



**ASX:AS1 Export and Spat Update**  
**23 April 2018**

Angel Seafood Holdings Ltd (the Company/Angel) is pleased to provide an update on its steps towards supplying export markets and its receipt, and outlook for future receipts, of spat (juvenile oysters).

**Export Update**

This week Angel's founder, Zac Halman, will attend Food and Hotel Asia (FHA2018 – Stand 8B3-08) Trade Show in Singapore with the Company's export partner, Mulwarra Export Pty Ltd. FHA2018 is one of Asia's largest tradeshows and the Company is proud to present its products to current and potentially new export customers; the Company's brief marketing presentation is included with this announcement. Zac Halman commented:

*'FHA2018 presents a great opportunity to showcase our oysters to key export customers. It presents an ideal opportunity to re-engage with past, and potentially meet new, export clients especially now that Angel has confidence in its supply and quality for the upcoming export season.'*

Angel expects to start supplying export markets during this financial year.

Angel is pleased to also report that the commissioning of its Oyster Processing and Export Facility (previously announced on 27 Feb 2018) is progressing well. The Angel team has conducted a full site clean-up and the on-site refrigeration has been recommissioned. It is anticipated that the Company will commence distributing oysters for the domestic market from the site in the near future. Export capability, from this site, will then commence once the Company achieves AQIS Approval.

**Spat Update**

The Company wishes to report that it received further spat last week. Reporting from the hatcheries suggests that supply and condition of spat continues to improve with more spat forecast to be received in the coming months. The Company expects spat supply to normalise throughout FY19.

**Further Information**

Any questions or requests for further information should be directed via email to:

[chairman@angelseafood.com.au](mailto:chairman@angelseafood.com.au)

Angel's Marketing Information for FHA2018:



# PACIFIC OYSTERS



## ANGEL SEAFOOD'S AWARD WINNING, ORGANIC & SUSTAINABLE CERTIFIED OYSTERS



### Award Winning Pacific Oysters



Mulwarra supplies fresh Australian Pacific Oysters sourced directly from Angel Seafood - the only certified sustainable and organic pacific oyster producer in the world

**ORGANIC • SUSTAINABLE • NO CHEMICALS**

Angel's world class oysters are farmed and harvested in Eyre Peninsula's pristine Coffin Bay in South Australia. The unspoiled, nutrient-rich waters of Coffin Bay give Angel naturally-grown oysters a 'sweet ocean' taste, without the need for food or chemical additives.



### Health benefits of eating Pacific Oysters

Farmed Pacific Oysters have naturally high levels of many nutrients and are a good source of :

**OMEGA 3 FATTY ACIDS • IRON • MAGNESIUM**

