



CERTIFICATE OF ACCREDITATION

This is to attest that

AGQ PATAGONIA SPA.
SARGENTO ALDEA 2650
PUERTO MONTT 5504385, REPUBLIC OF CHILE

Testing Laboratory TL-842

has met the requirements of AC89, *IAS Accreditation Criteria for Testing Laboratories*, and has demonstrated compliance with ISO/IEC Standard 17025:2017, *General requirements for the competence of testing and calibration laboratories*. This organization is accredited to provide the services specified in the scope of accreditation.

Expiry Date June 1, 2024
Effective Date October 1, 2023



A handwritten signature in black ink, reading "Raj Nathan".

President

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

AGQ PATAGONIA SPA.

www.agqlabs.cl

Contact Name Daniela Campos

Contact Phone +56-227544000

Accredited to ISO/IEC 17025:2017

Effective Date October 1, 2023

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Food Microbiology	Food and Food Products (including water)	Mesophilic Aerobic	AOAC official method 990.12. year 2002 Aerobic Plate Count in Foods in food for human consumption
		Escherichia coli and coliforms	AOAC official method 991.14. year 2002 - AOAC official method 998.08. year 2002 Coliforms an Escherichia Coli Counts in Food – E. Coli Petrifilm in food for human consumption
		Mold and yeasts	AOAC official method 997.02. year 2002 Yeast and Mold Counts in Food Petrifilm Method in food for human consumption
		Enterobacteriaceae	AOAC official method 2003.01. year 2006 Enumeration of Enterobacteriaceae in Selected Foods in food for human consumption
		Staphylococcus aureus coagulase positive	AOAC official method 2003.07. year 2006 Method for the Enumeration of Staphylococcus aureus in Selected Dairy Foods in processed and prepared foods, Dairy products, Vegetables/Frozen mixed, Meat, Seafood and Poultry
		Staphylococcus aureus coagulase positive	AOAC official method 2003.11. year 2006

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Food Microbiology (cont'd.)	Food and Food Products (including water) (cont'd.)		Enumeration of Staphylococcus aureus in Selected Meat, Sea food, and Poultry Using Petrifilm Staph Express Count Plate Method in Meat, Seafood and Poultry
		Vibrio parahaemolyticus	FDA Bacteriological Analytical Manual, on line 2004.Chapter 9 Vibrio in Food for human consumption, Meat, Seafood and Poultry
	Food for Human Consumption and Hydrobiological Products	Coliforms and Fecal Coliforms	NCh2635/1:2001 Hydrobiological products - Determination of coliforms - Part 1: Determination of fecal coliforms and coliforms - Most probable number technique (NMP) in food for human consumption, food for animal consumption and Hydrobiological Products (except live bivalves mollusks)
		Listeria monocytogenes	NCh2657:2001 Hydrobiological products - Detection of Listeria monocytogenes in food for human consumption, food for animal consumption and Hydrobiological Products
		Listeria monocytogenes	NCh2657/2:2007 Microbiology of food for human and animal consumption - Horizontal method for the detection and enumeration of Listeria monocytogenes - Part 2: Method of enumeration in food for human consumption, food for animal consumption and Hydrobiological Products
	Mesophilic aerobic microorganisms	NCh2659:2002 Hydrobiological products - Determination of mesophilic aerobic microorganisms - Plate	

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Food Microbiology (cont'd.)	Food for Human Consumption and Hydrobiological Products (cont'd.)		counting technique at 35 ° C in food for human consumption (except dairy products), food for animal consumption and Hydrobiological Products
		Detection of Salmonella spp.	ISO 6579-1:2017. Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella. Part1: Detection of Salmonella spp.
		Staphylococcus aureus coagulase positive	NCh2671:2002 Hydrobiological products - Positive coagulase Staphylococcus aureus count - Baird-Parker agar plate counting technique in food for human consumption and food for animal consumption
		Salmonella	NCh2675:2002 Hydrobiological products - Salmonella detection in food for human consumption, food for animal consumption and Hydrobiological Products
		Enterobacteriaceae	NCh2676:2002 Hydrobiological products - Determination of Enterobacteriaceae without resuscitation - NMP technique and plate counting technique in food for human consumption, food for animal consumption and Hydrobiological Products
		Escherichia coli β-glucuronidase-positive	NCh3056:2007 Microbiology of food for human and animal consumption - Horizontal method for the enumeration of Escherichia coli B-glucuronidase positive - Technique of the most probable number using 5-bromo-4-chloro-3-indolyl-B-D-glucuronide in food for human

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Food Microbiology (cont'd.)	Food for Human Consumption and Hydrobiological Products (cont'd.)		consumption, food for animal consumption, Hydrobiological Products and Bivalve mollusks
		Salmonella spp	VIDAS Method AFNOR BIO-12/16-09/05 for VIDAS SLM Salmonella Method in Food for human consumption and Hydrobiological Products, Feed products and Utensils, surfaces and manipulators
	Food for human consumption, Hydrobiological Products, and process waters	Listeria monocytogenes	VIDAS Method LMO2 AFNOR (BIO12/11 – 03/04) Detection and confirmation of Listeria monocytogenes in Food for human consumption, Hydrobiological Products, Utensils, surfaces and manipulators and process waters
	Hydrobiological Products and Food for Human Consumption	Staphylococcus aureus	NCh2671:2002 Hydrobiological products - Positive coagulase Staphylococcus aureus count - Baird-Parker agar plate counting technique in Hydrobiological Products and food for animal consumption
Food Chemistry	Poultry/fish flour	Biogenic Amines Profile	PC-406 rev. 3, based on NCh 2637. 2001
	Pellet/flours/food for human consumption	Kjeldahl Protein	PC-408 rev. 3, based on AOAC 988.05/ ISO5983-2:2009
		Humidity	PE-345 rev. 21
		Ash	PE-355 rev. 16
		Fats: Acid hydrolysis	PC-410 based on AOAC 922.06/ ISO 6492:1999
		Ethereal Extract Fats	PC-409 rev. 3, based on AOAC 922.06/ ISO 6492:1999
	Food for Human Consumption and hydrobiological products	Total and Reducing Sugars	PC-415 rev. 1 Total and Reducing Sugars by Luff - school Method in Foods
Cholesterol		PE-686 rev. 5 Cholesterol in Food by Chromatography GC/FID	

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
		Fatty Acids	PC-417 rev. 2 Profile Determination of Fatty Acids in Food by GC/FID
		Total Ascorbic Acid (Vitamin C)	PC-416 rev. 1 Determination of Acid Total Ascorbic (Vitamin C) in Food By HPLC-FI
		Dietary Fiber	PC-418 rev. 1 Determination of Dietary Fiber in Foods (Enzymatic/Gravimetric Method)
		Total Volatile Nitrogen	PC-419 rev. 1 Volatile Total Nitrogen (NVBT)
Environmental – Microbiology	Waters According to Method	Clostridium perfringens	Directiva 98 / 83 / CE del Consejo de 3 de noviembre de 1998 Sección XI ICR Microbiology Laboratory Manual in Drinking Water, Potable Water and Process Water
		Intestinal enterococci	ISO 7899-2:2000 Water quality -- Detection and enumeration of intestinal enterococci – Part 2: Membrane filtration method in Drinking Water, Water from swimming pools, Process Water and other disinfected or clean waters
		Coliform bacteria and Escherichia coli	ISO 9308-1:2014 Water quality - Detection and enumeration of Escherichia coli and coliform bacteria - Part 1: Membrane filtration method in Drinking Water, Disinfected pool water, or Finished Water from drinking water treatment plants and Process water
		Escherichia coli	ME-01-2007 Superintendence of Sanitary Services. Manual of assays for

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Environmental – Microbiology (cont'd.)	Waters According to Method (cont'd.)		Potable Water. Multiple tubes method in Drinking Water and Catchment Water
		Total Coliforms	NCh1620/1:2020 Drinking water - Determination of total coliform bacteria - Part 1: Multiple tubes method (NMP) in Drinking Water and Catchment Water
		Sample Collection	PICH-211 (Rev. 8) Sample Collection for Drinking Water, Catchment Sources and Raw Waters in Potable Water, Surface Water, Sea Water, Drinking Water, Natural Water, Water for Industrial use
		Drinking water sampling-microbiology	PICH-403 rev. 1 Drinking water sampling
		Fecal coliforms	SM 9221E 24 th edition Standards Methods For the examination of water and wastewater Thermotolerant (Fecal) Coliform Procedure in Drinking Water, Wastewater, Surface Water, Groundwater, Sea Water, Saltwater, Brackish Water, Potable Water, Natural Water and Water for Industrial Use
	Wastewater	Sample Collection	PICH-212 (Rev. 6) Wastewater Sample Collection in Wastewater
	Drinking Water, Wastewater, Natural Water, Water for Industrial Use, Sea water, Saltwater and Brackish Water	Total Coliforms	SM 9221B 24 th edition Standards Methods For the examination of water and wastewater Standard Total Coliform Fermentation Technique in Drinking Water, Wastewater, Natural Water, Water for Industrial Use, Sea water, Saltwater and Brackish Water

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Environmental – Microbiology (cont'd.)	Seawater, Natural Water and Treated Wastewater	Fecal coliforms	SM 9221E.2 24 th edition Standards Methods For the examination of water and wastewater Thermotolerant (Fecal) Coliform Direct Test (A-1 Medium) in Seawater, Natural Water and Treated Wastewater (direct method A1)
	Drinking Water, Wastewater, Surface Water, Groundwater, Sea Water, Saltwater, Brackish Water, Potable Water, Natural Water and Water for Industrial Use	Escherichia coli	SM 9221F 24 th edition Standards Methods For the examination of water and wastewater Escherichia Coli Procedure Using Fluorogenic Substrate in Drinking Water, Wastewater, Surface Water, Groundwater, Sea Water, Saltwater, Brackish Water, Potable Water, Natural Water and Water for Industrial Use
	Drinking Water, Disinfected pool water, or Finished Water from drinking water treatment plants and Process water	Mesophilic Aerobics	IT-1206 (Rev. 1). Mesophilic aerobes Plate Count in water - Pour Plate Technique. Based on SMWW 9215B 24 th edition
	Utensils, Surfaces and Manipulators	Mesophilic Aerobics	PC-375 (Rev.3) Aerobic Mesophilic Counts AMC Using Petrifilm Based on AOAC official method 990.12 year 2002 and NCh 3057Of 2007 in Utensils, surfaces and manipulators
		Mold and yeasts	PC-376 (Rev.3) Mold and Yeast Count Using Petrifilm Based on official method AOAC official method 997.02 and NCh 3057.Of2007 in Utensils, surfaces and manipulators
	Escherichia coli and coliforms	PC-377 (Rev.4) Escherichia Coli and Coliforms Counts Using Petrifilm Based	

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Environmental – Microbiology (cont'd.)	Utensils, Surfaces and Manipulators (cont'd.)		on official method AOAC official method 991.14 year 2002 and NCh 3057 of 2007 in Utensils, surfaces and manipulators
		Staphylococcus aureus coagulase positive	PC-378 (Rev.3) Count of Staphylococcus Aureus Using Petrifilm Based on AOAC official method 2003.07 year 2006 and NCh 3057 of 2007 in Utensils, surfaces and manipulators
		Enterobacteria	PC-379 (Rev.4) Determination of Enterobacteriaceae Based on AOAC official method 2003.01 year 2006 and NCh 3057 of 2007 in Utensils, surfaces and manipulators
		Mesophilic aerobic microorganisms	PC-380 (Rev.3) Determination of Aerobic Mesophilic Microorganisms at 35°C Based on official method NCh2659.Of2002 and NCh 3057 of 2007 in Utensils, surfaces and manipulators
		Coliforms, Fecal Coliforms	PC-381 (Rev.3) Detection of Coliforms and Fecal Coliforms (Presence/Absence) based on NCh2635/1 of 2001 and NCh 3057 of 2007 in Utensils, surfaces and manipulators
		Staphylococcus aureus coagulase positive	PC-382 (Rev.4) Determination and Detection of Staphylococcus Aureus Positive Coagulase (UFC) (Presence/Absence) NCh2671 of 2002 and NCh 3057 of 2007 in Utensils, surfaces and manipulators
	Surface and manipulators	Microbiology parameters - Sampling	PICH-402 rev. 1

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Environmental – Microbiology (cont'd.)			Horizontal Method of Surface and manipulators sampling
	Utensils, surfaces and manipulators and process waters	Listeria monocytogenes	VIDAS Method LMO2 AFNOR (BIO12/11 – 03/04) Detection and confirmation of Listeria monocytogenes in Food for human consumption, Hydrobiological Products, Utensils, surfaces and manipulators and process waters
Hydrobiological Products / Microbiology	Food and Food Products	Staphylococcus aureus coagulase positive	AOAC official method 2003.07. year 2006 Method for the Enumeration of Staphylococcus aureus in Selected Dairy Foods in processed and prepared foods, Dairy products, Vegetables/Frozen mixed, Meat, Seafood and Poultry
		Staphylococcus aureus coagulase positive	AOAC official method 2003.11. year 2006 Enumeration of Staphylococcus aureus in Selected Meat, Sea food, and Poultry Using Petrifilm Staph Express Count Plate Method in Meat, Seafood and Poultry
		Vibrio parahaemolyticus	FDA Bacteriological Analytical Manual, on line 2004. Chapter 9 Vibrio in Food for human consumption, Meat, Seafood and Poultry
	Hydrobiological Products	Coliforms and Fecal Coliforms	NCh2635/1:2001 Hydrobiological products - Determination of coliforms - Part 1: Determination of fecal coliforms and coliforms - Most probable number technique (NMP) in food for human consumption, food for animal consumption and Hydrobiological Products (except live bivalves mollusks)

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Hydrobiological Products / Microbiology (cont'd.)	Hydrobiological Products (cont'd.)	Listeria monocytogenes	NCh2657:2001 Hydrobiological products - Detection of Listeria monocytogenes in food for human consumption, food for animal consumption and Hydrobiological Products
		Listeria monocytogenes	NCh2657/2:2007 Microbiology of food for human and animal consumption - Horizontal method for the detection and enumeration of Listeria monocytogenes - Part 2: Method of enumeration in food for human consumption, food for animal consumption and Hydrobiological Products
		Mesophilic aerobic microorganisms	NCh2659:2002 Hydrobiological products - Determination of mesophilic aerobic microorganisms - Plate counting technique at 35 ° C in food for human consumption (except dairy products), food for animal consumption and Hydrobiological Products
		Staphylococcus aureus coagulase positive	NCh2671:2002 Hydrobiological products - Positive coagulase Staphylococcus aureus count - Baird-Parker agar plate counting technique in food for human consumption and food for animal consumption
		Salmonella	NCh2675:2002 Hydrobiological products - Salmonella detection in food for human consumption, food for animal consumption and Hydrobiological Products
		Enterobacteriaceae	NCh2676:2002

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Hydrobiological Products / Microbiology (cont'd.)	Hydrobiological Products (cont'd.)		Hydrobiological products - Determination of Enterobacteriaceae without resuscitation - NMP technique and plate counting technique in food for human consumption, food for animal consumption and Hydrobiological Products
		Escherichia coli β -glucuronidase-positive	NCh3056:2007 Microbiology of food for human and animal consumption - Horizontal method for the enumeration of Escherichia coli B-glucuronidase positive - Technique of the most probable number using 5-bromo-4-chloro-3-indolyl-B-D-glucuronide in food for human consumption, food for animal consumption, Hydrobiological Products and Bivalve mollusks
		Salmonella spp	VIDAS Method AFNOR BIO-12/16-09/05 for VIDAS SLM Salmonella Method in Food for human consumption and Hydrobiological Products, Feed products and Utensils, surfaces and manipulators
		Listeria monocytogenes	VIDAS Method LMO2 AFNOR (BIO12/11 – 03/04) Detection and confirmation of Listeria monocytogenes in Food for human consumption, Hydrobiological Products, Utensils, surfaces and manipulators and process waters
		Staphylococcus aureus	NCh2671:2002 Hydrobiological products - Positive coagulase Staphylococcus aureus count - Baird-Parker agar plate counting technique in Hydrobiological Products and food for animal consumption

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Hydrobiological Products / Microbiology (cont'd.)	Hydrobiological Products (cont'd.)	Mesophilic aerobes and facultative anaerobes	GOST 10444.15-94 Method for the determination of the quantity of facultative mesophilic and anaerobic aerobes in Hydrobiological Products
		Staphylococcus aureus	GOST 31746-2012 Methods of detection and determination of the number of coagulase-positive staphylococci and Staphylococcus aureus in Hydrobiological Products
		Total coliforms	GOST R52816-2007 Method for the quantification and detection of total coliforms in Hydrobiological Products
		Food product including Fish sampling	PICH-401 rev. 2 Sampling of hydrobiological products and/or export fishery products
		Vibrio Parahemolytic	UNE-EN ISO 21872-1
Hydrobiological Products / Chemistry	Hydrobiological products	Vitamin E	PC-407 rev. 3 by HPLC
Hydrobiological Products / Physical-organoleptic analysis	Fresh Hydrobiological Products, Fresh Processed and Processes	Sensory examination, External appearance, Eyes, Gills, Consistency, Abdominal cavity	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version Physical-organoleptic analysis in Fish, Live fishing products, cooled, refrigerated, and processed fish products
		Sensory examination, Eyes, Musculature, Membranes, Thoracic abdominals, Odor, Presence of melanosis	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version Physical-organoleptic analysis in Crustaceans, Fish, Live fishing products, cooled, refrigerated, and processed fish products

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Hydrobiological Products / Physical-organoleptic analysis (cont'd.)	Fresh Hydrobiological Products, Fresh Processed and Processes (cont'd.)	Sensory examination, General Condition, Condition of the Shell, Reaction to percussion, Odor, Intervalvular fluid	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version Physical-organoleptic analysis in Bivalve molluscs and gastropods, Live fishing products, cooled, refrigerated, and processed fish products
		Sensory examination, Species, Presentation, Appearance, Parasites, Odor, Colour, Texture	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version Physical-organoleptic analysis in Frozen fish and cephalopods (raw or cooked) and Smoked fish product
		Sensory examination, Species, Presentation, Appearance, Odor, Colour, Taste	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version Physical-organoleptic analysis in Surimi
		Sensory examination, Species, Presentation, Appearance, Odor, Colour	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version Physical-organoleptic analysis in Frozen crustaceans (raw or cooked)
		Sensory examination, Species, Presentation, Appearance, Odor, Texture	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version Physical-organoleptic analysis in Bivalve molluscs, gastropods, tunicates and echinoderms frozen (raw or cooked)
		Sensory examination, External appearance, Odor, Meat, Tentacles (only decapods)	Manual of Safety and Certification, Sernapesca, Part II, Section III, Chapter IV. Current Version

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE	
Hydrobiological Products / Physical-organoleptic analysis (cont'd.)	Fresh Hydrobiological Products, Fresh Processed and Processes (cont'd.)		Physical-organoleptic analysis in Cephalopods, Fish, Live fishing products, cooled, refrigerated, and processed fish products	
Microbiology - General	Chemical products and related products	Bactericide Effectiveness	UNE-EN 1040 Phase 1 Evaluation.	
			UNE-EN 1276 Phase 2, Step 1 Evaluation	
Animal Feed	Animal Feed	Vitamin C Monophosphate	PC-385 (Rev.4) Determination of Ascorbyl-2-Monophosphate in Feed and Premixes Based on C. Brodhag, C. Grunenwald and E. Keck. 1997 ROCHE in Fish Feed	
		Vitamin E (Tocopherol Acetate)	PC-386 (Rev.5) Determination of Vitamin E (dl-alpha-tocopheryl acetate) in Dry Vitamin Premixes by HPLC Based on " W. Schüep and P. Hoffman. ROCHE in Fish Feed	
		Astaxanthin	PC-387 (Rev.5) Determination of stabilized Astaxanthin in premixes and feeds Based on Schierle, N. Faccin, V. Riegert version 1.4 (02.05.05) ROCHE in Fish Feed	
	Food for Animal Consumption	Coliforms and Fecal Coliforms		NCh2635/1:2001 Hydrobiological products - Determination of coliforms - Part 1: Determination of fecal coliforms and coliforms - Most probable number technique (NMP) in food for human consumption, food for animal consumption and Hydrobiological Products (except live bivalves mollusks)
			Listeria monocytogenes	NCh2657:2001 Hydrobiological products - Detection of Listeria

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Animal Feed (cont'd.)	Food for Animal Consumption (cont'd.)		monocytogenes in food for human consumption, food for animal consumption and Hydrobiological Products
		Listeria monocytogenes	NCh2657/2:2007 Microbiology of food for human and animal consumption - Horizontal method for the detection and enumeration of Listeria monocytogenes - Part 2: Method of enumeration in food for human consumption, food for animal consumption and Hydrobiological Products
		Mesophilic aerobic microorganisms	NCh2659:2002 Hydrobiological products - Determination of mesophilic aerobic microorganisms - Plate counting technique at 35 ° C in food for human consumption (except dairy products), food for animal consumption and Hydrobiological Products
		Staphylococcus aureus coagulase positive	NCh2671:2002 Hydrobiological products - Positive coagulase Staphylococcus aureus count - Baird-Parker agar plate counting technique in food for human consumption and food for animal consumption
		Salmonella	NCh2675:2002 Hydrobiological products - Salmonella detection in food for human consumption, food for animal consumption and Hydrobiological Products
		Enterobacteriaceae	NCh2676:2002 Hydrobiological products - Determination of Enterobacteriaceae without resuscitation - NMP technique and plate counting technique in

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

FIELDS OF TESTING	MATERIAL/MATRIX	DETERMINANT(S)/ANALYTE(S)	METHOD REFERENCE
Animal Feed (cont'd.)	Food for Animal Consumption (cont'd.)		food for human consumption, food for animal consumption and Hydrobiological Products
		Escherichia coli β -glucuronidase-positive	NCh3056:2007 Microbiology of food for human and animal consumption - Horizontal method for the enumeration of Escherichia coli B-glucuronidase positive - Technique of the most probable number using 5-bromo-4-chloro-3-indolyl-B-D-glucuronide in food for human consumption, food for animal consumption, Hydrobiological Products and Bivalve mollusks
		Salmonella spp	VIDAS Method AFNOR BIO-12/16-09/05 for VIDAS SLM Salmonella Method in Food for human consumption and Hydrobiological Products, Feed products and Utensils, surfaces and manipulators
		Staphylococcus aureus	NCh2671:2002 Hydrobiological products - Positive coagulase Staphylococcus aureus count - Baird-Parker agar plate counting technique in Hydrobiological Products and food for animal consumption