



In Cabo Vírgenes we catch, process y commercialise seafood.



BRCGS
Food Safety

Our plant in Palencia is under
BRCGS and IFS certification
following its food safety
regulations.

IFS
Food





Locations

We are in Argentina and Spain. We export worldwide to over 75 countries.

We are in



ARGENTINA

Cabo Vírgenes Argentina

Factory and office: Port Rawson
Commercial office: Buenos Aires



SPAIN

Cabo Vírgenes España

Factory and head office: Palencia
Commercial office: Vigo and Canary islands

We export to over 75 countries.



Argentine:
Buenos Aires
Port Rawson



Spain:
Palencia
Vigo
Canary islands



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Our History

Our evolution.

In 2008, we acquired two fresh fishing vessels: the Cabo Vírgenes and the Nueva Esperanza, and also the Rawson plant from the Pescanova Group.

On 18 January 2012, Cabo Vírgenes España was established in Palencia, a company that became the international operations and logistics centre.

In 2016, two factory beam trawlers boats were acquired: Mar de Oro and Anita Álvarez, each has a fishing capacity of 1,400 tons.

In 2017, the reprocessing plant was built in Palencia, with automatic peeling and cooling lines with the latest CO2 technology, totally innocuous, contributing to the reduction of the carbon footprint.

In 2019 brings the launching of the Luca Santino, the first fresh ship in the Argentinian fleet with liquid ice, once again betting on quality. Other vessels of El Malo I, Sofa B, and Natale, also started operating in 2019.

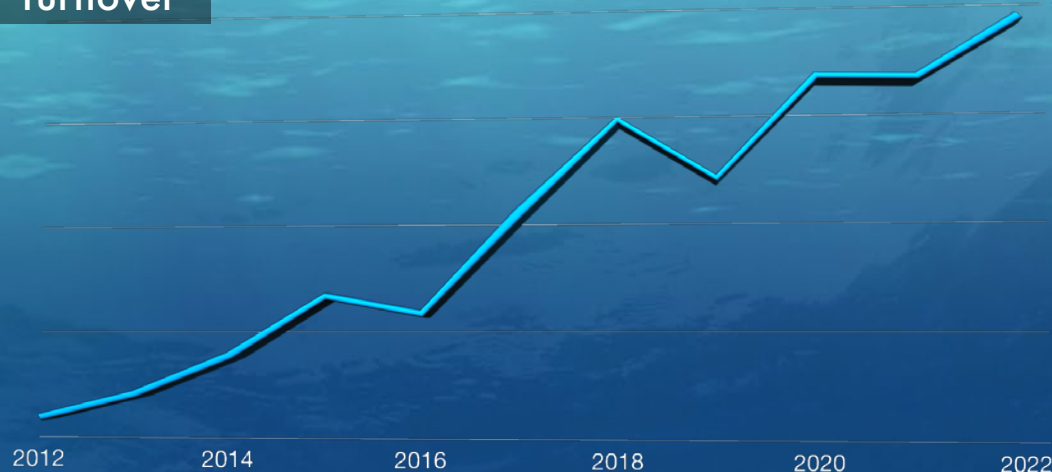
In 2020, the Ecoprom plant was acquired in the city of Comodoro Rivadavia, next to Perla Negra, expanding the range of products to include Argentine hake. Espartano also joined to the fleet.

In 2021 in Rawson, Argentina, our own dock is built in the port of Rawson to speed up unloading even more.

In recent years, the fleet has been strengthened through partnerships and acquisitions to supply the company's own plants. **Production has also been reinforced**, with a current production of over 120 tonnes/day, with annual growth of over 150%.

In 2022, the expansion of the plant and the refrigerated warehouse in Palencia is completed, increasing **storage capacity in Spain to more than 5,500 tonnes**.

Turnover



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Our facilities

Production capacity at our facilities

CABO VIRGENES SRL

Production capacity:
• **120 Tn. per day**



Plant of Rawson

CABO VIRGENES ESPAÑA S.L.

- **2000 Tn. per year** of value-added product
- **5500 Tn.** of storage capacity



Plant of Palencia



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Our facilities

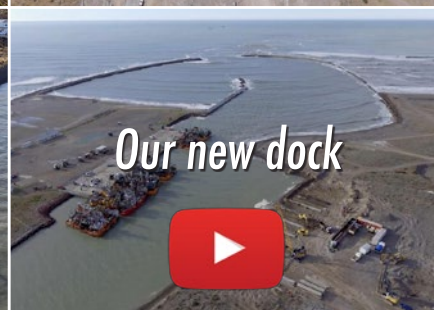
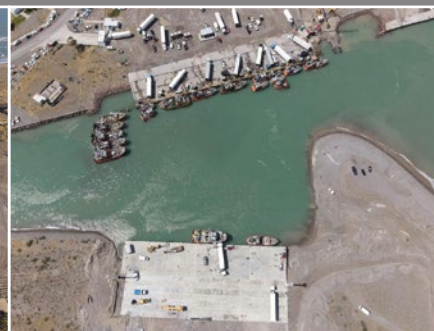
We are expanding and improving our facilities in Argentina and Spain.



ARGENTINA Cabo Vírgenes Argentina

Construction of a new own unloading dock in the Port of Rawson.

It is one of only two privately owned fishing piers in Argentina.



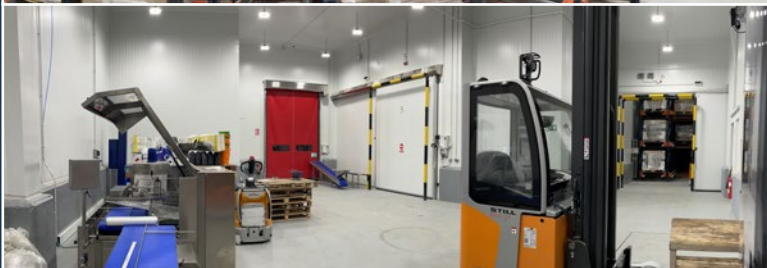
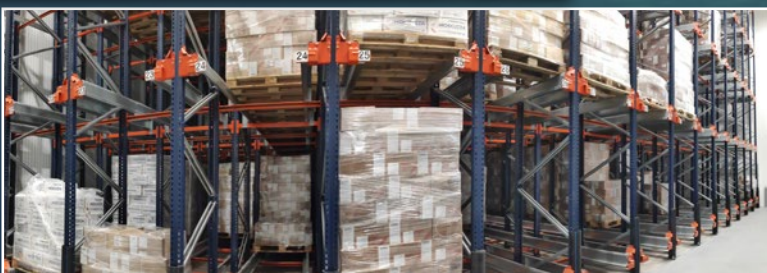
Our new dock



SPAIN Cabo Vírgenes España

Expansion of the plant for new lines and value-added products.

Increase in semi-automatic storage capacity to more than 5,500 tonnes in Palencia.



New plant and refrigerator



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Factors that make us different

What makes us unique.

INNOVATION

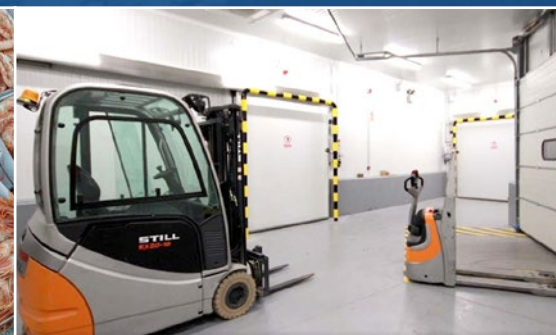
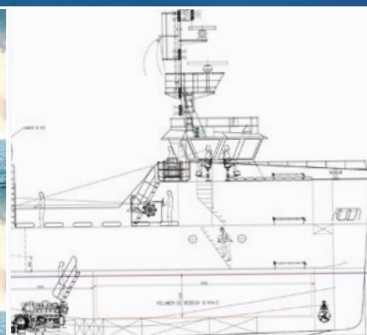
- First to use **protective glazing**.
- First to **put windows** in the cases.
- First to **shrink-wrap** the case and master.
- First to **peel in Spain** and first to use **peeling machines in Argentina**.

TECHNOLOGY

- First to have **double deck vessels** in Rawson's fleet.
- First to implement **liquid ice technology** on board in Argentina.
Luca Santino (2019)
Aton (2022)
- First to launch a ship with **Inverted Bow**.
Espartano (2020)

VERSATILITY

- Fleet of **multi-purpose vessels** With the capacity to fish all year round, in the national and provincial campaigns.
- Large storage and production capacity:
 - **100.000 m³ of refrigerated chambers.**
 - **10.000 Tn/year of processed product.**
- **Own dock**, there are only 2 private docks in Argentina.





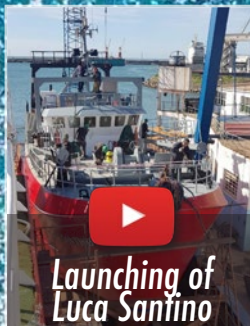
Argentine fleet

FAO 41

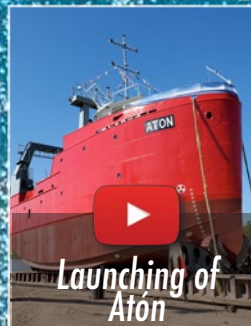
© Rawson
© Camodoro Rhyadevia



Launching of
Espartano



Launching of
Luca Santino



Launching of
Aton



Inside
Espartano

FROM PATAGONIA TO THE WORLD



Sofia B

Our fleet

FACTORY BEAM TRAWLERS



MAR ESMERALDA

COASTAL FISHING SHIPS



SOFÍA B
NATALE
EL MALO I
PERLA NEGRA
ESPARTANO

HIGH SEAS FISHING SHIPS



LUCA SANTINO
ESPARTANO
ANITA ALVAREZ
MAR DE ORO
ATON



El Malo I



Natale



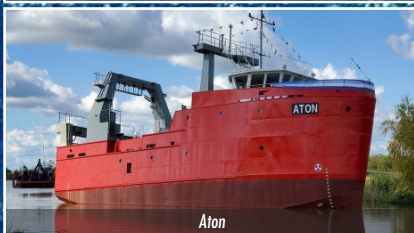
Perla Negra



Sofia B



Espartano



Aton



Mar Esmeralda



Mar de Oro y Anita Álvarez



Luca Santino



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Our products



Red shrimp (*Pleoticus muelleri*)

Origin: Argentina. Zona FAO: 41.
Fishing method: Extractive fishing.
Fishing gear: Otter twin trawls.

Whole and tail (HOSO / HLSO)

Standard formats in master box: 2x7kg 6x2kg 12x1kg 10x800gr 20x400gr



L1
(10-20 Pcs/kg)



L2
(20-30 Pcs/kg)



L3
(30-40 Pcs/kg)



C1 - (30-55 Pcs/kg)

C2 - (55-100 Pcs/kg)

CR - Broken (30-100 Pcs/kg)



C1 - (30-55 PPKG)

C2 - (55-100 PPKG)

CR - Broken (30-100 PPKG)

Added value formats

In master box: Doy-pack: 800g. 1Lb. 2Lb.



HLSO IQF
Tail



EZP
Easy peel



PD
Peeled and deveined



PDTO
Peeled and deveined
"Tail on"



Brochettes
Red shrimp



Red shrimp
Carpaccio

Packaging



Cases (shrink-wrapped)

Master carton (shrink-wrapped)



Skin pack



Doy pack type



Bulk

Formats

Cases (shrink-wrapped)		Doy pack type	Skin pack
Sea frozen:	Land frozen:	900 g.	200 g.
2 kg.	7 kg.	800 g.	250 g.
	2 kg.	400 g.	
	1 kg.		
	800 g.		
	400 g.		



Our products - Ready To Eat



Red shrimp carpaccio



Species: *Pleoticus muelleri* | Origin: Argentina. Zona FAO: 41 | Manufactured in Spain.



Carpaccio slides ready to plate without thawing.
Wait 5 minutes before dressing.
100% red shrimp meat.

Format:

Box: 25 x 2 units packed in bulk.

Box: 20 x 2 units per envelope.



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Our products - Ready To Eat



Argentine shrimp elixir

Species: *Pleoticus muelleri* | Origin: Argentina. Zona FAO: 41 | Manufactured in Spain.

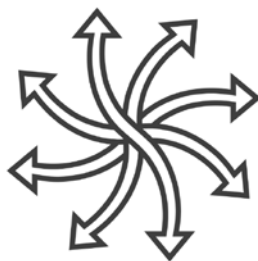


Shrimp concentrate with great flavouring power.
A product to enhance preparations such as pasta,
rice, salads and soups.

Format:
100 ml bottle in case.

PROFITABILITY

Enjoy the quality and freshness
of shrimp in every spoonful,
without breaking the budget.



VERSATILITY

Versatile and delicious,
it adds a touch of
distinction to many of
your favourite dishes.

PREMIUM PRODUCT

¡Taste the chefs' best kept
secret!



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UNIÓN EUROPEA

FONDO EUROPEO MARÍTIMO
Y DE PESCA (FEMP)



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