



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

PRODUCTOS FERNÁNDEZ S.A  
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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 tests on the listed matrices:

<u>Test</u>	<u>Test Method/Technology</u>	<u>Matrix(ces)</u>
Fat	PR_PT07_LQ Based on NCh1370/4.Of77 Soxhlet Method	Dried Meat Derivatives; Fresh Bovine Meat; Meat Derivatives; Porcine Meat; Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Sausage Derivatives

<u>Test</u>	<u>Test Method/Technology</u>	<u>Matrix(ces)</u>
Fat	PR_PT08_LQ Based on AOAC 2007.04 NIR Method	Beef; 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); Fresh Bovine Meat; Fresh Non-Caged Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Fresh Porcine Meat; Pork
Fatty Acid Profile	PR_PT06_LQ Based on AOAC 969.33 Gas Chromatography	Dried Meat Derivatives; Free Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Fresh Bovine Meat; Meat Derivatives; Porcine Meat; Sausages Derivatives
Free Fat	PR_PT11_LQ Based on NCh1370/4.Of77 Soxhlet Method	Foods



<u>Test</u>	<u>Test Method/Technology</u>	<u>Matrix(ces)</u>
Moisture	PR_PT08_LQ Based on AOAC 2007.04 NIR Method	Beef; 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); Fresh Bovine Meat; Fresh Non-Caged Poultry Meat and Byproducts (Liver, Heart, and Leather, Among Others); Fresh Porcine Meat; Pork
Moisture	PR_PT12_LQ Based on NCh 1370/2 Of 77	Foods
Protein	PR_PT05_LQ Kjeldahl Method Based on AOAC 981.10	Foods
Protein	PR_PT08_LQ Based on AOAC 2007.04 NIR Method	Beef; 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); Free Poultry Meat and Byproducts (Liver, Heart and Leather, Among Others); Fresh Bovine Meat; Porcine Meat; Pork
Sodium	PR_PT04_LQ Based on ISP PRT 711.02-209 Spectrophotometry Atomic Absorption	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 16<sup>th</sup> day of December 2021.

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, 2023

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