



# CERTIFICATE OF ACCREDITATION

**The ANSI National Accreditation Board**

Hereby attests that

**QLF LABS SpA – Puerto Montt**

**Guillermo Gallardo 565**

**Puerto Montt, 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](http://www.anab.org).

Jason Stine, Vice President

Expiry Date: 15 April 2028

Certificate Number: AT-3445



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 – Puerto Montt

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### TESTING

ISO/IEC 17025 Accreditation Granted: **13 April 2026**

Certificate Number: **AT-3445** Certificate Expiry Date: **15 April 2028**

#### Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
pH	MQQ-055 (based on SM 4500H+ B)	Drinking, Continental, and Utility Waters	Electrometric
pH	ME-29	Drinking Waters	Electrometric
Antioxidants	MQC-017	Vegetable and Fish Oils, Compound Feed, Processed Animal Protein Meal, and Fish Muscle	HPLC
Determination of Free Astaxantine	MQC-016	Animal Feed, Fish Feed, and Fish Muscle	HPLC
Determination of Total and Esterified Astaxantine	MQC-042	Animal Feed, Fish Feed, and Fish Muscle	HPLC
Ethoxyquin Residue	MQC-006	Seafood Products and Meal, Vegetable and Fish Oils, Compound Feed, Processed Animal Protein Meal, and Fish Muscle	HPLC
Vitamin C	MQC-019	Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, and Feed Additives	HPLC

## Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Vitamin E	MQC-041	Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, and Feed Additives	HPLC
Vitamins A, D2, and D3	MQC-020	Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, and Feed Additives	HPLC
Conductivity	MQQ-085 (based on SM 2510 B)	Drinking, Continental, and Utility Waters	Conductivity Meter
Flavor	ME-26	Drinking Waters	Organoleptic
Monochloramine	ME-23	Drinking, Continental, and Utility Waters	Volumetric
Odor	ME-25	Drinking Waters	Organoleptic
Residual Free Chlorine	ME-33	Drinking Waters	Volumetric
Total and Free Chlorine	MQQ-051	Drinking, and Utility Waters	Colorimetric
Total Chlorine	SM 4500 Cl G	Drinking, Continental, and Utility Waters	Colorimetric
True Color	ME-24	Drinking Waters	Visual Comparison
Turbidity	MQQ-050	Drinking, and Utility Waters	Nephelometric
Fat	MQQ-041	Food	Gravimetric
Moisture	MQQ-024	Hydrobiological Products	Gravimetric

## Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Cronobacter</i> spp and <i>C. sakazaki</i>	MQM-066 ISO 22964	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Flour, Animal Products and Feed, Surfaces, Utensils, and Handlers	Detection (Presence/Absence) Agar plate

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Escherichia coli</i>	MQM-071 ISO 7251	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Flour, Animal Products and Feed, Surfaces, Utensils, and Handlers	Detection (Presence/Absence) Tubes
<i>Listeria monocytogenes</i> and <i>Listeria</i> spp.	MQM-079 ISO 11290-1	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Hydrobiological Products fish and crustaceans, chilled and refrigerated live fish products, processed and chilled fish products, Surfaces, Utensils, and Handlers	Detection (Presence/Absence) Agar plate
<i>L. monocytogenes</i>	MQM-003 NCh 2657	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Meal, Animal Products, and Feed	Detection (Presence/Absence) Agar plate
<i>L. monocytogenes</i>	MQM-031 Based on NCh 2657	Hands, Surfaces, and Utensils	Detection (Presence/Absence) Agar plate
<i>Listeria</i> spp.	MQM-047 Based on NCh 2657	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Flour, Animal Products and Feed, Surfaces, Utensils, and Handlers	Detection (Presence/Absence) Agar plate
Mesophiles, Thermophiles, Aerobes and Anaerobes	MQM-005 NCh 2731	Food, Canned Food, Fruits, Vegetables, Juices, Wines, Fat, Flour, Animal Products, and Feed	Detection (Presence/Absence) Tubes
<i>Salmonella</i> spp.	MQM-006 NCh 2675	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Eggs, Fat, Flour, Animal Products, and Feed	Detection (Presence/Absence) Agar plate

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Salmonella</i> spp.	MQM-033 NCh 2675	Hands, Surfaces, and Utensils	Detection (Presence/Absence) Agar plate
<i>Salmonella</i> spp.	MQM-007 ISO 6579	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meals, Eggs, Fat, Flour, Animal Products, Feed, Hydrobiological Products fish and crustaceans, chilled and refrigerated live fish products, processed and chilled fish products, Surfaces, Utensils, and Handlers	Detection (Presence/Absence) Agar plate
<i>Shigella</i> spp.	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	Detection (Presence/Absence) Agar plate
<i>Staphylococcus aureus</i> – UEE	MQM-062 GOST 31746-2012 ISO 6888 3:2003	Hydrobiological Products and Fishery Products in General	Detection (Presence/Absence) Agar plate
<i>S. aureus</i>	MQM-042 Based on NCh 2671	Handlers, Surfaces, and Utensils	Detection (Presence/Absence) Agar plate
Total Coliforms – UEE	MQM-060 GOST R 52816-2007	Hydrobiological Products and Fishery Products in General	Detection (Presence/Absence) Tubes
Total Coliforms	MQM-074 NCh-ISO 4831	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Flour, Animal Products and Feed, Surfaces, Utensils, and Handlers	Detection (Presence/Absence) Tubes

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Total Coliforms	MQM-012 Método Ministerio Salud de Japón NCh 2635/2	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Fat, Flour, Animal Products Feed, and Fishery Products in General	Detection (Presence/Absence) Agar plate
<i>Vibrio parahaemolyticus</i>	MQM-067 ISO 21872-1	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Flour, Animal Products and Feed, Surfaces, Utensils, Handlers, Hydrobiological Products, and Fishery Products in General	Detection (Presence/Absence) Agar plate
Aerobic Mesophiles (30°C)	MQM-075 ISO 4833-1	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Flour, Animal Products and Feed, Surfaces, Utensils, and Handlers	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	Plate Count
Aerobic Mesophiles (35°C)	MQM-039 Standard Methods for the Examination of Dairy Products – Free Sedimentation	Free Sedimentation, and Environments	Plate Count
Aerobic Mesophiles (35°C)	MQM-030 ABC Research NCh 2659	Qualification on Ambiances, Surfaces, and Utensils	Plate Count
Aerobic Mesophiles (35°C)	MQM-040 NCh 2659	Hands, Surfaces, and Utensils	Plate Count
Aerobic Mesophiles and Facultative Anaerobes – UEE	MQM-063 GOST 10444.15-94	Hydrobiological Products and Fishery Products in General	Plate Count
<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	Plate Count

### Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Clostridium perfringens</i> and Sulfite-Reducing Anaerobes	MQM-011 BAM Ch. 16 NCh 2730	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Meal, Animal Products, and Feed	Plate Count
Cultivable Microorganisms (22°C)	MQM-068 UNE-EN ISO 6222:1999	Drinking, Continental, and Utility Waters	Plate Count
Enterobacteriaceae	MQM-016 NCh 2676	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, and Feed	Plate Count
Enterobacteriaceae	MQM-076 ISO 21528	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils, and Handlers	Plate Count
Enterobacteriaceae	MQM-036 Based on NCh 2676	Hands, Surfaces, and Utensils	Plate Count
<i>E. coli</i>	MQM-053 ISO 16649-2	Handlers, Food, Utensils, and Surfaces	Plate Count
<i>E. coli</i>	MQM-043 Based on NCh 2636	Handlers, Surfaces and Utensils	Plate Count
Fecal Enterococci	MQM-051 ISO 7899-2	Drinking, Continental, and Utility Waters	Membrane filtration
Heterotrophs	MQM-056 SM 9215-B	Drinking, Continental, and Utility Waters	Plate Count
<i>L. monocytogenes</i> and <i>Listeria</i> spp.	MQM-019 ISO 11290-2 NCh 2657/2	Food, Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products, and Feed	Plate Count
Mold and Yeast	MQM-037 Standard Methods for the Examination of Dairy Products – Free Sedimentation	Free Sedimentation on Ambiances	Plate Count
Mold and Yeast	MQM-018 NCh 2734	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meals, Sugar, Eggs, Fat, Meal, Animal Products, and Feed	Plate Count



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**Microbiological**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
Mold and Yeast	MQM-038 Based on NCh 2734	Hands, Surfaces, and Utensils	Plate Count
Mold of the genus <i>Aspergillus</i>	MQM-083 NCh 2735	Fish Meals, and Feed	Plate Count
Molds – UEE	MQM-065 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.; Sanitary standards for refrigerators (approved by the USSR State General Sanitary Doctor on 09.29.1988 N4695-88) of the Eurasian Economic Union	Free Sedimentation on Ambiances	Plate Count
Molds	MQM-064 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.; Sanitary standards for refrigerators (approved by the USSR State General Sanitary Doctor on 09.29.1988 N4695-88) of the Eurasian Economic Union	Surfaces of Cold Room Walls	Plate Count

### Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>S. 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	Plate Count
<i>S. aureus</i>	MQM-041 Based on NCh 2671	Hands, Surfaces, and Utensils	Plate Count
Total Coliforms	MQM-012 Método Ministerio Salud de Japón NCh 2635/2	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Fat, Flour, Animal Products and Feed, and Fishery Products in General	Plate Count
Total Fecal Coliforms	MQM-035 Based on NCh 2635/2	Surfaces, Utensils, and Handlers	Plate Count
<i>C. perfringens</i>	MQM-073 DIRECTIVA 98/83 CE del consejo	Drinking, Continental, and Utility Waters	Membrane Filtration
<i>L. monocytogenes</i>	MQM-052 NCh 2657	Drinking, and Utility Waters	Membrane Filtration
<i>Salmonella</i> spp.	MQM-050 SM 9260B	Drinking, and Utility Waters	Membrane Filtration
Total and Fecal Coliforms, and <i>E. Coli</i>	MQM-027 NCh 9308/1 SM 9222B, 9222D, 9222G	Detection and Counting by Chromogenic in Drinking, Continental, and Utility Waters	Membrane Filtration
Total Coliforms and <i>E. coli</i>	MQM-026 NCh 1620/2 ME-02	Drinking, Continental, and Utility Waters	Membrane Filtration
<i>Pseudomonas</i> spp and <i>Pseudomonas aeruginosa</i>	MQM-091 ISO 16266	Drinking, Continental, and Utility Water	Membrane Filtration
Heterotrophs	MQM-056 SM 9215D	Drinking, Continental, and Utility Water	Membrane Filtration
<i>E. coli</i> $\beta$ -glucuronidase	MQM-078 ISO 16649-3 NCh 3056	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
<i>E. coli</i>	MQM-017 NCh 2636	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed	MPN
<i>E. 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
<i>S. aureus</i> -Coagulase Positive	MQM-024 NCh 2828	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed	MPN
Total Coliforms and <i>E. coli</i>	MQM-025 NCh 1620/1 ME-01	Drinking, Continental, and Utility Waters	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 – UEE	MQM-061 GOST 26669-85 GOST R 52816-2007 ISO 4831	Hydrobiological Products and Fishery Products in General	MPN
Total and Fecal Coliforms, and <i>E. coli</i>	MQM-028 SM 9221B, 9221E, 9221F	Drinking, Continental, and Utility Waters	MPN
Total and Fecal Coliforms, and <i>E. coli</i>	MQM-048 Based on NCh 2635/1 NCh 2636	Manipulators, 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>V. parahaemolyticus</i>	MQM-055 BAM Ch. 9	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
Aerobic Mesophiles	MQM-009 AOAC 990.12	Food, Fruits, Vegetables, Juices, Meat, Dairy Products, Prepared Meals, Wines, Fat, Meal, Animal Products, Feed, Surfaces, Utensils, and Handlers	Petrifilm
Aerobic Mesophiles	MQM-069 AOAC 986.33	Milk and Dairy Products	Petrifilm
Coliforms and <i>E. coli</i>	MQM-014 AOAC 991.14, 998.08	Food, Fruits, Vegetables, Meat, Dairy Products, Prepared Meals, Juices, Wines, Fat, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	Petrifilm
Enterobacteriaceae	MQM-015 AOAC 2003.01	Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Fat, Meal, Animal Products and Feed, Surfaces, Utensils, and Handlers	Petrifilm
<i>E. coli</i>	MQM-072 AOAC 998.08	Poultry and Seafood	Petrifilm
Fecal coliforms	MQM-014 AFNOR 3M 01/02-09/89C	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils, and Handlers	Petrifilm
Mold and Yeast 3M™ Rapid Yeast and Mold Petrifilm™	MQM-058 AFNOR 3M 01/13-07-14	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils, and Handlers	Petrifilm

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Mold and Yeast	MQM-046 AOAC 997.02	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils, and Handlers	Petrifilm
<i>S. aureus</i>	MQM-022 AOAC 2003.07, 2003.08	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Pastas, Meal, and Animal Products, Feed, Surfaces, Utensils, and Handlers	Petrifilm
Total Coliforms	MQM-070 AOAC 986.33, 989.10	Milk and Dairy Products	Petrifilm
<i>E. coli</i> O157	MQM-002 Based on AFNOR N° BIO 12/25-05/09	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed Handlers, Surfaces, Utensils, and Water	VIDAS
<i>L. monocytogenes</i>	MQM-004 AFNOR N° BIO 12-11-03/04	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Meal, Animal Products, Feed, Surfaces, Handler, and Utensils	VIDAS
<i>L. monocytogenes</i>	MQM-032 AFNOR N° BIO 12-11-03/04	Surfaces, Handler, and Utensils	VIDAS
<i>L. monocytogenes</i>	MQM-049 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 XPRESS

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Listeria</i> spp.	MQM-057 AFNOR N°BIO 12/33-05/12	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Eggs, Meal, Animal Products, and Feed on Handlers, Surfaces, and Utensils	VIDAS UP
<i>Salmonella</i>	MQM-008 AFNOR N°BIO 12/16-09/05	Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Eggs, Meal, Animal Products, and Feed	VIDAS
<i>Salmonella</i>	MQM-034 AFNOR N°BIO 12/16-09/05	Handlers, Surface and Utensils	VIDAS
Detection of SARS-CoV-2	MQV-002	Surfaces, Utensils, Handlers, and Food	RT-qPCR
Detection of <i>Salmonella</i> spp. and <i>L. monocytogenes</i>	MQV-014	Surfaces, Utensils, Handlers, Waters, and Food	RT-qPCR
Detection of <i>S. aureus</i> , <i>E. coli</i> , <i>L. monocytogenes</i> and <i>Salmonella</i> spp.	MQV-011	Surfaces, Utensils, Handlers, Waters, and Food	PCR HRM (High Resolution Melting)
Detection of <i>S. aureus</i> , <i>E. coli</i> , and <i>L. monocytogenes</i>	MQV-012	Surfaces, Utensils, Handlers, Waters, and Food	RT-qPCR
Detection of <i>S. aureus</i> and <i>E. coli</i>	MQV-013	Surfaces, Utensils, Handlers, Waters, and Food	RT-qPCR

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<b>Other Testing</b>			
Appearance, Smell, Color and Taste	<p style="text-align: center;">MQM-077 Manual de Inocuidad y Certificación SERNAPESCA:</p> <p style="text-align: center;">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 style="text-align: center;">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 and their Cysts, Smell, Color, and Texture	<p style="text-align: center;">MQM-077 Manual de Inocuidad y Certificación SERNAPESCA:</p> <p style="text-align: center;">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 style="text-align: center;">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 and Cooked)	Organoleptic

**Microbiological**

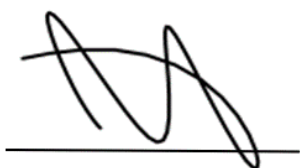
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<b>Other Testing</b>			
<p>Species, Presentation, Appearance, Parasites and their Cysts, Smell, Color, Taste, and Texture</p>	<p>MQM-077 Manual de 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>	<p>Smoked Dry, Salty and Dry Salty Fish Products, Surimi and its derivatives.</p>	<p>Organoleptic</p>
<p>Species, Presentation, Appearance, Smell, Color, and Texture</p>	<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>	<p>Frozen Bivalve Mollusks (Raw and Cooked)</p>	<p>Organoleptic</p>

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<b>Other Testing</b>			
Species, Presentation, <i>Dermestids spp</i> , Appearance, Smell, Color and Determination of Components of Animal Origin and Insects (Alive or Dead)	<p>MQM-077</p> <p>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. 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 Meal	Organoleptic

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<b>Other Testing</b>			
Evaluation of Tinplate containers: <ul style="list-style-type: none"> <li>•Type of container</li> <li>•Internal appearance</li> <li>•External appearance</li> </ul> Evaluation of flexible containers: <ul style="list-style-type: none"> <li>•Type containers</li> <li>•Incubation test</li> <li>•Visual examination of the seal</li> </ul> Sensory Evaluation: <ul style="list-style-type: none"> <li>•Presentation</li> <li>•Species</li> <li>•Appearance</li> <li>•Smell</li> <li>•Taste</li> <li>•Color</li> <li>•Texture</li> <li>•Verification of Absence of Parasites</li> </ul>	<p style="text-align: center;">MQM-077</p> <p style="text-align: center;">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. 3 Evaluación sensorial de productos pesqueros vivos o enfriados refrigerados.</p> <p style="text-align: center;">Parte II Normas y Procedimientos, Sección III Control de Exportación y Certificación.</p>	<p style="text-align: center;">Canned Fishery Products in Tin and Flexible Containers</p>	<p style="text-align: center;">Organoleptic</p>



Jason Stine, Vice President