



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

PRODUCTOS FERNANDEZ S.A
Panamericana Sur KM 252 #2786
Talca, Chile

CHEMICAL

Valid To: December 31, 2021

Certificate Number: 6083.01

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this laboratory to perform the following types of tests:

<u>Test</u>	<u>Test Method</u>	<u>Matrices</u>
Fat	PR_PT08_LQ v01 Based on AOAC 2007.04 NIR Method	Fresh Bovine Meat; Fresh Porcine Meat; Fresh Non-Caged Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Beef; Pork; Caged-Poultry Meat; Emulsions and Finished Meat Products (Raw Dried Meat, Cooked Dried Meat, Acidified Dried Meat, Dried Ripened Raw Meat, Hamburgers and Meatloaf Among Others).
Fat	PR_PT07_LQ v01 Based on NCh1370/4.Of77 Soxhlet Method	Fresh Bovine Meat; Porcine Meat; Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Meat Derivatives; Dried Meat Derivatives; Sausage Derivatives.

<u>Test</u>	<u>Test Method</u>	<u>Matrices</u>
Fatty Acid Profile	PR_PT06_LQ v01 Based on AOAC 969.33 Gas Chromatography	Fresh Bovine Meat; Porcine Meat; Free Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Meat Derivatives; Dried Meat Derivatives; Sausages Derivatives.
Moisture	PR_PT08_LQ v01 Based on AOAC 2007.04 NIR Method	Fresh Bovine Meat; Fresh Porcine Meat; Fresh Non-Caged Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Beef; Pork; Caged-Poultry Meat; Emulsions and Finished Meat Products (Raw Dried Meat, Cooked Dried Meat, Acidified Dried Meats, Dried Ripened Raw Meats, Hamburgers and Meatloaf Among Others).
Protein	PR_PT08_LQ v01 Based on AOAC 2007.04 NIR Method	Fresh Bovine Meat; Porcine Meat; Free Poultry Meat and Byproducts (Liver, Heart and Leather, Among Others); Beef; Pork; Caged-Poultry Meat; Emulsions and Finished Meat Products (Raw Dried Meat, Cooked Dried Meat, Acidified Dried Meat, Dried Ripened Raw Meat, Hamburgers and Meatloaf, Among Others).
Sodium	PR_PT04_LQ v01 Based on ISP PRT 711.02-209 Spectrophotometry Atomic Absorption	Fresh Bovine Meat; Porcine Meat; Free-Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Meat Derivatives; Dried Meat Derivatives; Sausage Derivatives.

BIOLOGICAL

<u>Test</u>	<u>Test Method</u>	<u>Matrix</u>
Detection of <i>Listeria monocytogenes</i>	VIDAS Validation Method AFNOR BIO 12/11-03/04	Foods
Detection of <i>Salmonella</i> spp.	VIDAS Validation Method AFNOR BIO 12/16-09/05	Foods
Determination of Aerobic Mesophyll Count	TEMPO AC Validation Method AFNOR BIO 12/35-05/13	Foods



Accredited Laboratory

A2LA has accredited

PRODUCTOS FERNÁNDEZ S.A

Talca, CHILE

for technical competence in the field of

Chemical Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017 *General requirements for the competence of testing and calibration laboratories*. 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).



Presented this 10th day of December 2020

A blue ink signature of the Vice President of Accreditation Services.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 6083.01
Valid to December 31, 2021

For the tests to which this accreditation applies, please refer to the laboratory's Chemical Scope of Accreditation.