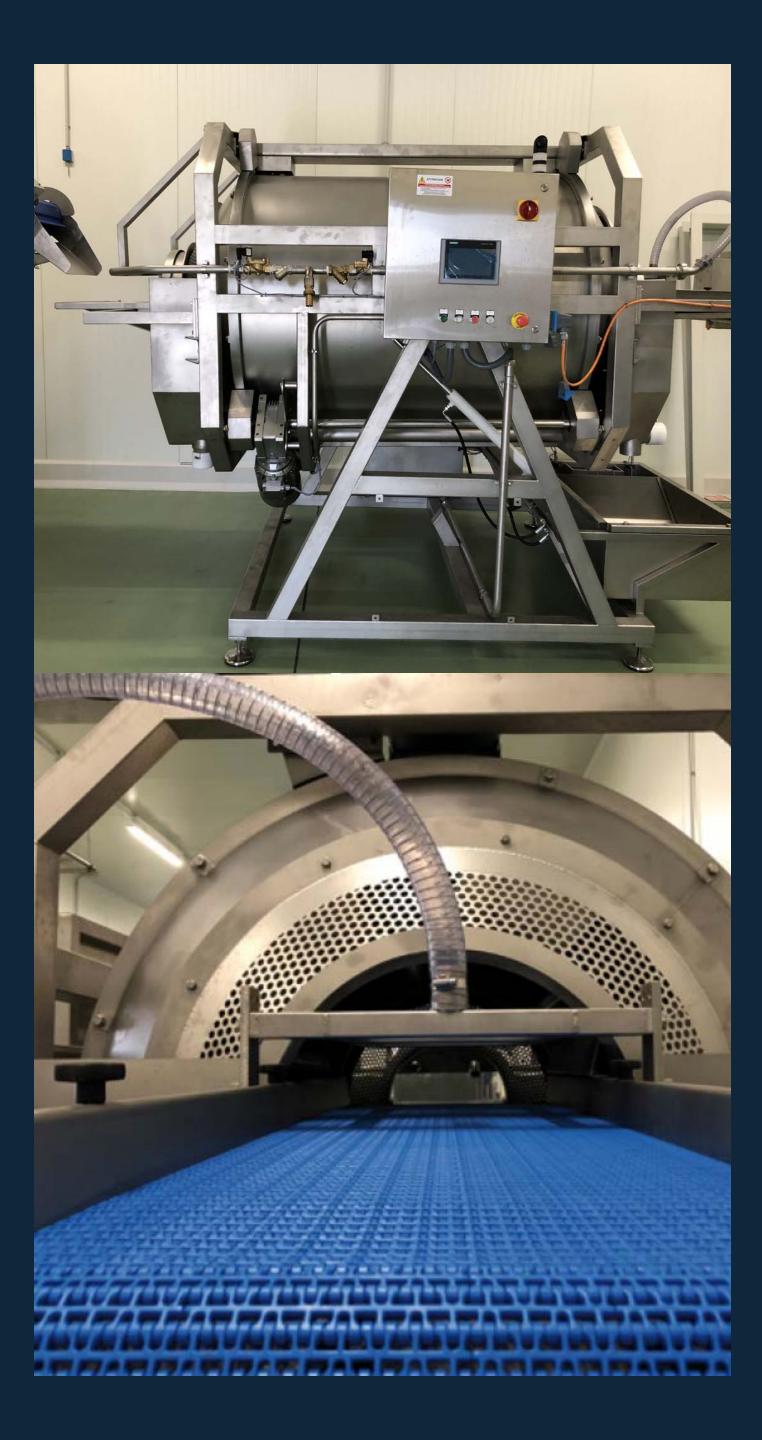
Average Inbound/Outbound Flow: Pallets per Day

500.000 / YEAR

Order Lines: 90% fulfilled using the voice-picking system

22

Vehicles for Daily Deliveries to Over 250 Clients (Home Delivery for the Restaurant Sector)



PROCESSING ROOM

Over 30 machines among the best on the market

The 1,500 sqm food processing area is equipped with around 30 state-of-the-art machines, including a multithead weighing packaging machine by Ishida and a Multivac packaging machine—both ideal for meeting the high standards required by the large-scale retail (GDO) channel.

The operations are structured across three main lines:

"Mollame" Line: dedicated to the processing of cuttlefish, squid, and the curling of octopus.

"Cutting" Line: for tuna, swordfish, and o ther fillets.

"Mix" Line: for the preparation and packaging of premium-quality seafood salads and ready-made sauces.

Each line is equipped with advanced control systems: all products undergo strict safety checks using metal detectors and X-ray machines to ensure the highest standards of food safety.



Procurement Map We source the finest products

from over 30 countries. We have established long-standing and exclusive partnerships



Fornitori %

Equador 24% Thailand 21% Spain 20% Italy 7,7% United Kingdom 4% Oland 4%

MOROCCO FRANCE TUNISIA CINA REPUBBLIC OF COREA GREECE INDONESIA SOUTH AFRICA MALAYSIA

VIETNAM NAMIBIA BELGIUM DANIMARC NEW ZELANDD CILE INDIA CANADA PORTUGAL

IRELAND ARGENTINA SLOVENIA USA GHANA ALBANIA MESSIC 0 TURKEY AUSTRIA

SEA FOOD PRODUCTS TOP QUALITY

We carefully select fishing areas for our sourcing.





Sashimi-Grade "Superfrozen" Tuna

Alaskan Black Cod (Sablefish)



Ecuadorian Vannamei Prawn Tails (Santa Maria)

Whole Langoustines Frozen On Board



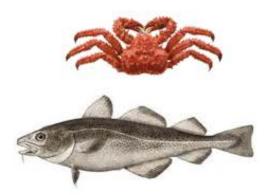
Australian Amberjack Fillet



Artisanal Moroccan Octopus Cooked Octopus Tentacle - Morocco



Sockeye Salmon Fillet - Canada



King Crab Claws

Center-Cut Fillet of Soaked and Desalted Cod



Canadian Scallops



BRAND

WHOLESALE/HoReCa



BRAND

G D O







TOP PARTNER

WHOLESALE

Ho.Re.Ca

















































