



Company Announcement – dated 27 Feb 2018

Angel Seafood Holdings Ltd (ASX:AS1) Acquires Purpose Built Export Packing Facility

Recently listed Angel Seafood Holdings Ltd (AS1) is pleased to announce it has entered into a conditional contract to purchase a purpose-built seafood export and packing facility for \$400,000 (excluding legal costs and stamp duty). The contract is subject to legal due diligence.

The purpose-built Export Packing Facility and Cold Storage Site is in the Port Lincoln Industrial Park, SA. The acquisition will allow the Company to fast track its export market development and allow many other business synergies. Company founder Zac Halman commented:

'We were planning to build an export facility at our processing factory in Coffin Bay. However, this new facility is significantly larger than what we planned to build and is a similar cost. It's also ready immediately which gives us a 12-month head start.'

'This acquisition will offer so much opportunity to Angel, not just on the export side.'

Acquisition Highlights:

- Purpose Built Cold Storage and Export Packing Facility
- Previously Government accredited for export of seafood
- 2316m² site zoned industrial
- 504 m² fully equipped seafood processing facility including:
 - o 120 m² packing room
 - o 234 m² processing area
 - o 125 tonnes of refrigerated and freezer storage
 - o Separate blast freezer
 - o Associated offices and storage areas

Tim Goldsmith, AS1's new Chairman, commented:

'To purpose build a site of this calibre on close to a 1-acre allotment in the Port Lincoln Industrial Park would be in the range of \$800,000 and take a minimum of 12-months to achieve.'

'The facility will offer the Company the ability not only to explore export opportunities in the near future, but it is also large enough to cater for the planned growth in volumes as we execute our business plan.'

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Acquisition detail:

The facility is ideally located in Port Lincoln, two hours south of Cowell and 30-minutes east of Coffin Bay. Its location will allow further synergies in how the Company will move, process and handle its oysters between these bays.

The large amount of existing cold storage, double what was planned in the Coffin Bay facility expansion, will allow the Company to store and stockpile oysters in a controlled environment, which will be beneficial during periods of peak demand such as Easter and Christmas.

Next Steps:

Providing the legal due diligence is successful then the Company will look to take possession of the facility ASAP and then commence a period of site clean up and recommissioning of the plant and equipment. Once fully operational the Company will apply to have the site re-accredited for export.

In the interim the site will be used to process and store oysters for sale to the domestic market. It is anticipated that oyster sales volumes will re-commence from April 2018; Company management are confident that the site will be operational by this time.

The Coffin Bay facility extension, as detailed in the Company's recent prospectus, will still go ahead but the plans will now change with the focus now being on optimising the facility for grading and processing oysters rather than establishing an export capability. The Company anticipates the Coffin Bay extension will now cost less due to this acquisition.

Further Information:

Any questions or requests for further information should be directed via email to: chairman@angelseafood.com.au

Acquisition Photos:

Facility as viewed from the front:



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Processing and Packing Rooms:



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