



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

QLF Labs SPA

Manuel Rodriguez 645, Sector Lomas Coloradas
San Pedro De La Paz, Concepción, Chile

Fulfills the requirements of

ISO/IEC 17025:2017

In the field of

TESTING

This certificate is valid only when accompanied by a current scope of accreditation document.
The current scope of accreditation can be verified at www.anab.org.

Jason Stine, Vice President

Expiry Date: 31 January 2028

Certificate Number: AT-3281



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017.
This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory
quality management system (refer to joint ISO-ILAC-IAF Communiqué dated April 2017).

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

QLF Labs SPA

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TESTING

ISO/IEC 17025 Accreditation Granted: **31 January 2026**

Certificate Number: **AT-3281**

Certificate Expiry Date: **31 January 2028**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Detection (Presence / Absence)			
Mesophiles, Thermophiles, Aerobes and Anaerobes	MQM-005 NCh 2731	Food, Canned Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, wines, Fat, Meal, Animal Products and Feed	Commercial Sterility
Detection and Identification of <i>Aspergillus</i> spp.	MQM-083	Fish Meal	Agar plate
<i>Cronobacter</i> spp. <i>Cronobacter sakazakii</i>	MQM-066 ISO 22964	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Detection (Presence / Absence)			
<i>Enterobacteriaceae</i>	MQM-076 ISO 21528-2	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Agar plate
<i>Escherichia coli</i>	MQM-071 ISO 7251	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers - NMP	MPN
<i>Escherichia coli</i>	MQM-043 Based on NCh 2636	Surfaces, Utensils, and Handlers	MPN
<i>Listeria monocytogenes</i> and <i>Listeria spp.</i>	MQM-079 ISO 11290-1	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Hydrobiological Products and Fishery Products in General, Surfaces, Utensils and Handlers	Agar plate
<i>Listeria monocytogenes</i>	MQM-003 NCh 2657	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Meal, Animal Products, and Feed	Agar plate
<i>Listeria monocytogenes</i>	MQM-031 Based on NCh 2657	Hands, Surfaces and Utensils	Agar plate
<i>Listeria monocytogenes</i>	MQM-087 BAM Ch.10	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Detection (Presence / Absence)			
<i>Listeria spp.</i>	MQM-047 Based on NCh 2657	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Agar plate
<i>Salmonella spp.</i>	MQM-006 NCh 2675	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Eggs, Fat, Meal, animal Products, and Feed	Agar plate
<i>Salmonella spp.</i>	MQM-007 ISO 6579-1	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meals, Eggs, Fat, Flour, animal Products, Feed and Surfaces, Utensils and Handlers	Agar plate
<i>Salmonella spp.</i>	MQM-088 BAM Ch.5	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, and Animal Products	Agar plate
<i>Salmonella spp.</i>	MQM-033 Based on NCh 2675	Handlers, Surfaces, and Utensils	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Detection (Presence / Absence)			
<i>Shigella spp.</i>	MQM-082 ISO 21567	Food, Fruits, Vegetables, Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed Additives, Meal of animal Origin and Pellets (Animal Feed), Surfaces, Utensils, Handlers, Hydrobiological Products and Fishery Products in General	Agar plate
<i>Staphylococcus aureus</i>	MQM-022 AOAC 2003.07, AOAC 2003.08, AOAC 2003.11	Food, fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Pastas, Meal, Animal Products, feed, Surfaces, Utensils and Handlers	Petrifilm
<i>Staphylococcus aureus</i>	MQM-042 Based on NCh 2671	Handlers, Surfaces and Utensils	Agar plate
<i>Staphylococcus aureus</i>	MQM-062 ISO 6888-3, GOST 31746	Hydrobiological Products and Fishery Products in General	Agar Plate
<i>Total Coliform, Fecal and E. coli</i>	MQM-014 AOAC 991.14, AOAC 998.08 3M™ Petrifilm™ Coliform Count (CC) (AFNOR 3M 01/02-09/89C) 3M™ Petrifilm™ <i>E. coli</i> Count (EC)	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Petrifilm
<i>Total Coliforms</i>	MQM-074 NCh-ISO 4831	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Agar Plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Detection (Presence / Absence)			
Total Coliforms	MQM-060 GOST R 52816	Hydrobiological Products, and Fishery Products in General	Agar plate
<i>Vibrio parahaemolyticus</i>	MQM-067 ISO 21872-1	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils, Handlers, Hydrobiological Products, and Fishery Products in General	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration – Plate Count			
Aerobic Mesophiles	MQM-084 BAM Ch. 3	Food, Fruits, Vegetables, Meat, Premixes, Fish Muscle, Food, Dry /Fresh and transformed Fruits and Vegetables, Feed Additives, Meal of Animal Origin and Pellets (Animal Feed), Hydrobiological Products, and Fishery Products in General	Agar plate
Aerobic Mesophiles (30°C)	MQM-075 ISO 4833-1	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers - UFC	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration – Plate Count			
Aerobic Mesophiles (35°C)	MQM-021 NCh 2659	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, and Feed	Agar plate
Aerobic Mesophiles (35°C)	MQM-039 Standard Methods for Examination of Dairy Products – Free Sedimentation	Free Sedimentation and Environments	Agar plate
Aerobic Mesophiles (35°C)	MQM-040 Based on NCh 2659	Hands, Surfaces, and Utensils	Agar plate
Aerobic Mesophiles (35°C)	MQM-030 Based on NCh 2659	Qualification in Environments, Surfaces and Utensils	Agar plate
Aerobic Mesophiles	MQM-063 GOST 10444.15, GOST 26669, GOST 26670, ISO 4833-1	Hydrobiological Products and Fishery Products in General	Agar plate
<i>Bacillus cereus</i>	MQM-010 BAM Ch. 14	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Fat, Meal, Animal Products, and Feed	Agar plate
<i>Clostridium perfringens</i> and Sulfite-Reducing Anaerobes	MQM-011 BAM Ch.16 NCh 2730	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Fat, Meal, Animal Products, and Feed	Agar plate
Cultivable Microorganisms (22°C)	MQM-068 UNE-EN-ISO 6222	Drinking, Continental, and Utility Water	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration – Plate Count			
<i>Enterobacteriaceae</i>	MQM-016 NCh 2676	Food (includes hydrobiological and fishing products in general), Fruits, Juices, Wines, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Fat, Meal, animal Products, and Feed	Agar plate
<i>Enterobacteriaceae</i>	MQM-076 ISO 21528-2	Food (includes hydrobiological and fishing products in general), Fruits, Juices, Wines, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Fat, Meal, animal Products, and Feed, Surfaces, Utensils, and Handlers	Agar plate
<i>Enterobacteriaceae</i>	MQM-036 Based on NCh 2676	Hands, Surfaces and Utensils	Agar plate
<i>Escherichia coli</i> β -glucuronidase positive	MQM-053 ISO 16649-2	Food, Surfaces and Handlers	Agar plate
Heterotrophs	MQM-056 SM 9215-B	Drinking, Continental and Utility Water	Agar plate
<i>Listeria monocytogenes</i> and <i>Listeria spp.</i>	MQM-019 NCh 2657/2, ISO 11290-2	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration – Plate Count			
<i>Pseudomonas spp</i> and <i>Pseudomonas aeruginosa</i>	MQM-090 ISO 13720 and The OXOID manual 9th edition 2006. Páginas: 2-287- 288-289	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Agar plate
Yeast and Mold	MQM-037 Standard Methods for the Examination of Dairy Products – Free Sedimentation	Free Sedimentation on Environments	Agar plate
Yeast and Mold	MQM-018 NCh 2734	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products and Feed	Agar plate
Yeast and Mold	MQM-038 Based on NCh 2734	Hands, Surfaces, and Utensils	Agar plate
Yeast and Mold	MQM-086 BAM Ch.18	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products and Feed	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration – Plate Count			
Molds	<p>MQM-064</p> <p>Instructions for the definition and evaluation of contamination with molds in the air and walls of the cold rooms of the Sanitary Standards for Fridges (approved by the General Sanitary Doctor of the State of the USSR on 09.29.1988 N4695-88) of the Eurasian Economic Union.</p> <p>Sanitary standards for refrigerators (approved by the USSR State General Sanitary Doctor on 09.29.1988 N4695-88) of the Eurasian Economic Union</p>	Surfaces of cold room walls	Agar plate
Molds	<p>MQM-065</p> <p>Instructions for the definition and evaluation of contamination with molds in the air and walls of the cold rooms of the Sanitary Standards for Fridges (approved by the General Sanitary Doctor of the State of the USSR on 09.29.1988 N4695-88) of the Eurasian Economic Union.</p> <p>Sanitary standards for refrigerators (approved by the USSR State General Sanitary Doctor on 09.29.1988 N4695-88) of the Eurasian Economic Union</p>	Free Sedimentation and Environments	Agar plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration – Plate Count			
<i>Staphylococcus aureus</i> - Coagulase Positive	MQM-023 NCh 2671	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meals, sugar, Eggs, Meal, Animal Products, and Feed	Agar plate
<i>Staphylococcus aureus</i>	MQM-041 Based on NCh 2671	Handlers, Surfaces and Utensils	Agar plate
<i>Staphylococcus aureus</i>	MQM-089 BAM Ch.12	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products and Feed	Agar plate
Total Coliforms	MQM-012 NCh 2635/2 Specifications, Standards and Testing Methods for Foodstuffs, Implements, Containers and Packaging, Toys, Detergents. 2008. C. General Food Storage Standards. 2. Coliform Bacilli Test Method. JETRO Japan External Trade Organization. Ministry of Health Japan.	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, prepared Meal, Fat, Meal, Animal Products, and Feed	Agar plate
Total and Fecal Coliforms and <i>Escherichia coli</i>	MQM-085 BAM Ch.4	Food, Fruits, Vegetables, Meat, Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed, Additives, Meal of Animal Origin and Pellets (Animal Feed), Hydrobiological Products and Fishery Products in General	Agar Plate

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration – Plate Count			
Total and Fecal Coliforms	MQM-035 Based on NCh2635/2	Surfaces, Utensils and Handlers	Agar plate
Membrane Filtration			
<i>Clostridium perfringens</i>	MQM-073 Directiva 98/83 CE del Consejo	Drinking, Continental, and Utility Water	Membrane Filtration, Incubators
<i>Escherichia coli</i> and Coliform Bacteria	MQM-027 NCh 9308/1, SM 9222 B, SM 9222 D, SM 9222 G	Drinking, Continental, and Utility Water	Membrane Filtration, Incubators
Fecal <i>Enterococci</i>	MQM-051 ISO 7899-2	Drinking, Continental, and Utility Water	Membrane Filtration
<i>Listeria monocytogenes</i>	MQM-052 Based on NCh 2657	Drinking, and Utility Water	Membrane Filtration
<i>Salmonella spp.</i>	MQM-050 SM 9260 B	Drinking, and Utility Water	Membrane Filtration
Total Coliforms and <i>Escherichia coli</i>	MQM-026 NCh 1620/2, ME-02 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking, Continental, and Utility Water	Membrane Filtration

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Most Probable Number (MPN)			
<i>Escherichia coli</i>	MQM-017 NCh 2636	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meat, animal Products, and Feed	MPN

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Most Probable Number (MPN)			
<i>Escherichia coli</i>	MQM-071 ISO 7251	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, animal Products, and Feed, Surfaces, Utensils and Handlers	MPN
Total and Fecal Coliforms and <i>Escherichia coli</i>	MQM-085 BAM Ch.4	Food, Fruits, Vegetables, Meat, Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed, Additives, Meal of Animal Origin and Pellets (Animal Feed), Hydrobiological Products and Fishery Products in General	MPN
<i>Staphylococcus aureus</i>	MQM-024 NCh 2828	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, and Feed	MPN
<i>Staphylococcus aureus</i>	MQM-089 BAM Ch.12	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products and Feed	MPN
Total Coliforms and <i>Escherichia coli</i>	MQM-025 NCh 1620/1, ME-01 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking, Continental, and Utility Water	MPN

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Most Probable Number (MPN)			
Total Coliforms	MQM-074 NCh-ISO 4831	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	MPN
Total Coliforms	MQM-061 GOST 26669, GOST R 52816, ISO 4831	Hydrobiological Products and Fishery Products in General	MPN
Total and Fecal Coliforms and <i>Escherichia coli</i>	MQM-028 SM 9221 B SM 9221 E SM 9221 F	Drinking, Continental, and Utility Water	MPN
Total and Fecal Coliforms and <i>Escherichia coli</i>	MQM-048 Based on NCh 2635/1, NCh 2636	Handlers, Surfaces and Utensils	MPN
Total and Fecal Coliforms	MQM-013 NCh 2635-1	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Meal, Animal Products and Feed	MPN
<i>Vibrio parahaemolyticus</i>	MQM-055 BAM Ch.9	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils, Handlers, Hydrobiological Products and Fishery Products in General	MPN

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Most Probable Number (MPN)			
<i>Escherichia coli</i> - β -glucuronidase	MQM-078 ISO 16649-3, NCh3056 ISO/TS 16649-3	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, animal Products, Feed, Surfaces, Utensils, Handlers, Hydrobiological Products and Fishery Products in General	MPN

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Petrifilm Enumeration			
Aerobic Mesophiles	MQM-009 AOAC 990.12 3M™ Petrifilm™ Aerobic Count (AC)	Food, Fruits, Vegetables, Juices, Meat, Dairy Products, Prepared Meals, Wines, Fat, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Petrifilm
Total and Fecal Coliforms and <i>Escherichia coli</i>	MQM-014 AOAC 991.14, AOAC 998.08, 3M™ Petrifilm™ Coliform count (CC) (AFNOR 3M 01/02-09/89C) 3M™ Petrifilm™ <i>E. coli</i> Count (EC)	Food, Fruits, Vegetables, Juices, Meat, Dairy Products, Prepared Meals, Wines, Fat, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Petrifilm
<i>Escherichia coli</i>	MQM-072 AOAC 998.08 3M™ Petrifilm™ <i>E. coli</i> Count (EC)	Poultry and Seafood	Petrifilm

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Petrifilm Enumeration			
Enterobacteriaceae	MQM-015 Based on AOAC 2003.01 3M™ Petrifilm™ Enterobacteriaceae Count (EB)	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meals, Sugar, Eggs, Fat, Meal, Animal Products, Feed Surfaces, Utensils and Handlers	Petrifilm
Yeast and Mold	MQM-058 3M™ Rapid Yeast and Mold Petrifilm™ (AFNOR 3M 01/13-07-14)	Food, Fruits, Vegetables, Juices, Meat, Dairy Products, Prepared Meals, Wines, Fat, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	Petrifilm
Yeast and Mold	MQM-046 Based on AOAC 997.02 3M™ Petrifilm™ Yeast and Mold Count (YM)	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	Petrifilm
<i>Staphylococcus aureus</i>	MQM-022 Based on AOAC 2003.07, AOAC 2003.08, AOAC 2003.11 3M™ Petrifilm™ <i>Staphylococcus aureus</i> Count (Staph Express)	Food, fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Pastas, Meal, Animal Products and Feed	Petrifilm

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
q-PCR Detection			
<i>SARS-CoV-2</i>	MQV-002	Surfaces, Utensils, Handlers, and Food	RTq-PCR

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
q-PCR Detection			
<i>Staphylococcus aureus</i> <i>Escherichia coli</i> <i>Listeria monocytogenes</i> <i>Salmonella spp</i>	MQV-011	Surfaces, Utensils, Handlers, Waters and Food	q-PCR
<i>Staphylococcus aureus</i> <i>Escherichia coli</i> <i>Listeria monocytogenes</i>	MQV-012	Surfaces, Utensils, Handlers, Waters and Food	q-PCR
<i>Staphylococcus aureus</i> <i>Escherichia coli</i>	MQV-013	Surfaces, Utensils, Handlers, Waters and Food	q-PCR
<i>Listeria monocytogenes</i> <i>Salmonella spp</i>	MQV-014	Surfaces, Utensils, Handlers, Waters and Food	q-PCR
<i>Escherichia coli</i> O157 <i>Listeria monocytogenes</i> <i>Salmonella spp</i>	MQV-015	Surfaces, Utensils, Handlers, Waters and Food	q-PCR

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
VIDAS Detection			
<i>Escherichia coli</i> O157	MQM-002 Based on VIDAS®UP (AFNOR N° BIO 12/25-05/09)	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, feed, Surfaces, Utensils, Handlers, and Water	VIDAS
<i>Listeria monocytogenes</i>	MQM-004 VIDAS®LMO2 (AFNOR N° BIO 12-11-03/04)	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fat, Meat, Meal, Animal Products and Feed	VIDAS
<i>Listeria monocytogenes</i>	MQM-032 VIDAS®LMO2 (AFNOR N° BIO 12-11-03/04)	Surfaces, Utensils and Handlers	VIDAS

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
VIDAS Detection			
<i>Listeria monocytogenes</i>	MQM-049 VIDAS®LMX (AFNOR N° BIO 12/27-02/10)	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	VIDAS
<i>Listeria spp.</i>	MQM-057 VIDAS®UP (AFNOR N° BIO 12/33-05/12)	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	VIDAS
<i>Salmonella spp.</i>	MQM-008 VIDAS®SLM (AFNOR N° BIO 12/16-09/05)	Food (includes hydrobiological and fishing products in general), Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, and Feed	VIDAS
<i>Salmonella spp.</i>	MQM-034 VIDAS®SLM (AFNOR N° BIO 12/16-09/05)	Handlers, Surfaces and Utensils	VIDAS

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Other Testing			
Smell, Color and Taste	<p>MQM-077</p> <p>Manual de Inocuidad y Certificación SERNAPESCA:</p> <p>Parte II Normas y Procedimientos. Sección IV Autorización y Control de Entidades de Análisis, Muestreo y Muestreadores. Capítulo II Procedimientos y Métodos de Muestreo. 3 Evaluación sensorial de productos pesqueros vivos o enfriados refrigerados.</p> <p>Parte II Normas y Procedimientos. Sección III Control de Exportación y Certificación.</p>	Fish Sausages, Fish Oil, and its derivatives	Organoleptic
Species, Presentation, Appearance, Parasites, Smell, Color, Taste and Texture	<p>MQM-077</p> <p>Manual de Inocuidad y Certificación SERNAPESCA:</p> <p>Parte II Normas y Procedimientos. Sección IV Autorización y Control de Entidades de Análisis, Muestreo y Muestreadores. Capítulo II Procedimientos y Métodos de Muestreo. 3 Evaluación sensorial de productos pesqueros vivos o enfriados refrigerados.</p> <p>Parte II Normas y Procedimientos. Sección III Control de Exportación y Certificación.</p>	Smoked, Dry, Salty and Dry-Salty Fish Products, Surimi, and its derivatives	Organoleptic

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Other Testing			
Species, Presentation, Appearance, Parasites, Smell, Color, and Texture	<p>MQM-077 Manual de Inocuidad y Certificación SERNAPESCA:</p> <p>Parte II Normas y Procedimientos. Sección IV Autorización y Control de Entidades de Análisis, Muestreo y Muestreadores. Capítulo II Procedimientos y Métodos de Muestreo. 3 Evaluación sensorial de productos pesqueros vivos o enfriados refrigerados.</p> <p>Parte II Normas y Procedimientos. Sección III Control de Exportación y Certificación.</p>	Salmon Fillet, Fresh or Processed Fish and Cephalopods, Frozen Fish and Cephalopods (Raw or Cooked)	Organoleptic
Species, presentation, Appearance, Smell, Color and Texture	<p>MQM-077 Manual de Inocuidad y Certificación SERNAPESCA:</p> <p>Parte II Normas y Procedimientos. Sección IV Autorización y Control de Entidades de Análisis, Muestreo y Muestreadores. Capítulo II Procedimientos y Métodos de Muestreo. 3 Evaluación sensorial de productos pesqueros vivos o enfriados refrigerados.</p> <p>Parte II Normas y Procedimientos. Sección III Control de Exportación y Certificación.</p>	Frozen Bivalve Mollusks (Raw and Cooked)	Organoleptic

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Other Testing			
Evaluation of tinplate containers <ul style="list-style-type: none"> • Type of container • Internal appearance • External appearance 	MQM-077 Manual de Inocuidad y Certificación SERNAPESCA:	Canned Fishery Products in Tin and Flexible Containers	Organoleptic
Evaluation of flexible containers <ul style="list-style-type: none"> • Type of container • Incubation test • Visual examination of the seal 	Parte II Normas y Procedimientos. Sección IV Autorización y Control de Entidades de Análisis, Muestreo y Muestreadores. Capítulo II Procedimientos y Métodos de Muestreo. Evaluación sensorial de productos pesqueros vivos o enfriados refrigerados.		
Sensory evaluation: <ul style="list-style-type: none"> • Presentation • Species • Appearance • Smell • Taste • Color • Texture • Verification of Absence of Parasites 	Parte II Normas y Procedimientos. Sección III Control de Exportación y Certificación.		

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Other Testing			
Species, Presentation, <i>Dermestes spp.</i> , Appearance, Smell, Color and Determination of Components of Animal Origin and Insects (Alive or Dead)	MQM-077 Manual de Inocuidad y Certificación SERNAPESCA: Parte II Normas y Procedimientos. Sección IV Autorización y Control de Entidades de Análisis, Muestreo y Muestreadores. Capítulo II Procedimientos y Métodos de Muestreo. Evaluación sensorial de productos pesqueros vivos o enfriados refrigerados. Parte II Normas y Procedimientos. Sección III Control de Exportación y Certificación.	Fish Meal	Organoleptic

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Other Testing			
Flavor	ME-26 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Organoleptic
True Color	ME-24 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Organoleptic
Odor	ME-25 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Organoleptic
Hardness	SM 2340 B	Drinking, Continental, and Utility Water	Calculation
Nitrate+Nitrite Ratio	NCh 409/1 – Table 2	Drinking Water	Calculation

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Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Other Testing			
Percentage Sodium	NCh 1333-Point 3.8	Drinking, Continental, and Utility Water	Calculation
Sodium Adsorption Ratio	NCh 1333-Point 3.7	Drinking, Continental, and Utility Water	Calculation
Bicarbonate and Carbonate	SM 4500 CO ₂ D	Drinking, Continental, and Utility Water	Calculation
Non-Nitrogenous Extract	MQQ-044	Food, Wines, Dry/Fresh Fruits and Vegetables, and Food Products	Calculation
Energy by Difference	MQQ-043	Food, Wines, Dry/Fresh Fruits and Vegetables and Food Products	Calculation
Total Available Carbohydrates	MQQ-045	Food, Wines, Dry/Fresh Fruits and Vegetables, and Food Products	Calculation
Atomic Absorption			
Aluminum, Barium, Beryllium, Molybdenum and Vanadium	SM 3111 D	Drinking, Continental, and Utility Water	AAS
Aluminum	MQQ-094	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables and Canned Foods	AAS
Arsenic	SM 3114 C	Drinking, Continental, and Utility Water	AAS
Arsenic	ME-12 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Arsenic	MQQ-025	Food, Dry/Fresh and Transformed Fruits and Vegetables, Wines and Feed Materials	AAS
Arsenic	MQQ-026	Hydrobiological Products Products, Fish and Crustaceans, Chilled and Refrigerated Live Fish Products, Processed and Chilled Fish Products	AAS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
		(includes fish oil and fish meal)	
Atomic Absorption			
Cadmium, Calcium, Cobalt, Copper, Chromium Iron, Magnesium, Manganese, Lead, Lithium, Nickel, Silver, Sodium, Potassium and Zinc	SM 3111 B	Drinking, Continental, and Utility Water	AAS
Cadmium	ME-13 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Cadmium	MQQ-088	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables, Feed and Feed Additives	AAS
Cadmium	MQQ-027	Hydrobiological Products, Fish and Crustaceans, Chilled and Refrigerated Live Fish Products, Processed and Chilled Fish Products (includes fish oil and fish meal)	AAS
Calcium	MQQ-030	Flour, Bread and Pasta	AAS
Calcium	MQQ-090	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables and Canned Foods	AAS
Calcium	MQQ-089	Meat, and Meat Products	AAS
Chromium	ME-05 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Chromium	MQQ-107	Hydrobiological Products, Fish and Crustaceans, Chilled and Refrigerated Live Fish Products, Processed and Chilled Fish Products (includes fish oil and fish meal)	AAS

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Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Copper	ME-04 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Atomic Absorption			
Copper	MQQ-049	Food, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Shrimp, Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables and Feed Additives	AAS
Copper	MQQ-031	Food, Wines, and Dry/Fresh and Transformed Fruits and Vegetables	AAS
Iron	ME-07 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Iron	MQQ-096	Food, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Shrimp, Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables and Feed Additives	AAS
Iron	MQQ-086	Food, Wines, and Dry/Fresh and Transformed Fruits and Vegetables	AAS
Lead	ME-18 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Lead	MQQ-028	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables, Feed, and Feed Additives	AAS
Lead	MQQ-035	Hydrobiological Products, Fish and Crustaceans, Chilled and Refrigerated Live Fish Products, Processed and Chilled Fish Products	AAS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
		(includes fish oil and fish meal)	
Magnesium	ME-09 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Atomic Absorption			
Magnesium	MQQ-092	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables, and Canned Foods	AAS
Manganese	ME-08 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Manganese	MQQ-093	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables, and Canned Foods	AAS
Mercury	SM 3112 B	Drinking, Continental, and Utility Water	AAS
Mercury	ME-15 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Mercury	MQQ-034	Food, Wines, Dry/Fresh and Transformed Fruits/ Vegetables and Feed Materials	AAS
Mercury	MQQ-033	Hydrobiological Products, Fish and Crustaceans, Chilled and Refrigerated Live Fish Products, Processed and Chilled Fish Products (includes fish oil and fish meal)	AAS
Potassium	MQQ-091	Food, Wines, Dry/Fresh and Transformed Fruits/ Vegetables and Canned Foods	AAS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Selenium	MQQ-042	Compound Feed, Processed Animal Protein Meal, Fish Muscle, Shrimp, Food, Wines, Dry/Fresh and Transformed Fruits/Vegetables and Feed Additives	AAS
Atomic Absorption			
Selenium	SM 3030 F, 3114 C	Drinking, Continental, and Utility Water	AAS
Selenium	ME-10 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Sodium	MQQ-036	Food, Wines, Dry/Fresh and Transformed Fruits/Vegetables and Canned Foods	AAS
Sodium	MQQ-029	Meat and Meat Products	AAS
Tin	MQQ-032	Canned Foods, and Hydrobiological Products	AAS
Tin	MQQ-097	Food, Wines, and Dry/Fresh and Transformed Fruits and Vegetables	AAS
Zinc	ME-11 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	AAS
Zinc	MQQ-087	Dry/Fresh and Transformed Fruits and Vegetables	AAS
Zinc	MQQ-037	Food, Wines, Feed Additives and Hydrobiological Products	AAS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Gravimetric			
Ash	MQQ-006	Animal Meal, and Animal Feed Raw Material	Gravimetric
Ash	MQQ-016	Food, Wines, Dry/Fresh Fruits and Vegetables and Food Products	Gravimetric
Crude Fiber	MQQ-011	Food, Dry/Fresh Fruits and Vegetables and Food Products	Gravimetric
Crude Fiber	MQQ-009	Food, Dry/Fresh Fruits and Vegetables, and Food Products	Fiber Digester Equipment W. Reichmann (Gerhardt)
Fat	MQQ-008	Animal Meal, and Animal Feed Raw Material	Gravimetric
Fat	MQQ-022	Cheese	Gravimetric
Fat	MQQ-021	Dairy Products	Gravimetric
Fat	MQQ-023	Flour and Farinaceous Food	Gravimetric
Fat	MQQ-041	Food	Gravimetric
Fat	MQQ-020	Food with High Fat Content	Gravimetric
Impurities	MQQ-047	Oils and Fats	Gravimetric
Moisture	MQQ-005	Animal Meal, and animal Feed Raw Material	Gravimetric
Moisture	MQQ-014	Food, Dry/Fresh Fruits and Vegetables, and Food Products	Gravimetric
Moisture	MQQ-024	Hydrobiological Products	Gravimetric
Sulfate	ME-30 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Gravimetric
Sulfate	SM 4500-SO ₄ ²⁻ -D	Drinking, Continental, and Utility Water	Gravimetric

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Gravimetric			
Total Dissolved Solids	ME-31 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Gravimetric
Total Dissolved Solids	SM 2540 C	Drinking, Continental, and Utility Water	Gravimetric

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Fatty Acid Profile	MQC-007	Food, Oil, Processed Food and Raw Materials	GC-FID
Benzene, Toluene, and Xylene (BTX)	ME-19 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	GC
Lindane, Methoxychlor, DDT, DDD and DDE	ME-20 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	GC
2,4-D and Pentachlorophenol	ME-21 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	GC
Dibromochloromethane, Bromodichloromethane, Tribromomethane, Trichloromethane, Trihalomethane, and Tetrachloroethene	ME-22 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	GC

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Aldrin Camphechlor (toxaphene) (sum of indicator congeners CHB 26, 50 and 62) Chlordan sum of the cis isomers and oxychlordane calculated in the form of chlordan) DDT (sum of DDT, DDD and DDE isomers calculated as DDT) Endosulfan (sum of alpha and beta isomers and endosulfan sulfate, calculated as endosulfan) Endrin (sum of endrin and deltacetoendrin, calculated in the form of endrin) Heptachlor (sum of heptachlor and heptachlorepoxyde, calculated as heptachlor) Hexachlorocyclohexane (HCH) alpha isomers Hexachlorocyclohexane (HCH) beta isomers Hexachlorocyclohexane (HCH) gamma isomers	MQC-023	Hydrobiological Products	GC

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Amino Acids: <ul style="list-style-type: none"> Alanine Arginine Aspartic Acid Glutamic Acid Glycine Histidine Hydroxyproline Isoleucine Leucine Lysine Methionine Phenylalanine Proline Serine Taurine Threonine Tyrosine Valine 	MQC-012	Compound Feed, Processed Animal Protein Meal, Fish Muscle, Shrimp, Food, Wines, Dry/Fresh and transformed Fruits and Vegetables and Feed Additives, Meal of Animal Origin and Pellets (Animal Feed)	HPLC
Antioxidants: <ul style="list-style-type: none"> BHA BHT TBHQ Propyl Gallate 	MQC-017	Food, Vegetable and Fish Oil, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Meal of Animal Origin and Pellets (Animal Feed)	HPLC
Biogenic Amines: <ul style="list-style-type: none"> Cadaverine Histamine Putrescine 	MQC-004	Compound Feed, Processed Animal Protein Meal, Fish muscle, Meal of Animal Origin and Pellets (Animal Feed)	HPLC

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Ethoxyquin dimer	MQC-006	Food, Seafood Products and Meal, Vegetable and Fish Oil, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Meal of animal Origin and Pellets (Animal Feed)	HPLC by FLD
Ethoxyquin Residues	MQC-006	Food, Seafood Products and Meal, Vegetable and Fish Oil, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Meal of animal Origin and Pellets (Animal Feed)	HPLC by FLD and PDA
Florfenicol and Emamectine	MQC-014	Fish Food	HPLC
Florfenicol	MQC-014	Hydrobiological Products, Fish, and Crustaceans, Chilled and Refrigerated Live Fish Products, Processed and Chilled Fish Products	HPLC
Free Astaxathin	MQC-016	Animal Feed, Fish Feed and Fish Muscle	HPLC
Mycotoxins: <ul style="list-style-type: none"> • Aflatoxin B1 • Aflatoxin B2 • Aflatoxin G1 • Aflatoxin G2 	MQC-043	Dried fruits	HPLC
Mycotoxins: <ul style="list-style-type: none"> • Aflatoxin B1 • Aflatoxin B2 • Aflatoxin G1 • Aflatoxin G2 • Ochratoxin A 	MQC-013	Hydrobiological Products, Fish and Crustaceans, Chilled and Refrigerated Live Fish Products, Processed and Chilled Fish Products	HPLC

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Mycotoxins: <ul style="list-style-type: none"> Aflatoxin B1 Aflatoxin B2 Aflatoxin G1 Aflatoxin G2 Ochratoxin A 	MQC-051	Spices and Condiments	HPLC
Ochratoxin A	MQC-054	Coffee and cocoa	HPLC
Patulin	MQC-053	Fruit juices and pulps	HPLC
Vitamins: <ul style="list-style-type: none"> A D2 D3 	MQC-020	Food, Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, and Food Additives	HPLC
Vitamin C	MQC-019	Food, Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, and Food Additives, Meal of Animal Origin and Pellets (Animal Feed)	HPLC
Vitamin E	MQC-041	Food, Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, and Food Additives, Meal of Animal Origin and Pellets (Animal Feed)	HPLC

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Antibiotic Residues: <ul style="list-style-type: none"> • Abamectin • Ac. Oxolinic • Chloramphenicol • Ciprofloxacin • Diflubenzuron • Emamectin Benzoate • Enrofloxacin • Erythromycin • Florfenicol • Flumequin • Ivermectin • Sarafloxacin • Spiramycin • Sulfacinnoxacin • Sulfachlorpyridazine • Sulfadimethoxine • Sulfadoxine • Sulfamerazin • Sulfamethazine • Sulfamethoxazole • Teflubenzuron • Trimethoprim • Tylosin 	MQC-008	Compound Feed, Fish Muscle, Processed Animal Protein Meal, Shrimp, Food, Dairy Products, Meal of Animal Origin and Pellets (Animal Feed)	UPLC MS-MS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Coccidiostats: <ul style="list-style-type: none"> • Decoquinatone • Diclazuril • Halofuginone • Lasalocid • Maduramycin • Monensin • Narazin • Nicarbazine • Robenidine • Salinomycin 	MQC-010	Raw Materials of Animal Origin, Compound Feed, Fish Muscle, Processed Animal Protein Meal, Food, Shrimp, Meal of Animal Origin and Pellets (Animal Feed)	UPLC MS-MS
Nitrofurans: <ul style="list-style-type: none"> • AHD • AMOZ • AOZ • SEM 	MQC-009	Animal Tissue, Raw Materials of Animal Origin, Compound Feed, Fish Muscle, Processed Animal Protein Meal, Food, Shrimp, Meal of Animal Origin and Pellets (Animal Feed)	UPLC MS-MS
Tetracyclines: <ul style="list-style-type: none"> • 4-epi-chlortetracycline • 4-epi-oxytetracycline • 4-epi-tetracycline • Chlortetracycline • Doxycycline • Oxytetracycline • Tetracycline 	MQC-002	Raw Materials of Animal Origin, Compound Feed, Fish Muscle, Processed Animal Protein Meal, Food, Shrimp, Meal of Animal Origin and Pellets (Animal Feed)	UPLC MS-MS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Trace Amounts in Commercial Pharmaceutical Products: <ul style="list-style-type: none"> • Abamectin • Ac. Oxolinic • Bright Green • Chloramphenicol • Ciprofloxacin • Crystal Violet • Diflubenzuron • Enamectin Benzoate • Enrofloxacin • Erythromycin • Florfenicol • Flumequin • Ivermectin • Leuco Crystal Violet • Leuco Malachite Green • Malachite Green • Oxytetracycline • Sarafloxacin • Spiramycin • Teflubenzuron • Trimethoprim • Tylosin 	MQC-018	Pharmaceutical Products	UPLC MS-MS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Chromatography			
Colorants: <ul style="list-style-type: none"> • Brilliant Green • Crystal Violet • Leuco Crystal Violet • Leuco Malachite Green • Malachite Green • Basic Blue 	MQC-005	Compound Feed, Fish Muscle, Processed Animal Protein Meal, and Shrimp, Meal of Animal Origin and Pellets (Animal Feed)	UPLC MS-MS
Mycotoxins: <ul style="list-style-type: none"> • Aflatoxin B1 • Aflatoxin B2 • Aflatoxin G1 • Aflatoxin G2 • Aflatoxin M1 • Deoxynivalenol • Fumonisin B1 • Fumonisin B2 • Ochratoxin A • Patulin • T2 • Zearalenone 	MQC-013	Processed Animal Protein Meal, Wheat and Flour Meal, Whole Grains, Vegetable Seeds, Processed Vegetable Protein, Food, Dry/Fresh and Transformed Fruits and Vegetables, Wines, Oil, Coffee, Meal of Animal Origin and Pellets (Animal Feed)	UPLC MS-MS
Mycotoxins: <ul style="list-style-type: none"> • Aflatoxin B1 • Aflatoxin B2 • Aflatoxin G1 • Aflatoxin G2 • Deoxynivalenol • Fumonisin B1 • Fumonisin B2 • Ochratoxin A • Zearalenone 	MQC-050	Food, Dry/Fresh and Transformed Fruits and Vegetables	UPLC MS-MS

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Potentiometric			
Conductivity	MQQ-085 based on SM 2510 B	Drinking, Continental, and Utility Water	Potentiometric, Conductivity Meter
BOD ₅	NCh 2313-5	Wastewater	Potentiometric, specific electrode
Nitrate	ME-16 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Potentiometric, specific electrode
Ammonia	ME-27 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Potentiometric, specific electrode
Ammonia (Ammoniacal Nitrogen)	SM 4500-NH ₃ D	Drinking, Continental, and Utility Water	Potentiometric, specific electrode
Cyanide	ME-14 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Potentiometric, specific electrode
Cyanide	SM 4500 CN ⁻ F	Drinking, Continental, and Utility Water	Potentiometric, specific electrode
Fluoride	ME-06 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Potentiometric, specific electrode
Fluoride	SM 4500 F ⁻ C	Drinking, Continental, and Utility Water	Potentiometric, specific electrode
Kjeldahl Nitrogen	SM 4500-Norg B	Drinking, Continental, and Utility Water	Potentiometric, specific electrode
pH	ME-29 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Potentiometric, pH Meter
pH	MQQ-055 based on SM 4500-H ⁺ B	Drinking, Continental, and Utility Water	Potentiometric, pH Meter
pH	MQQ-039	Food and Hydrobiological Products	Potentiometric, pH Meter

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Spectrophotometric			
Anisidine Value	MQQ-003	Animal and Vegetable Fat and Oil	Spectrophotometry
Boron	SM 4500-B C	Drinking, Continental, and Utility Water	Spectrophotometry
COD	NCh 2313-24	Wastewater	Spectrophotometry
Delta K Value	MQQ-048	Oils and Fats	Spectrophotometry
Nitrite	ME-17 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Spectrophotometry
Phenolic Compounds (phenol)	ME-32 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Spectrophotometry
Phosphorus	SM 4500-P B, C	Drinking, Continental, and Utility Water	Spectrophotometry
Oxidative Rancidity	MQQ-102	Animal and Vegetable Fat and Oil	Spectrophotometry
Residual free Chlorine	MQQ-051	Drinking, Continental, and Utility Water	Spectrophotometry
Turbidity	ME-03 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Spectrophotometry
Turbidity	MQQ-050 based on SM 2130 B	Drinking, Continental, and Utility Water	Spectrophotometry

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Volumetric			
Free Fatty Acids	MQQ-002	Crude and Refined Vegetable Oils, Marine Oils, Animal Oils, and Vegetable or Animal Fats	Volumetric

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Volumetric			
Peroxide	MQQ-001	Fats and Oils of Vegetable and Animal Origin, including Margarine and Spreads of Different Water Content	Volumetric
Phosphorus	MQQ-018	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables, and Feed Additives	Volumetric
Phosphorus	MQQ-019	Meat and Meat Products	Volumetric
Protein (Kjeldahl)	MQQ-004	Food, Wines, Dry/Fresh Fruits and Vegetables, Food Products, Meal of Animal Origin and Pellets (Animal Feed)	Volumetric
Total Sugar	MQQ-010	Food, Dry/Fresh Fruits and Vegetables, and Food Products	Volumetric
Volatile Total Nitrogen (BNTV)	MQQ-040	Hydrobiological Products	Volumetric
Alkalinity	SM 2320 B	Drinking Water, Continental, and Utility Water	Volumetric
Bicarbonate	SM 2320 B, SM 4500-CO ₂ D	Drinking Water, Continental, and Utility Water	Volumetric
Sulfites	MQQ-069	Compound feed, Dry/Fresh Fruit and Vegetables and Food products	Volumetric
Floatation	MQQ-104	Pellets (Animal Feed)	Volumetric
Digestibility	MQQ-106	Meal of Animal and Vegetable Origin	Volumetric
Chloride	ME-28 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Volumetric
Chloride	SM 4500 Cl ⁻ B	Drinking, Continental, and Utility Water	Volumetric

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Volumetric			
Chloride	MQQ-064	Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables, Feed Additives, Fish Meal, Fish Feed and Hydrobiological Products and Fishery Products in General	Volumetric
Residual Free Chlorine	ME-33 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Volumetric
Monochloramine	ME-23 Superintendencia de Servicios Sanitarios de Chile (SISS)	Drinking Water	Volumetric

Sample Collection

Sampling Type	Specification, Standard, Method, or Sampling Technique	Activity
Drinking Water Sampling	PMIQ-007 based on NCh 409/2, NCh-ISO 5667/1, NCh 411/3, NCh 411/5, NCh 411/11	Drinking Water, Drinking Fountains, Processing Water
Surface and Groundwater Sampling	PMIQ-009 based on NCh 409/2, NCh-ISO 5667/1, NCh-ISO 5667/4, NCh-ISO 5667/6, NCh 411/3, NCh 411/8, NCh 411/9, NCh 411/11	Surface, Continental and/or Raw Water (Oceanic and Marine Masses, Lakes, Reservoirs, Rivers, and Streams) and those Destined for Human Consumption and Source of Catchment
Wastewater Sampling	PMIQ-010 based on NCh 3205, NCh-ISO 5667/1, NCh 411/3, NCh 411/10	Wastewater

Environmental

Technology	Specification, Standard, Method, or Test Technique	Analyte
Colorimetric Methods	PTQ-002 based on SM 4500-Cl G	Residual Free Chlorine, Total Chlorine in Drinking Water, Water Supply Sources, Wastewater, Superficial and Underground Water
Potentiometric Methods	PTQ-001 based on SM 4500 H ⁺ B, NCh 409/2, NCh 411/10	pH in Drinking Water, Water Supply sources, Wastewater, Superficial and Underground Water
Potentiometric Methods	PTQ-001	pH Online in Water Supply Sources, Wastewater, Superficial and Underground Water
Potentiometric Methods	PTQ-001 based on SM 2510 B	Conductivity in Drinking Water, Water Supply Sources, Wastewater, Superficial and Underground Water
Nephelometric Methods	PTQ-003 based on SM 2130 B	Turbidity in Drinking Water, Water Supply Sources, Wastewater, Superficial and Underground Water
Other	PTQ-001	Temperature in Drinking Water, Water Supply Sources, Wastewater, Superficial and Underground Water
Other	PTQ-001	Temperature online in Drinking Water, Water Supply Sources, Wastewater, Superficial and Underground Water
Organoleptic	PTQ-004 based on ME-25 Superintendencia de Servicios Sanitarios de Chile (SISS)	Odor in Drinking Water
Organoleptic	PTQ-004 based on ME-26 Superintendencia de Servicios Sanitarios de Chile (SISS)	Flavor in Drinking Water



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