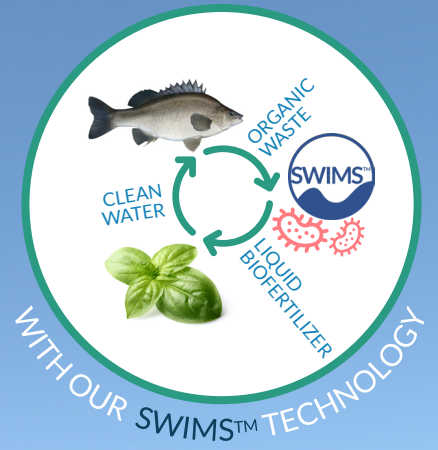
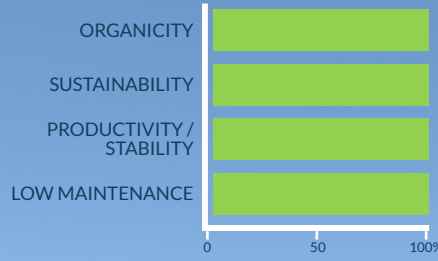


With our nature-based modular technology, we have hacked the closed-loop balanced aquaponics systems, making it simultaneously long-term productive, cost-efficient, highly safe and sustainable, while growing the best organic tasty fresh food, supplying healthy and sustainable conscious consumers in large cities, in a totally circular and Farm to Fork approach.



Raising 5.8 M€ for the first large-scale commercial unit

- ✓ Highly productive and sustainable technology, tested & validated (SWIMS™ - Solid Waste Integrated Management System)
- ✓ Tastiest and Ω-3 fatty acids-rich fresh certified fish
- ✓ Sustainable «vegetarian» fish (full plant-based fish feed)
- ✓ Fresh certified organic herbs, leafy greens and fruits
- ✓ Secured local market (local public schools canteens and supermarkets)
- ✓ Farm to Fork, with the 1st unit reaching a market of 2 million consumers
- ✓ Carbon neutrality
- ✓ Zero waste, zero pesticides and zero water waste
- ✓ Educational guided tours for school groups
- ✓ 44% ROI average per year (one unit) *
- ✓ 61% EBITDA-To-Sales Ratio *
- ✓ 3-year Payback
- ✓ The most experienced team in RAS and Aquaponics



480
tons/year

Why is FnG an aquaculture growing successful business formula?

Because it's easy and local:

Flexible and easily replicable for the outskirts of large cities.

No need for huge infrastructure investments and for bureaucratic and time-consuming Environmental Impact Assessments (EIA).



100
tons/year



Fresh and pure food from sustainable highly efficient aquaponics technologies



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