



Your well-being,  
our philosophy.



## Who we are

We are the **2nd largest** aquaculture producer of Mediterranean fish in The EU and the **5th largest** in the world

Our premium product can be found in more than **20 markets** worldwide

Our production is close to **20,000 tons** per year, with an annual revenue **100M €**

We are a multicultural company with **500+ employees** originating from a diverse range of backgrounds, in the most prominent European Markets such as, but not exclusive to Greece, Italy and Spain





## Our Mission

We actively promote the wellbeing of our people, our customers and our seas.

## Our Vision

To be leading Pan-European brand in Mediterranean fish and a leader in sustainable fish farming, providing top quality fish meals and industry expertise.

# Our History

1986

The company founded by John Bitsakos

1999

The first vertically integrated site becomes operational

2014

Philosofish's brand launched by the arrival of new investors and major shareholders of the G. & P. Bitsakos company

Philosofish expands its sales in the Italian market

2019

Acquisition 12,000 tons of fish as well as part of the facilities of Selonda/Nireus

The company expands in the international markets

2020

The company becomes Philosofish S.A. -> The 2nd European company in the production of Mediterranean articles

2022

Foundation of Philosofish International

Philosofish group defines new strategic plan with vision to develop into leading Pan-European brand in Mediterranean focused on sustainability, top quality and expertise

Focusing on processed products



# Why Us

*We guarantee top quality of our fish meals.*

## FRESHNESS

The timespan between harvesting and delivery to clients is very short, mostly 24-48 hours, thanks to **the proximity of our sites** and our organization.

Our cages and packaging units are very close, allowing us to keep our **fish fresh** throughout the whole process.

## APPEARANCE

Our fishes are farmed and fed with **top-quality** fish feed, which leads to a product with strong meat texture and good appearance.

## STRICT QUALITY CONTROL DEPARTMENT

We have a **vertically integrated system** – from hatcheries, to fish farms, packaging /processing stations, delivery process to the client – giving us a high level of control over the quality of the product.

We apply strict quality control process on finished products, fish feed, fry and processing facilities.





WE UNDERSTAND  
OUR PARTNER'S  
NEEDS AND HELP  
THEM GROW

Our harvesting procedures are based on **customers' orders** and structure of sizes, with ability of shorter order cycle. You can find all sizes of Sea bass, Sea bream and Pagrus Major **all year long**. We are always open in sharing all our knowledge with long term partners and to **develop together**.





**SUSTAINABLE  
PRACTICES ARE  
NON-NEGOTIABLE  
FOR US**

We aim to bring the freshest, sustainably farmed in pristine waters to every table across Europe. We stand for a compassionate coexistence with nature and with all seas, for a healthier marine ecosystem and the highest product quality. We are using the most advanced technology and farming practices available.

A15

A10



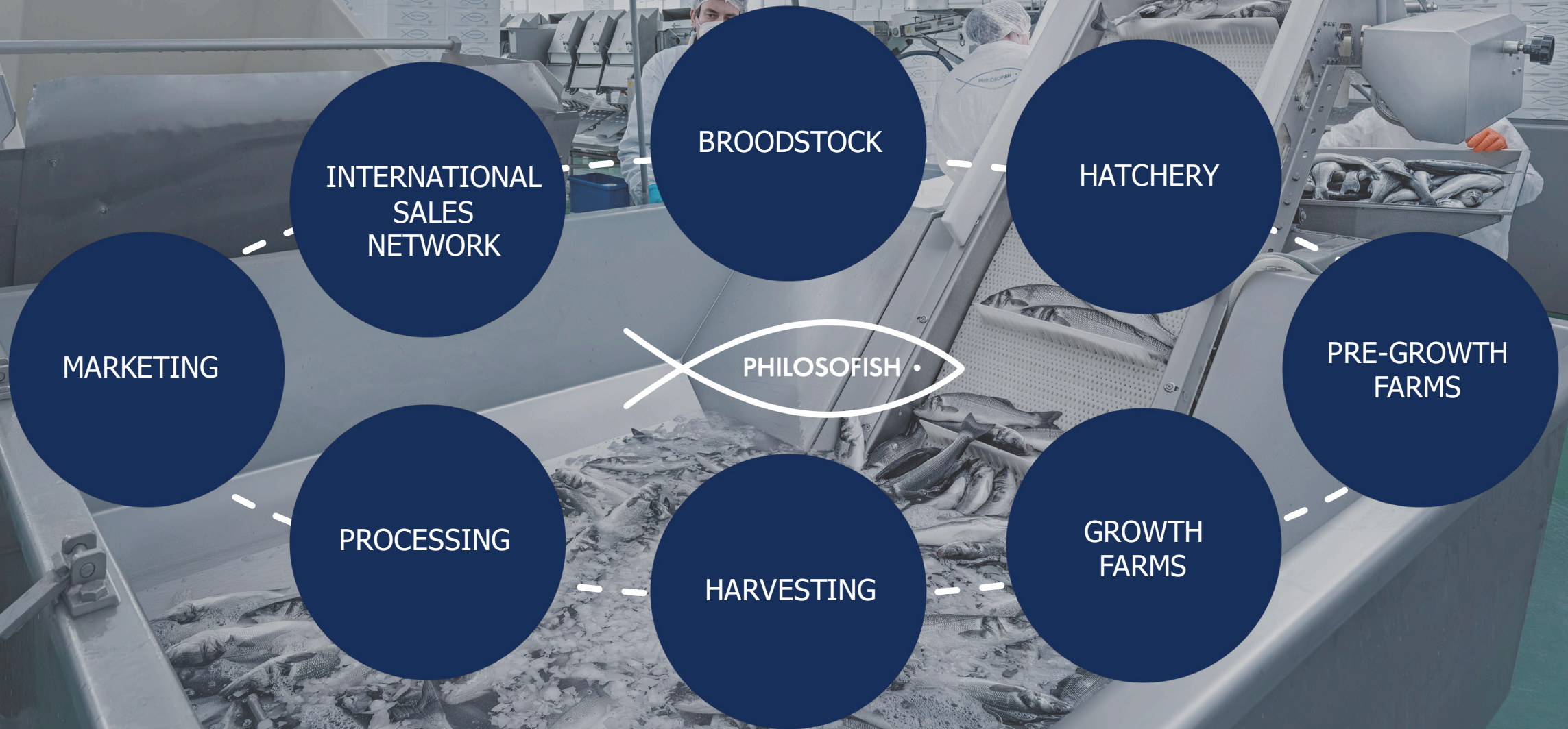
# Independent Certificates

Confirmed quality of business processes.  
Certified with Leading Standards.





# Control of the whole value chain





# Control of the whole value chain

**VERTICALIZATION  
ENSURES**

Control of products at all stages, from production to the customer.

High quality.

Traceability in whole value chain.

Goal is to ensure Quality you trust.



# OUR UNITS

While caring about our crystal waters, we responsibly grow the freshest Greek fish in the best conditions. Our units consist of 4 hatcheries and 4 farm parks in North Evia, Maliakos, Larymna and Rhodes. Moored in deep waters with high oxygen levels, they ensure the health and welfare of our fish in ideal growing environments.

4 Hatcheries

4 Farm Parks

R&D center

Present in all logistic hubs in  
Greece

North Evia

Maliakos

Larymna

Rhodes Island



Our Facilities are situated  
in some of the most beautiful  
part of Greek seas







Larymna



Maliakos



Rhodes



North Evia





# Our people

Employ the best people in the industry  
and enable them fastest career development.

Multicultural environment.

Acquisition and creation of leading industry knowledge in  
Mediterranean fish farming, processing, distribution and  
consumption.





# Our Product Range



# FISH

Sustainably farmed,  
top quality fresh fish



# FILLETS

Fresh convenience  
products



Innovation and understanding consumer needs



# Our Product Range

## FISH

SUSTAINABLY FARMED  
HIGH QUALITY  
**FRESH SEA BASS**

With an elongated, grey-silver body, two distinct dorsal fins and a slightly protracted mouth. A diet that includes sea bass is beneficial to all organisms and immune systems.

What is not fully appreciated yet is how incredibly nourishing a diet that includes regular portions of fish can be. Every bite is packed with protein, omega-3 fatty acids, phosphorus and vitamin D.





# Our Product Range

## FISH

SUSTAINABLY FARMED  
HIGH QUALITY  
**FRESH SEA BREAM**

Flatter and taller than the sea bass, with a single, un-notched dorsal fin and an oblong body, the sea bream is one of the most popular fish in the Mediterranean diet. It is also one of the least susceptible types of fish to variations in water temperature and salinity, meaning that you can never have enough of it when it's cooked on the grill.





# Our Product Range

## FISH

SUSTAINABLY FARMED  
HIGH QUALITY  
**FRESH PAGRUS MAJOR**

Easily recognizable due to its characteristic blue spots, reddish back and silvery-pink color, Pagrus Major is one of the most impressive fish in both looks and flavor. It is a demersal fish, which means that it lives close to the seabed, or in shallower waters, at depths ranging from 30 to 300 meters.





# Our Product Range

## FISH

### INFORMATION



#### FISH SIZES

Sea Bass: 3/4, 4/6, 6/8, 8/1, 1+  
Sea Bream: 3/4, 4/6, 6/8, 8/1, 1+  
Pagrus Major: 4/6, 6/8, 8/1, 1+



# Our Product Range

## FISH

### INFORMATION

#### LOGISTIC DATA

6kg, box dimensions: 498 x 298 x 152 cm (lid thickness: 20 cm)  
Pallet dimensions: 100 x 120 cm  
8 boxes per each line  
12 lines per pallet (96 boxes per pallet)  
0-4°C



# Our Product Range

## FILLETS

### INFORMATION

FILLETS

Sea Bass (90/120, 120/150)

Sea Bream (90/120, 120/150)

THE PINE BONE IN  
THE V-CUT (PINE BONE OUT)  
THE F-CUT (PINE BONE OUT)





# Our Product Range

## FILLETS

THE PINE BONE IN

SEA BASS



SEA BEAM





# Our Product Range

## FILLETS

### THE V-CUT

SEA BASS



SEA BEAM





# Our Product Range

## FILLETS

### THE F-CUT

SEA BASS



SEA BEAM





# Our Product Range



GUTTED FISH



- Sea Bass (*Dicentrarchus labrax*)
- Sea Bream



# Our Product Range

PHILOSOFISH  
FISH FRY



Sea Bass (*Dicentrarchus labrax*)

Sea Bream (*SPARUS AURATA*)





ΦΙΛΟΣΟΦΙΣ ΙΙΙ  
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