



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 March 2, 2022



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

President

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International Accreditation Service, Inc.

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AGQ PATAGONIA SPA.

www.agqlabs.cl

Contact Name Daniela Campos

Contact Phone +56-227544000

Accredited to ISO/IEC 17025:2017

Effective Date March 2, 2022

| 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 |

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| 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 |
| | | Sample Collection | PE-5009 (Rev. 12) Microbiological Sample Collection in Food for human consumption, Utensils, surfaces and manipulators |
| | 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, |

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|---|---|--|--|
| Food Microbiology (cont'd.) | Food for Human Consumption and Hydrobiological Products (cont'd.) | | 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 |
| | | 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 - | | |

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|---------------------------------------|--|---------------------------|---|
| Food Microbiology (cont'd.) | Food for Human Consumption and Hydrobiological Products (cont'd.) | | 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 |
| | 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 based on NCh 2637.2001 |
| | Pellet/flours/food for human consumption | Kjeldahl Protein | PC-408 based on AOAC 988.05/ ISO5983-2:2009 |
| | | Humidity | PE-345 |
| | | Ash | PE-355 |
| | | Fats: Acid hydrolysis | PC-410 based on AOAC 922.06/ ISO 6492:1999 |
| Ethereal Extract Fats | PC-409 based on AOAC 922.06/ ISO 6492:1999 | | |

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|--|--------------------------------------|--|---|
| 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 |
| Environmental – Microbiology (cont'd.) | Waters According to Method (cont'd.) | 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 Potable Water. Multiple tubes method in Drinking Water and Catchment Water |
| | | Total Coliforms | NCh1620/1:1984 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, |

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| Environmental – Microbiology (cont'd.) | | | Drinking Water, Natural Water, Water for Industrial use |
| | | Drinking water sampling-microbiology | PICH-403 Drinking water sampling |
| | | Fecal coliforms | SM 9221E 23 rd 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 23 rd 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 |
| | Seawater, Natural Water and Treated Wastewater | Fecal coliforms | SM 9221E.2 23 rd 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, | Escherichia coli | SM 9221F 23 rd edition Standards Methods For the examination of water and wastewater Escherichia Coli Procedure Using Fluorogenic Substrate in Drinking Water, | |

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|--|--|--|--|
| Environmental – Microbiology (cont'd.) | Natural Water and Water for Industrial Use | | 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 23rd edition |
| | Utensils, Surfaces and Manipulators | Mesophilic Aerobics | PC-375 (Rev.2) 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.2) 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.3) Escherichia Coli and Coliforms Counts Using Petrifilm Based 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.2) 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.2) Determination of Enterobacteriaceae Based on |

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|--|--|--|--|
| Environmental – Microbiology (cont'd.) | Utensils, Surfaces and Manipulators (cont'd.) | | AOAC official method 2003.01 year 2006 and NCh 3057 of 2007 in Utensils, surfaces and manipulators |
| | | Mesophilic aerobic microorganisms | PC-380 (Rev.2) 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.2) 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.2) Determination and Detection of Staphylococcus Aureus Positive Coagulase (UFC) (Presence/Absence) NCh2671 of 2002 and NCh 3057 of 2007 in Utensils, surfaces and manipulators |
| | | Sample Collection | PE-5009 (Rev. 10) Microbiological Sample Collection in Food for human consumption, Utensils, surfaces and manipulators |
| | Surface and manipulators | Microbiology parameters - Sampling | PICH-402 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 |

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|--|--|--|--|
| | | | 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 |
| | Hydrobiological Products / Microbiology (cont'd.) | Food and Food Products (cont'd.) | Staphylococcus aureus coagulase positive |
| 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 |
| | | 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 |

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|---|---------------------------------------|--|--|
| Hydrobiological Products / Microbiology (cont'd.) | Hydrobiological Products (cont'd.) | | Microbiology of food for human and animal consumption - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> - 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 food for human consumption, food for animal consumption and Hydrobiological Products |
| | | Escherichia coli β -glucuronidase-positive | NCh3056:2007 |

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|--|------------------------------------|--|---|
| Hydrobiological Products / Microbiology (cont'd.) | Hydrobiological Products (cont'd.) | | 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 |
| | | 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 | | |

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|--|---|---|--|
| Hydrobiological Products / Microbiology (cont'd.) | Hydrobiological Products (cont'd.) | | Methods of detection and determination of the number of coagulase-positive staphylococci and <i>Staphylococcus aureus</i> in Hydrobiological Products |
| | | Total coliforms | GOST R52816-2007 Method for the quantification and detection of total coliforms in Hydrobiological Products |
| | | Sampling | LABD NT1 Procedures for sampling in aquatic animals. Sernapesca |
| | | Food product including Fish sampling | PICH-401 Sampling of hydrobiological products and/or export fishery products |
| | | <i>Vibrio Parahemolytic</i> | UNE-EN ISO 21872-1 |
| | Food and hydrobiological products | Norovirus and Hepatitis A | PC-405 based on ISO15216 by RT-PCR in Real Time. |
| Hydrobiological Products / Chemistry | Hydrobiological products | Vitamin E | PC-407 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 |
| | | Sensory examination, General Condition, | Manual of Safety and Certification, Sernapesca, Part |

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|--|---|--|---|
| Hydrobiological Products / Physical-organoleptic analysis (cont'd.) | Fresh Hydrobiological Products, Fresh Processed and Processes (cont'd.) | Condition of the Shell, Reaction to percussion, Odor, Intervalvular fluid | 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 |

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|--|--|---|--|--|
| | | | 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 | |
| Molecular Biology / Pathology Molecular Biology / Pathology (cont'd.) | Organs and Fluids Organs and Fluids (cont'd.) | Alphavirus salmonis (SAv), Piscirickettsia salmonis (causative of SRS), infectious salmon anemia virus (ISAv), Renibacterium salmoninarum, haemorrhagic septicemia virus (VHSv), infectious hematopoietic necrosis virus (IHNv), epizootic hematopoietic necrosis virus (EHNv), infectious pancreatic necrosis virus (IPNV), Flavobacterium psychrophilum, Piscine myocarditis virus (PMCV) | PC-383 (Rev. 5) Procedure for Analysis of Samples by PCR and RT-PCR in Real Time Based on: LABD/NT2, Sernapesca in Organs and fluids of salmonids | |
| | | | Piscirickettsia salmonis (causative of SRS), Renibacterium salmoninarum (cause of BKD) | PC-384 (Rev. 3) Sample Analysis using Immunofluorescence Based on: LABD / NT2, Sernapesca. Effective indirect immunofluorescence assay (IFAT) in Organs and fluids of salmonids |
| | | | Sampling of organs of salmonids | PICH-111 and PICH-114 based on Resolution N° 61 2011 Establishes Specific Health Program for active surveillance for high risk diseases for fish. Sernapesca |
| | | | Sampling of organs and fluids | PICH-112 based on Resolution N° 70. 2011 General health sanitary management program for fish reproduction. Sernapesca |

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| | | Sampling of organs of salmonids | PICH-111 and PICH-114 based on Resolution N°227 Modifies exempt resolution No. 61 of 2003 approves specific sanitary program of active surveillance for High Risk diseases (RAS) in farmed fish |
| | | Sampling of organs of salmonids | PICH-111 and PICH-114 based on Resolution N° 1577 2011 Establishes specific sanitary program for the surveillance and control of salmon infectious anemia (PSEVC-ISA) and repeals resolutions that indicate. Sernapesca |
| | | Sampling of organs of salmonids | PICH-111 based on Resolution N° 3174 2013 Establishes specific sanitary program for surveillance and control of Piscirickettsiosis (PSEVC-Piscirickettsiosis). Sernapesca |
| Molecular Biology / Environmental | Surfaces, Wastewater and Sludge Samples | SARS-COV-2 | PE-465 (Rev.1) Detection of SARS-COV-2 by Real time RT-PCR for surfaces, food surfaces, food, drinking water, wastewater and sludge samples (<u>human samples are excluded</u>). |
| Molecular Biology / Food | Food Surfaces, Food, Drinking Water | SARS-COV-2 | PE-465 (Rev.1) Detection of SARS-COV-2 by Real time RT-PCR for surfaces, food surfaces, food, drinking water, wastewater and sludge samples (<u>human samples are excluded</u>). |
| Animal Feed | Animal Feed | Vitamin C Monophosphate | PC-385 (Rev.3) Determination of Ascorbyl-2-Monophosphate in Feed and Premix Based on C. Brodhag, C. Grunenwald and E. Keck. 1997 ROCHE in Fish Feed |

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|--------------------------|---------------------------------------|-----------------------------------|---|
| Animal Feed (cont'd.) | | Vitamin E (Tocopherol Acetate) | PC-386 (Rev.2) 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.3) 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) |
| | Food for Animal Consumption (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 |

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|--------------------------|--|--|---|
| Animal Feed (cont'd.) | Food for Animal Consumption (cont'd.) | | 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 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 |

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|-------------------|-----------------|---------------------------|---|
| | | 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 |